



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

<b>The White Lie Pilsner</b> ABV 4.9% IBU 27 <i>Light, Malty, Sessionable</i>	6
<b>The Good Neighbour Riesling Kölsch</b> ABV 5.6% IBU 22 <i>Textural, Lime, Gooseberry</i>	7
<b>The Love Potion Raspberry 'BerlinerVice'</b> ABV 4% IBU 2 <i>Aromatic, Tart, Smashable</i>	6
<b>The Giver Pale Ale</b> ABV 5% IBU 30 <i>Crisp, Refreshing, Citrusy</i>	7
<b>Je Ne Sais Quoi Belgian Ale</b> ABV 6.7% IBU 31 <i>Herbal, Dry, Tropical</i>	7
<b>The Homewrecker Hazy IPA</b> ABV 6.9% IBU 48 <i>Rich, Robust, Stone-fruity</i>	7
<b>The Supplier IPA</b> ABV 6% IBU 54.7 <i>Soft, Orange Peel, Pine</i>	7
<b>The Celt Dry Irish Nitro Stout</b> ABV 4.2 % IBU 3 <i>Dry, Chocolate, Coffee</i>	6
<b>Flight of Four</b>   4 x 5 oz	11
<b>Nomad Cider</b>   Crisp, Refreshing Fruit Forward Apple Aroma & Palate	11

### BC WINE

<b>Tantalus Riesling Lab</b> 2017   Apricot, Spring Honey	10
<b>Cedar Creek Pinot Noir</b> 2016   Cherries, Sweet Spice	10
<b>Sandhill Syrah</b> 2016   Smooth, Blackberry, Full-bodied	12



@viceandvirtuebeer



# VICE & VIRTUE BREWING CO

## SNACKS

<b>Popcorn</b>	2
Smoked onion salt	
<b>Roasted Almonds</b>	6
cashews   peanuts   walnuts   togarashi spice	
<b>Pickled Veg</b>	4
Mixed house pickles	

## FROM OUR SMOKER

<b>Smoked beef brisket burger</b>	14
brioche bun   slaw   pickles   KC bbq sauce	
<b>Smoked sterling Springs chicken sandwich</b>	13
pickles   aged cheddar   ciabatta   hot sauce	
<b>Seared Albacore tuna burger</b>	15
spicy miso   cilantro   pickles   brioche	
<b>Falafel sandwich</b>	13
honey   tahini   roasted veg   ciabatta   pickles	

## SIDES

<b>Roasted sieglinde potatoes</b>	5
gouda cheese custard   tomato chutney	
<b>Brussel sprouts</b>	4
roasted brussels   miso dressing	
<b>Chickpea salad</b>	4
butternut squash   verde aioli	
<b>BBQ beans</b>	5
BBQ braised romano beans	
<b>Buttermilk Slaw</b>	3
savoy cabbage   buttermilk dressing	

## SHARE PLATES

We Recommend Three Plates Between Two

<b>Roasted organic beet salad</b>	13
yoghurt   pesto   carrot   quince   dukkah	
<b>Pickled BC herring on toast</b>	13
romesco sauce   baguette	
<b>Potato gnocchi</b>	14
V&V apple wood smoked bacon   gouda	
<b>Smoked brisket pastrami</b>	14
Grilled bread   fermented & pickled veg	
<b>Chicken pâté</b>	11
Arlo's honey   thyme   black pepper   brioche	
<b>Crispy pork belly</b>	14
carrot & brown butter purée   fried garlic	
micro green salad	
<b>Heritage red fried rice</b>	14
cilantro   broccoli   kimchi aioli   puffed rice	
<b>Charcuterie plate</b>	21
Duck ham   soppressata salami   paprika & oregano salami V&V beer mustard   pickles   baguette	
<i>add Italian Coppa Ham 4.5   add Bella Stella Brie 3</i>	
<i>add Tripple Island Gouda 3</i>	

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

# EATS