## NOW POURING

<table>
<thead>
<tr>
<th>Brewery</th>
<th>Beer Style</th>
<th>ABV</th>
<th>IBU</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>T-Bird</td>
<td>Lucky Lager</td>
<td>5%</td>
<td></td>
<td>$4.25</td>
</tr>
<tr>
<td>33 Acres</td>
<td>33 Acres of Darkness</td>
<td>5.0%</td>
<td>30</td>
<td>$4.25</td>
</tr>
<tr>
<td>Hoyne</td>
<td>Helios Golden Lager</td>
<td>6.0%</td>
<td></td>
<td>$4.25</td>
</tr>
<tr>
<td>Persephone Brewing</td>
<td>Persephone Pale Ale</td>
<td>5.5%</td>
<td>33</td>
<td>$4.25</td>
</tr>
<tr>
<td>R&amp;B Brewing</td>
<td>Vancouver Special IPA</td>
<td>6%</td>
<td>60</td>
<td>$4.25</td>
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<tr>
<td>Bomber Brewing</td>
<td>Märzen German Amber</td>
<td>5.5%</td>
<td>20</td>
<td>$4.25</td>
</tr>
<tr>
<td>Four Winds</td>
<td>Saison</td>
<td>6.5%</td>
<td>30</td>
<td>$4.25</td>
</tr>
<tr>
<td>Stanley Park</td>
<td>Winter Glow Mandarin IPA</td>
<td>6.4%</td>
<td>55</td>
<td>$4.25</td>
</tr>
<tr>
<td>Budweiser</td>
<td>American Lager</td>
<td>5%</td>
<td>12</td>
<td>$4.25</td>
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</tbody>
</table>

## BEER BOTTLES & CANS

<table>
<thead>
<tr>
<th>Brewery</th>
<th>Beer Style</th>
<th>ABV</th>
<th>IBU</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Import</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stella Artois</td>
<td></td>
<td>$6.25</td>
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<tr>
<td>Corona</td>
<td></td>
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</tr>
<tr>
<td>Guinness</td>
<td>440ml can</td>
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<tr>
<td>Coors Banquet</td>
<td></td>
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<td></td>
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</tr>
<tr>
<td>Kronenbourg 1664 Blanc</td>
<td></td>
<td>$6.25</td>
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</tr>
<tr>
<td>Domestic</td>
<td></td>
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<td></td>
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</tr>
<tr>
<td>33 Acres of Sunshine</td>
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<td>$4.75</td>
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</tr>
<tr>
<td>French Blanche</td>
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<td></td>
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</tr>
<tr>
<td>33 Acres of Ocean</td>
<td></td>
<td>$4.75</td>
<td></td>
<td></td>
</tr>
<tr>
<td>West Coast Pale Ale</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rickard’s Grapefruit Radler</td>
<td></td>
<td>$4.75</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kokanee</td>
<td></td>
<td>$4.75</td>
<td></td>
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</tr>
<tr>
<td>Bud Prohibition</td>
<td>non-alcoholic</td>
<td>$4.75</td>
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</tbody>
</table>

## FOR DESIGNATED DRIVERS

### Fountain Drinks

- Coke, Diet Coke, Sprite, Ginger Ale, Ice Tea

### Red Bull

- $3.25

### Freshly Brewed Drip Coffee

- 10oz
- $2.50

### Irish Coffee

- Jameson
- $6.50

### Spanish Coffee

- Brandy & Kahlúa
- $6.50

### Coffee with Baileys

- $6.50

### VIRGIN COCKTAILS

- Shirley Temple
  - Orange Juice, Sprite, Soda, Grenadine, Cherry
  - $3.50

- Virgin Caesar
  - Clamato Juice, Lime, Spices & Garnishes
  - $3.50

- Virgin Mule
  - Premium Fentiman’s Ginger Beer with Lime
  - $5

## WINES

- Calona Vineyards
  - $5.75 5oz
- Cabernet Merlot & Pinot Gris
  - $25 Bottle
- BV QVA Okanagan Valley

## CIDER & COOLERS

- Somersby Cider
  - 500ml can
  - $7.25
- Apple, Blackberry, or Pear Flavours
- Palm Bay
  - $4.75
- Ruby Grapefruit or Key Lime Cherry
- Smirnoff Ice
  - $4.75
- Nude Vodka Soda
  - Strawberry Kiwi
  - $4.75

