

GALLERY

PATIO & LOUNGE

established in 1979
re-established in 2016
summer hours: monday to friday 11am to 10pm-ish
late night menu after 8pm

we're proud to pour the best & cheapest craft beer 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	4 local rotating taps for our most up-to-date selection, refer to the chalkboard behind the bar!	
tofino brewing (tofino) blonde ale 5.5% 25 IBU	5.20 18.50	backcountry brewing (squamish) trailbreaker pale ale 5.0% 35 IBU	5.40 18.50	somersby cider on tap semi-dry apple 4.5%	7.25
hojne brewing (victoria) helios lager 6% 0 IBU	5.20 18.50	granville island (vancouver) northwest pale ale 5.3% 38 IBU	5.40 18.50		
r&b brewing (east van) vancouver special ipa 6.0% 60 IBU	5.40 18.50				

tality kombucha non-alcoholic, brewed in vancouver rotating flavours	5.20	gallery kombrewcha try this refreshing mix with 2/3 beer	5.65	snakebite half beer & half apple cider	7.25
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cocktails bottled / canned

classics					
long island iced tea	a legendary drink (without tea)	6 sgl	9.20 dbl	33 acres of sunshine french blanche	5.75
moscow mule	with Fentiman's craft ginger beer	6 sgl	9.20 dbl	33 acres of ocean west coast pale ale	5.75
sex on the beach	fruity flavours & vodka for the soul	6 sgl	9.20 dbl	33 acres of darkness schwarzbier	5.75
pimms cup	gin based English deliciousness	6 sgl	9.20 dbl	sol cerveza	6.25
caipirinhas	lime and cachaça over ice	6 sgl	9.20 dbl	stella artois	6.25
caesar	with spicy beans	6.30 sgl	9.40 dbl	kronenbourg 1664 blanc	6.25
mojito	a minty classic	6.30 sgl	9.40 dbl	guinness tall can	7.25
el jimador margaritas	shaken with lime or raspberry	6.30 sgl	9.40 dbl	heineken 0.0% non-alcoholic beer	5.75
specials				somersby cider tall can	7.25
blue & gold long island	show some UBC pride	6 sgl	9.20 dbl	choice of apple, blackberry, pear	
penicillin	with honey & ginger syrup	---	9.20 dbl	nütrl vodka soda lemon or pineapple	5.75
aperol spritz - on tap	the european classic		6.30 glass	hey y'all iced tea southern mint	5.75
sangria (red or white)	white quantities last!	6 glass	19.50 pitcher	smirnoff ice	5.75
Ketel One Botanicals & Soda	grapefruit rose, cucumber mint, peach orange blossom	7.50 sgl	11 dbl		

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	by the bottle	
fountain drinks	coke, coke zero, ginger ale, sprite, ice tea	2.50	wayne gretzky cabernet sauvignon syrah	38
red bull	regular or sugar free	3.25	red rooster pinot gris	36
freshly brewed drip coffee	fair trade & organic	2.50	xoxo rosé	32
// selection of tea	two leaves	2.50	jaume serra cava sparkling	36

spiked coffees

irish coffee	with jameson	5.85
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 menu orders or booking & reservation 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
 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
 chips & dips	tortilla chips and fresh cut veggies with salsa & guacamole	7
 gallery fries	a pound of fries tossed in our special seasoning with parmesan lemon aioli on the side	7
 yam fries	sweet potato fries served with housemade chipotle mayo	9
 fried cauliflower	tossed in potato starch, fried and served with thai sweet chili sauce. GF!	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 kale caesar salad	kale, lemon wedges & freshly grated parmesan with crispy chicken, bacon bits and classic caesar dressing	14
 butternut squash salad	deliciously roasted & spiced butternut squash with maple syrup candied pecans, on a bed of spinach with our house dressing	11
 edamame bean coleslaw	edamame beans are mixed into the classic shredded vegetables tossed in a mango vinaigrette & topped with crunchy noodles	9

 entrées

gallery chicken po'boy	crispy buttermilk-marinated fried chicken burger with mozzarella cheese, lettuce, tomato & chipotle mayo	11
BLT sandwich	thick-cut bacon with lettuce and tomato served on toast	9.50
gallery burger	charbroiled five ounce patty (100% all ground beef) with cheddar cheese, bacon, lettuce, tomato and burger sauce made in-house	11
	try our new beyond meat™ burger patty (+3) as our innovative vegetarian burger option 	
	<i>all of the above items come with a choice of gallery fries or side salad upgrade to a side caesar, butternut squash salad, edamame bean coleslaw, or yam fries for 2 add a gluten-free bun for only 1</i>	
linguine carbonara	classic 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
 tomato pesto rigatoni	rigatoni with red peppers & onions coated in a classic tomato pesto sauce, topped with parmesan & served a slice of garlic bread	11
 fish & chips	two pieces of beer battered local wild cod served with fries and tartar sauce	12
 vij's curry rice bowl	vegan navy bean & kale curry with turmeric rice & naan* the curry base is made by our friends at vij's in vancouver	12

late night menu available after kitchen closes - chips & dip 7 - house green salad 8 - changing shared plates - ask your bartender for further info

menu subject to change without notice | prices do not include applicable taxes | for groups of 8 or larger we add a 15% gratuity
please note we do not operate allergen-free facilities; we cannot guarantee that food prepared and served on-site has not become cross-contaminated