

VICE & VIRTUE

BREWING CO

SNACKS

Spicy nuts <i>V GF</i> fried garlic chili peanuts	\$6
Roasted Potatoes <i>V</i> aged cheddar beer cheese sauce	\$8
Chicken Pate riesling jelly, brioche toast	\$13
Pork belly Burnt Ends <i>GF</i> low & slow bbq pork belly, sticky bbq sauce	\$9

FROM OUR SMOKER

SANDWICHES AND BURGERS

12hr Beef Brisket Burger slaw, pickles, brisket sauce on brioche	\$20
Spicy Chicken Sandwich lettuce, lemon ricotta, pickled peppers, hot sauce	\$19
Vegetable Burger <i>V</i> cauliflower mushroom & quinoa patty, lettuce, tomato, pickles, aioli, house bbq sauce	\$18

ALL SERVED WITH ROASTED POTATOES
& PEAR KETCHUP

PLATES

Confit Butternut Squash <i>GF</i> smoked almond, lardo gremolata, tannato	\$13
Spicy Blue Crab <i>GF</i> carrot mole, corn chips	\$19
Beets <i>V GF</i> gribiche, crispy garlic, dill	\$12
Creamy Polenta <i>V GF</i> pickled jalapeno, parsnip "chorizo", feta cheese, green onion, cilantro	\$14
Smoked Chicken Leg <i>GF</i> rosehip gastrique, sumac, buttered brussel sprouts	\$18
Roasted Fennel <i>GF</i> saffron, spiced hazelnuts, romesco sauce	\$13
1lb Smoked Chicken Wings <i>GF</i> jalapeno stone fruit or dill pickle or maple soy	\$16
Charcuterie a daily selection of house cured meats, pickled vegetables, beer mustard, red pepper jelly, fresh baked baguette Add cheese \$4	\$24
Cheese Plate three cheese plate with pickled vegetables, olives, candy nuts, crackers, fresh fruit, baguette	MP

Our menu is inspired by quality produce and shaped by our cravings. Whenever possible we source our food from local Okanagan farms. We like bright and bold flavors, fermented goods, charcoal and smoke. Our food is best shared with friends next to a cold beer

Chef Alex Seeback