

## FOR THE TABLE

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**Warm Chili Chicharrons** \$6.95  
Crispy chili puffed pork rinds, kimchi aioli

**Grilled Sausage Platter** 2 ppl \$17.95 4 ppl \$29.95  
Big Rock stout & beef sausage, fennel sausage, chorizo sausage, house made beer mustard, house pickled vegetables, forno bread

**Chicken Wings** case \$13.95 flat \$25.95  
Chipotle buffalo, jerk, ginger sweet soy, hop salt & pepper, 'H4H' cajun honey, stout BBQ

**Two Warm Pretzels** \$10.95  
BRU cheese, sorghum butter, house made beer mustard

**Chips & Dips** \$11.95  
Crispy yellow corn tortillas, BRU cheese, chive crème fraîche, bruschetta

**16 Hour Dry Ribs** case \$8.95 flat \$14.95  
Chipotle buffalo, jerk, ginger sweet soy, hop salt & pepper, 'H4H' cajun honey, stout BBQ

**1lb of Mussels & Frites** \$16.95  
Traditional ale, tomato & scallion broth, garlic bread

**Pan Fried Brussel Sprouts** \$8.95  
Maple syrup, maldon sea salt

**Beer Bagel & Salmon Lox** per person \$11.95  
Beet cured BC salmon, beer jelly, chive crème fraîche, pickled red onions, cucumber, capers, radish

**Tomato Bruschetta Baguette** half \$10.95 whole \$19.95  
Roma tomato, basil, red onion, parmesan, crispy parsley

**Roasted 63 Acres Beef Baguette** half \$15.95 whole \$29.95  
Roasted beef chuck, caramelized onion, veal jus, parsley, truffle mayo, parmesan cheese, mushrooms

## SIGNATURE PLATES

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**Chef's House Made Daily Soup & Fresh Forno Bread** \$8.95

*All burgers come on a toasted brioche bun from 'A Bread Affair' and are served with french fries. Salad or soup instead of fries \$2*

**BRU Mushroom Burger** \$13.95  
100% BC beef patty, mushrooms, lettuce, tomato, gouda, BRU sauce, dill pickles

**Bacon & Gruyere Burger** \$14.95  
100% BC beef patty, bacon, gruyere, lettuce, tomato, BRU sauce, dill pickles

**Chicken Burger** \$14.95  
Marinated & grilled Rosstown Farms chicken breast, tomato jam, basil aioli, bacon, gouda, arugula, pickled onions

**Salmon Burger** \$15.95  
Salmon fillet, tomato jam, pickled onions, basil aioli, arugula

**Braised Lamb Sandwich** \$14.95  
Shredded lamb, harrisa aioli, arugula, feta

**Grilled Cheese** \$12.95  
Gruyere & gouda cheese, granny smith apples, beer mustard, fire roasted jalapeños, apple sunflower sourdough

**48 Hour Braised Lamb Shank** \$17.95  
Tender lamb shank, roasted potato, root vegetables, beer jus

**2 Piece Fish & Chips** \$14.95  
Traditional ale beer battered ling cod, citrus dill slaw, tartar sauce

**Poutine** \$8.95  
BC cheese curds, beer jus, scallions

## THE PIZZA OVEN

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**Margherita** \$11.95  
Tomato, basil, fior di latte, extra virgin olive oil

**Capriccioli Ham & Mushroom** \$12.95  
Tomato, olives, tomato sauce & fior di latte

**BRU Chicken** \$13.95  
Roasted chicken, sweet garlic, pineapple, fior di latte, stout espresso BBQ sauce

**Wild Mushroom** \$12.95  
Mixed mushroom blend, beerchamel, roasted onions, fresh herbs, fior di latte

**Grilled Vegetable Bianca** \$13.95  
Local seasonal vegetables, goat cheese, fior di latte, arugula, stout balsamic

## SALAD

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**BRU Salad** \$14.95  
Arugula, greens, radish, smoked pork hock, soft boiled egg, spiced pumpkin seeds, gouda, pretzel crouton, avocado ranch dressing

**Chef's Greek Salad** \$12.95  
Arugula, grilled seasonal vegetables, feta, cucumber, tomato, kalamata olives, mediterranean dressing

**Raw Vegetable Salad** \$10.95  
Tender greens, tomato, cucumber, radish, pumpkin seeds, balsamic dressing

**V** VEGETARIAN **O** OCEAN WISE

## SWEET TOOTH

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- V Beeramisu** \$6.95  
Stout espresso chocolate lady finger, vanilla mascarpone, dark chocolate, chocolate malts
- V Urban Smores** \$7.95  
Chocolate stout gelato, bourbon marshmallow, pretzel, stout ganache
- V BRU Sundae** \$11.95  
Fiasco gelato, whip cream, chocolate pearls, sour cherries, chocolate ganache

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### NON-ALCOHOLIC DRINKS

- Dickie's Ginger Beer** \$4.95
- 1902 Kombucha** Flavours: Scarlet, Mojito, Red \$4.95
- Erdinger Alkohol Frei** (500ml) \$5.95
- Fentiman's Tonic** \$3.95
- Coke, Diet Coke, Sprite, Ginger Ale, Nestea, Lemonade, Root Beer** \$2.95

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### CRAFTED ESPRESSO SELECTIONS *from Casa Del Caffe*

- Espresso \$2.95      Americano \$3.95
- Caffe Latte \$5.95      Cappuccino \$5.95
- French Press \$5.95 (1-2 ppl) \$9.95 (3-5 ppl)

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### HAPPY HOUR

- Draft Beer \$4 (12oz) \$6 (18oz)
  - House Wine \$6 (6oz) White or Red
  - Highballs \$5
  - All Pizzas \$10
- 3pm-6pm daily  
9pm-close sun-thurs



**BREWMASTER**  
JODY HAMMELL

**EXECUTIVE CHEF**  
SAM OMDAL

**GENERAL MANAGER**  
ALISHA REISER

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**WANT TO HOST AN EVENT?**  
From 20 to 150  
Private and Semi Private

[BRUEATERY@BIGROCKBEER.COM](mailto:BRUEATERY@BIGROCKBEER.COM)

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UPCOMING EVENTS  
[BIGROCKURBAN.COM/EVENTS](http://BIGROCKURBAN.COM/EVENTS)



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**HOURS:**  
SUN-THURS 11AM - 11PM  
FRI-SAT 11AM - 12AM  
DAILY HAPPY HOUR