

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	14
pickles aged cheddar ciabatta hot sauce	
Smoked haloumi sandwich	13
hummus squash ciabatta pickles	

SIDES

Roasted Sieglinde potatoes	5
gouda cheese custard tomato chutney	
Brussel sprouts	5
miso dressing sesame crispy garlic	
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	
Seared halibut & scallop cake	16
broccoli crispy shallots green curry sauce	
Potato gnocchi	18
Apple wood smoked bacon enoki mushroom gouda cheese	
Chicken pâté	12
Arlo's honey thyme black pepper brioche	
Heritage red fried rice	14
cilantro broccoli kimchi aioli puffed rice	
Charcuterie plate	21
chorizo soppressata salami paprika & oregano salami V&V beer mustard pickles baguette	
add Bella Stella brie 3 add Triple Island gouda 3 add Italian coppa ham 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