

VICE & VIRTUE BREWING CO

SNACKS

Popcorn	2
smoked onion salt	
Roasted almonds	6
cashews peanuts walnuts togarashi spice	
Pickled veg	4
mixed house pickles	

FROM OUR SMOKER

Smoked beef brisket burger	14
brioche bun slaw pickles KC bbq sauce	
Smoked Sterling Springs chicken sandwich	13
pickles aged cheddar ciabatta hot sauce	
Seared Albacore tuna burger	15
spicy miso cilantro pickles brioche	
Smoked haloumi sandwich	13
hummus squash ciabatta pickles	

SIDES

Roasted Sieglinde potatoes	5
gouda cheese custard tomato chutney	
Brussel sprouts	4
roasted brussels miso dressing	
Chickpea salad	4
butternut squash verde aioli	
BBQ beans	5
BBQ braised romano beans	
Buttermilk slaw	3
savoy cabbage buttermilk dressing	

SHARE PLATES

We Recommend Three Plates Between Two

Roasted organic beet salad	13
yoghurt pesto carrot quince dukkah	
Octopus & chorizo	15
pickled fennel sprouted grains romesco sauce	
Potato gnocchi	18
braised lamb shank tomato gravy gouda	
MLT smoked beef brisket	14
grilled ciabatta Arlo's honey mustard pickles	
Chicken pâté	11
Arlo's honey thyme black pepper brioche	
Pulled pork steam buns	11
Korean BBQ sauce watercress crispy onions	
Heritage red fried rice	14
cilantro broccoli kimchi aioli puffed rice	
Charcuterie plate	21
duck ham soppressata salami paprika & oregano salami V&V beer mustard pickles baguette	
add Bella Stella brie 3 add Triple Island gouda 3	
add chorizo 4.5	

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