

BRITANNIA LADNER

CRAFT ALES & KITCHEN

Starters

Soup of the Day

Seasonal soup creation by the Britannia Ladner chefs

Bowl w/ crusty bread 12 Cup 7

Smoked Salmon Chips and Dip

Smoked salmon, cream cheese dip, crispy capers, chives, pita chips 14

Prawn Louie

Deckhand Lager battered prawns, Louie sauce, spicy mayo, lemon 15

Wagyu Beef Carpaccio (GF)

Brant Lake Wagyu, mustard and lemon dressing, arugula, crispy capers, parmesan two ways 14

KFC (Korean Fried Cauliflower) (V)

Crispy cauliflower, spicy gochujang sauce, sesame seeds, lime 13

Corn Ribs (V)

Herbed and breaded corn ribs, lime, smoked paprika, parmesan, spicy mayo 12

Buttermilk Fried Chicken

Spicy maple glaze, pickled celery 13

Charcuterie Board

Rotating selection of local cured meats and cheeses, olives, apple and thyme compote, pickled cucumber and celery, dried apricot, pita chips 26

Snacks and Sides

Crispy Chickpeas (VF GF)

Fried herbs, crispy bits 7

Marinated Olives (VF)

Mediterranean olives, crusty bread 8

Fried Pickles (V)

Beer battered dill pickles, KFC sauce, roasted garlic mayo 8

Hummus (VF)

House made chickpea puree, crispy chickpeas, smoked paprika, pita bread chips, olive oil 10

Bowl of Fries (VF)

Hot, crispy, salty potato 7

Truffle Fries (V)

Truffle oil, chives, parmesan, roasted garlic mayo 11

Green Salad (VF GF)

Greens, lemon vinaigrette 7

Handhelds

Prairie Ranchers Beef Burger

6oz grass fed beef patty, iceberg lettuce, tomato, dill pickle, 'Merican cheese, house sauce, brioche bun, fries or greens 19

The Brewmaster Burger

6oz Prairie Rancher beef patty, double smoked bacon, caramelized onions, crispy onions, roasted mushrooms, smoked cheddar, house special sauce, brioche bun, fries or greens 24

Crispy Chicken Sandwich

Fried buttermilk marinated breast, iceberg lettuce, tomato, dill pickle, spicy mayo, brioche bun, fries or greens 19

Deluxe Crispy Chicken Sandwich

Fried buttermilk marinated breast, double smoked bacon, avocado, iceberg lettuce, tomato, dill pickle, crispy onions, spicy mayo, brioche bun, fries or greens 25

Filet-Ohh-Fishy!

Deckhand Lager battered rockfish, 'Merican cheese, iceberg lettuce, tomato, dill pickle, house tartar sauce, brioche bun, fries or greens 18

Crispy Portobello (V)

Crispy portobello, smoked cheddar, caramelized onions, crispy onions, iceberg lettuce, tomato, dill pickle, roasted garlic mayonnaise, house special sauce, brioche bun, fries or greens 19

The Mega Destroyer

The Brewmaster Burger + Crispy Portobello + Foie Gras = The Ultimate Two-Fisted Handheld 37

Add to any Handheld:

Prairie Ranchers Beef Patty 9

Crispy Portobello 10

Double Smoked Bacon 3.5

Foie Gras (50g) 10

Smoked Cheddar Cheese 2

Crumbled Blue Cheese 3

Sauteed Portobello Mushrooms 3

Avocado 3.5

Ashore Porter Caramelized Onions 2.5

Udi's Gluten Free Bun 3

Dipping Sauces (V)

Roasted Garlic Mayonnaise 2

Spicy Mayonnaise 2

House Special Sauce 2

V – Vegetarian

VF – Vegan Friendly

GF – Gluten Free

Salads

Ladner Power Bowl (VF)

Hummus, fermented red cabbage, pickled beets, kale, avocado, crispy chickpeas, barley, crispy bits, lemon vinaigrette 18

Cobb Salad (GF)

Chicken breast, iceberg lettuce, bacon, onion, egg, grape tomato, avocado, blue cheese, red wine vinaigrette 22

Caesar Salad

Romaine heart, parmesan two ways, roasted garlic parmesan pita chips, lemon, garlic, anchovy dressing 15

Farm Salad (VF GF)

Mixed greens, crispy chickpeas, radish, grape tomato, pickled cucumber, pickled celery, dried apricot, crispy bits, lemon vinaigrette 14

Beet & Goat Cheese Salad (V GF)

Pickled red and gold beets, whipped goat cheese, arugula, pistachio granola, gremolata, olive oil 15

Add to Power Bowl or Salad:

Chicken Breast (5oz) 9

Coho Salmon (6oz) 10

Garlic Prawns (5oz) 11

Flat Iron Steak (6oz) 18

Mains

Salt Spring Island Mussels

1 pound of local mussels, Adrift Blonde Ale, double smoked bacon, tomato, garlic, cream, crusty bread 23

Fish & Chips

Deckhand Lager battered Vancouver Island rockfish, fries, house tartar sauce, red cabbage slaw 22

Prawn & Chili Spaghettini

Red prawns, garlic, lemon, chili flakes, cherry tomatoes, Adrift Blonde Ale, tomato butter sauce 24

Flat Iron Steak (GF)

6oz butcher's steak, cooked to medium rare, arugula and parmesan salad, marinated tomatoes, chimichurri 28

Dessert

Lemon Puddin'

Egg free lemon custard, berry compote, hazelnut crumble, whipped cream 10

Churros

Cinnamon sugar, dulce de leche 10

BBCO Brownie

Fudge-y brownie, cacao nib soil, vanilla bean sauce, whipped cream 10

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