

GALLERY

PATIO & LOUNGE

established in 1979
re-established in 2016
open: monday to friday 11am to 10pm
kitchen closes at 8pm

now pouring the best & cheapest craft beer selection on campus

t-bird beer old style pilsner 5.0%	4.55 15.50	33 acres (vancouver) rotator - ask your bartender	5.40 18.50	fernie brewing (fernie) rotating IPA - ask your bartender	5.40 18.50
tofino brewing (tofino) blonde ale 5.5% 25 IBU	5.20 18.50	backcountry brewing (squamish) trailbreaker pale ale 5.0% 35 IBU	5.20 18.50	granville island (vancouver) lions winter ale 5.5% 22 IBU	5.40 18.50
hojne brewing (victoria) vienna amber lager 5.3% 28 IBU	5.20 18.50	fuggles & warlock (richmond) kiwami plum sour 6.3% 7 IBU	5.40 18.50	local rotator 1 howe sound & bridge & persephone	5.40 18.50
r&b brewing (east van) vancouver special ipa 6.0% 60 IBU	5.40 18.50	strange fellows (east van) jongleur belgian wit 4.5% 12 IBU	5.20 18.50	local rotator 2 surprise!	5.40 18.50
tality kombucha non-alcoholic, brewed in vancouver blackberry lavender flavoured	5.20	gallery kombrewcha try this refreshing mix with 2/3 beer	5.65	we can do flights upon request! your choice of 4x 6oz tasters	10.50
somersby cider on tap semi-dry apple 4.5%	7.25	snakebite half beer & half apple cider	6.50		

cocktails

bottled / canned

blue hawaii	pineapple & blue curaçao	6 sgl 9.20 dbl	33 acres of sunshine french blanche	5.75
sex on the beach	fruity flavours & vodka for the soul	6 sgl 9.20 dbl	33 acres of ocean west coast pale ale	5.75
long island iced tea	a legendary drink (without tea)	6 sgl 9.20 dbl	33 acres of darkness schwarzbier	5.75
moscow mule	in authentic copper mugs	6 sgl 9.20 dbl	sol cerveza	6.25
singapore sling	vancouver-style	6 sgl 9.20 dbl	stella artois	6.25
cran-whiskey buck	rye, ginger ale & cranberry	6 sgl 9.20 dbl	kronenbourg 1664 blanc	6.25
lime margarita	with el jimador tequila	6.30 sgl 9.40 dbl	guinness tall can	7.25
raspberry mojito	havana-oooh-na-na	6.30 sgl 9.40 dbl	heineken 0.0% non-alcoholic beer	4.75
classic caesar	with spicy beans	6.30 sgl 9.40 dbl		
red or white sangria	on tap, while quantities last!	6 glass 19.50 pitcher	somersby cider tall can	7.25
aperol spritz	the european classic	5.75 glass	choice of apple, semi-dry, watermelon, blackberry, pear	
			georgian bay gin smash tall can	7.25
			nude vodka soda strawberry kiwi	5.75
			hey y'all iced tea peach	5.75
			smirnoff ice	5.75

for designated drivers

wines

shirley temple	fancy a maraschino cherry?	3.50	house wine from peller estates family select (bc vqa)	
virgin caesar	our national mocktail	4.35	red cabernet merlot	5.75 gls 27 btl
virgin mule	premium fentiman's ginger beer	5	white sauvignon blanc	5.75 gls 27 btl
el macho	lemon, orange, pineapple & ginger ale	4.35		
fountain drinks	coke, coke zero, ginger ale, sprite, ice tea	2.50	by the bottle	
red bull	regular or sugar free	3.25	wente cabernet sauvignon	36
freshly brewed drip coffee	fair trade & organic	2.50	chateau sainte michelle riesling	36
// selection of tea	two leaves	2.50	xoxo rosé	32
irish coffee	with jameson	5.85	jaume serra cava sparkling	30
spanish coffee	with brandy & kahlúa	5.85		
coffee with baileys		5.85		

service has not been added to your bill, but please feel free to tip your bartender
for group reservations or booking enquiries please email us at gallery@ams.ubc.ca

shared plates

gallery appy platter	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!	27
chip n dip platter	large portion of tortilla chips, naan bread and fresh cut veggies with hummus, salsa & guacamole	9.50
tuna ceviche 	tuna loin marinated in lime juice, zest, sesame oil, soy sauce & a variety of spices, served with crackers & garlic bread amazing as a starter for a few people to snack on!	15
gallery fries	new and improved: a pound of fries tossed in our special seasoning with parmesan lemon aioli on the side add additional condiments: extra aioli or chipotle mayo for 0.75	7
yam fries	sweet potato fries served with chipotle mayo - please share!	9
fried cauliflower 	a generous portion of cauliflower pieces, gluten free, served with thai sweet chili sauce	8.50
roasted tomato bruschetta 	lightly roasted tomatoes and garlic mixed together with fresh cut onion & basil, topped with parmesan and drizzled with balsamic glaze	9.50

salads

crispy chicken caesar salad	romaine lettuce, lemon wedges & parmesan with crispy chicken and classic caesar dressing	12
caprese salad 	sweet cherry tomatoes, bocconcini, fresh basil, drizzled with balsamic reduction	10.50
butternut squash salad 	candied pecans with maple syrup, deliciously roasted & spiced butternut squash, on a bed of spinach with our house dressing	11

entrées

gallery chicken po'boy	crispy buttermilk-marinated fried chicken with mozzarella cheese, lettuce, tomato & chipotle mayo	11
BLT sandwich	thick cut bacon with lettuce and tomato served on toast	9.50
chicken caesar wrap	crispy chicken with romaine lettuce, caesar dressing & parmesan, rolled in a tortilla wrap	10.50
gallery burger	charbroiled five ounce patty (100% all ground beef) with cheddar cheese, bacon, lettuce, tomato and burger sauce made in-house substitute a veggie patty for free! 	11

all of the above items come with a choice of fries or side salad | upgrade to a side caesar or squash salad or yam fries for 2 | add a gluten-free bun for only 1

linguine carbonara	authentic italian pasta in a velvety, creamy sauce with bacon and garlic bread make it vegetarian by asking your bartender to leave out the bacon 	12
fish & chips 	two pieces of r&b vancouver special ipa beer battered local wild cod served with fries and tartar sauce	12
daal rice bowl 	vegan chickpea curry with lentils, indonesian-style steamed rice & naan	11