



Welcome to Vice & Virtue Brewing Co.

Vice & Virtue was born out of a group of friends' collective love for craft beer and tasty food. Our beers are brewed in-house with locally sourced grains from Gambrinus Malting in Armstrong. We've created recipes for some of our favourite beer styles that we are excited to share with local beer lovers. We hope you enjoy.

DRINKS

BEER | 15 oz glass

The White Lie Pilsner ABV 4.9% IBU 28	6
<i>Light, Malty, Sessionable</i>	
The Brute Champale ABV 6.7% IBU 7	7
<i>Clean, Effervescent, Gluten Reduced</i>	
The Love Potion Raspberry 'BerlinerVice' ABV 4% IBU 4	5.5
<i>Aromatic, Tart, Smashable</i>	
The Love Potion #2 Peach Apricot 'BerlinerVice' ABV 4.3% IBU 3	7
<i>Punchy Stone-fruit Flavour, Tart, Lovely</i>	
The Giver Pale Ale ABV 5.1% IBU 30	6
<i>Crisp, Refreshing, Citrusy</i>	
The Wet Hop Canadian Summer Pale Ale ABV 5.1% IBU 30	7
<i>Fresh, Tropical, Seasonal</i>	
The Homewrecker NEIPA ABV 7% IBU 48	7
<i>Rich, Robust, Stone-fruity</i>	
The Celt Dry Irish Stout ABV 4.2 % IBU 6	6
<i>Dry, Chocolate, Coffee</i>	
Flight of Four 4 x 5 oz	11
Nomad Cider Crisp, Refreshing Fruit Forward Apple Aroma & Palate.	11
BC WINE	
Kitsch Dry Riesling 2016 Wet Stone, Okanagan Sage	11
Cedar Creek Pinot Noir 2016 Cherries, Sweet Spice	10
Cedar Creek Meritage 2015 Plush Red, Blueberry Jam	12



@viceandvirtuebeer



Our menu is inspired by quality produce and shaped by our cravings. Whenever possible we source our food from local Okanagan organic farms. We like bright, bold flavours, fermented goods charcoal & smoke. Most of all it has to be delicious. Our food is best shared with friends next to a cold beer.

Chef Nelson Daniels | Nick Rastas

SNACKS

Ceviche trout scallop prawn jalapeno lime cilantro corn chips	12
Roasted Almonds cashews peanuts walnuts togarashi spice	6
Pork bites smoked shoulder nam jim grapefruit mint peanuts	9
Coconut pumpkin soup ginger cilantro crispy onions	9
Chicken pâté Arlo's honey thyme black pepper brioche	11

FROM OUR SMOKER

Beef brisket burger brioche bun slaw pickles plum bbq sauce	14
Sterling Springs chicken sandwich pickles kale ciabatta hot sauce	13
Falafel sandwich honey tahini roasted veg ciabatta pickles	12
Smoked meat plate 10 oz of daily smoked meat condiments	32

SHARE PLATES

Organic beet salad yoghurt nettle pesto roasted carrot quince dukkah	13
Heritage red fried rice cilantro broccoli kimchi aioli puffed rice	14
<i>add smoked chicken 6 add smoked pork 6</i>	
Roasted Sieglinde potatoes brisket burnt ends tomato chutney aioli	14
Braised beef short rib ginger soy broth Tokyo turnips micro green salad	24
Seared Albacore tuna sweet corn & kale salad spicy miso cilantro	18
Charcuterie plate beef bresaola duck ham salami V&V beer mustard	19
<i>pickles red fife baguette add chorizo 4.5 add Triple Island Gouda 3</i>	

EATS