## VIRGIN COCKTAILS

- Shirley Temple
  - Orange Juice, Sprite, Soda, Grenadine, Cherry
  - $3.50

- Virgin Caesar
  - Clamato Juice, Lime, Spices & Garnishes
  - $3.50

- Virgin Mule
  - Premium Fentiman’s Ginger Beer with Lime
  - $5
**SHARED PLATES**

**Gallery Appy Platter $25**
Chef’s Assortment of Chicken Strips, Onion Rings, Fries, Spring Rolls, Tortilla Chips with Salsa, Hummus & Naan Bread Served with Ketchup & Chipotle Mayo & Plum Sauce
Perfect to share between 2-4 people!

**Pacific Platter $15**
Vegetable Spring Rolls, Vegetable Dumplings & Chicken Dumplings Served with Plum Sauce and Ginger Soy Sauce

**Dip Platter $7**
Tortilla Chips and Naan Bread, Served with Hummus, Tzatziki & Salsa

**Pound of Fries $7**
*Add Chipotle Mayo $0.75*

**Poutine $7**
French Fries Topped with Melted Fresh Cheese Curds, Green Onions & Housemade Gravy
*Add Chicken $4 Add Bacon $1.50*

**SALADS**

**House Green Salad $7**
Mixed Organic Greens with Red Onions, Peppers & Cucumber, Tossed in a Honey Shallot Vinaigrette

**Caesar Salad $8**
Romaine Lettuce, Lemon Wedges, Parmesan With Classic Caesar Dressing

**Spinach Salad $8**
Baby Spinach, Peppers, Red Onions, Cucumber, Pumpkin Seeds, Goat Cheese, and a Sesame Soy Vinaigrette

*Enhance Your Salad!*
*Add Chicken or Smoked Tofu $4 Add Bacon $1.50*

**ENTRÉES**

**COMFORT FOOD**

**Housemade Lasagna $10**
Layers of Pasta Covered in a Rich Bolognese Sauce, Topped with Mozzarella Cheese Served with Garlic Bread & Side Green Salad

**Shepherd’s Pie $10**
Ground Beef & Vegetables Topped with Mashed Potatoes Served with Garlic Bread & Side Green Salad

**Mac & Cheese $10**
Creamy Baked Macaroni and Cheese
*Add Chicken $4 Add Bacon $1.50*

**Fish & Chips $12**
2 Pieces of Lightly Battered Local Wild Cod Served with Fries and Tartar Sauce

**Rendang $14**
Boneless Lean Beef Stewed in Spicy Coconut Curry, With Rice, Crispy Chicken Strips, Kale

**Quiche $8**
Slice of Vegetarian Quiche with Side Salad

**Curried Daal Rice Bowl $11**
Vegan Chickpea Curry with Lentils, Yellow Rice, and Naan

**HANDHELDs**

**Gallery Chicken Po’ Boy $10**
Crispy Buttermilk-Marinated Fried Chicken Mozzarella Cheese, Lettuce, Tomato & Chipotle Mayo

**BLT Sandwich $8.75**
Crispy Bacon, Lettuce and Tomato On Thick Cut Toast with Housemade Chipotle Mayo

**Chicken Caesar Wrap $10**
Crispy Chicken with Romaine Lettuce, Caesar Dressing and ParmesanRolled in a Tortilla Wrap

**Chicken Ragout Croquette (Risoles) $9.75**
Delicious Indonesian Street Food Deep-Fried Wrap Filled with Creamy Chicken Ragout, Served with Salad

**Gallery Burger $10.50**
Charbroiled Housemade 5oz Patty (100% Ground Beef) Cheddar Cheese, Bacon, Lettuce, Tomato & House Sauce

**Veggie Burger $8.75**
Garden Patty with Lettuce, Tomato & Chipotle Mayo
*Add Cheddar Cheese $1*

**DESSERTS**

**Blue Chip Cookie Ice Cream Sundae $5**
2 Scoops of Vanilla Ice Cream Topped with Blue Chip Cookie Crumbles, Caramel Fudge & Whipped Cream

**Ice Cream and Berries $5**
2 Scoops of Vanilla Ice Cream Topped with Berries (Strawberries, Blueberries, Raspberries) & Whipped Cream

*Sandwiches & Burgers are served with Fries or Side Salad*

*Upgrade to Side Spinach or Caesar Salad $2  Gluten-Free Bun $1  Extra Condiments $0.75*