

# 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!

<b>t-bird beer</b> old style pilsner 5.0%	4.55 15.50	<b>33 acres (vancouver)</b> rotator - ask your bartender	5.40 18.50	<b>4 local rotating taps</b> for our most up-to-date selection, refer to the chalkboard behind the bar!	
<b>tofino brewing (tofino)</b> blonde ale 5.5% 25 IBU	5.20 18.50	<b>backcountry brewing (squamish)</b> trailbreaker pale ale 5.0% 35 IBU	5.20 18.50	<b>somersby cider on tap</b> semi-dry apple 4.5%	7.25
<b>hojne brewing (victoria)</b> helios lager 6% 0 IBU	5.20 18.50	<b>granville island brewing (vancouver)</b> lion's winter ale 5.5% 22 IBU	5.40 18.50		
<b>r&amp;b brewing (east van)</b> vancouver special ipa 6.0% 60 IBU	5.40 18.50				

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

<b>classics</b>					
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
<b>specials</b>				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	nude vodka soda lemon raspberry or mango	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	<b>by the bottle</b>	
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

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 shared plates
 

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<b>gallery appy platter</b>	chef's assortment of chicken strips, onion rings, fries, spring rolls, tortilla chips with salsa, hummus & naan bread served with chipotle mayo & plum sauce, perfect to share between 2-4 people!	27
<b>charcuterie platter</b>	slices of prosciutto, genoa salami, brie, hard wine cheese, baguette slices & olives, great for 1-2 people	16
 <b>chips &amp; dips</b>	tortilla chips & fresh cut veggies with salsa & guacamole 	7.25
 <b>gallery fries</b>	a pound of fries tossed in our special seasoning with parmesan aioli on the side	7.25
 <b>yam fries</b>	sweet potato fries served with housemade chipotle mayo	9
 <b>fried cauliflower</b>	tossed in potato starch, fried and served with thai sweet chili sauce 	10.50
 <b>roasted tomato bruschetta</b>	lightly roasted tomatoes and garlic mixed together with fresh cut onion & basil, topped with parmesan & drizzled with balsamic glaze	9.75

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 salads
 

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<b>crispy chicken kale caesar salad</b>	kale, lemon wedges & freshly grated parmesan with crispy chicken, bacon bits and classic caesar dressing	14
 <b>pickled beet &amp; arugala salad</b>	pickled beets and goat cheese* over a bed of arugala and spinach, with a honey shallot vinaigrette	11
 <b>edamame bean salad</b>	edamame beans mixed into shredded cabbage vegetables then tossed in a mango vinaigrette & topped with crunchy wonton noodles	9.25

\*vegan without this item

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 entrées
 

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<b>gallery chicken po'boy</b>	crispy buttermilk-marinated fried chicken burger with mozzarella cheese, lettuce, tomato & chipotle mayo	11
<b>BLT sandwich</b>	thick-cut bacon with lettuce and tomato served on toast, chipotle mayo	9.50
<b>burgers</b>	- gallery burger - 6oz beef patty with cheddar cheese, bacon, tomato, lettuce, pickles & house made burger sauce	11.25
	- mushroom & swiss - 6oz beef patty with sauteed mushroom, onion, tomato, lettuce, swiss cheese & parmesan aioli	12
	- beyond meat burger - beyond meat patty with lettuce, tomato, cheddar cheese pickles & house made burger sauce 	14

*all of the above items come with a choice of gallery fries or side salad*

*upgrade to a side caesar, beet & arugala salad, edamame bean salad, or yam fries for 2 | add a gluten-free bun for only 1*

<b>linguine carbonara</b>	classic italian pasta in a velvety, creamy sauce with bacon* and garlic bread, topped with parmesan & basil 	12.50
 <b>tomato pesto rigatoni</b>	rigatoni with red peppers & onions coated in a classic tomato pesto sauce, topped with parmesan & basil served a slice of garlic bread	11.25
 <b>fish &amp; chips</b>	two pieces of beer battered local wild cod served with fries and tartar sauce	12.50
 <b>vij's curry rice bowl</b>	vegan navy bean & kale curry with turmeric rice & naan* the curry base is made by our friends at vij's in vancouver	12.50

\*vegan without this item

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 desserts
 

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 <b>gallery sundae</b>	scoop of vanilla ice cream with two dark chocolate raspberry filled sandwich cookies & drizzled with caramel sauce	6.95
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*late night menu available after kitchen closes - chips & dip 7 - 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*

*\*vegan without item*