



St. John's Stout Braised Short Rib

YellowBelly Favourite

St. John's Stout Braised Short Rib \$35
braised short rib, apricot, tomato, SJS gravy, mashed potato, broccoli

Fish & Chips

Yellowbelly Fish & Chips 1 pc \$15
panko and fresh herb crusted cod, house cut fries 2 pc \$22

Salt & Vinegar Fish & Chips (GF) 1 pc \$15
salt & vinegar chip crusted cod, house cut fries 2 pc \$22

Choice of Sauce: tartar (GF), citrus aioli (GF) or malt aioli \$1
Add Dressing & Gravy \$4 ★ Upgrade to Poutine \$5

Pastas

Fettuccine Alfredo \$29
fettuccine pasta, heavy cream, butter, cracked pepper, parmesan cheese, parsley

Cajun Chicken Fettuccine \$35
fettuccine pasta, blackened breast of chicken, cajun cream sauce, sun-dried tomatoes, parmesan cheese, green onion

Noodles

Vietnamese Pork Bowl \$29
ground pork, garlic, ginger, onion, thai chili, fish sauce, scallions, cilantro, lime, choice of basmati rice or rice noodles

Vegetarian Noodle Bowl \$27
ground cauliflower, garlic, ginger, onion, carrot, thai chili, rice noodles, scallions, sesame seeds, cilantro, lime

Bar Menu

Wines

Red	Glass	Bottle
Wyndham Estates Bin 444 Cab Sauv	\$12	\$48
Jacobs Creek Shiraz	\$12	\$50
Cupcake USA Cabernet Sauvignon	\$12	\$50
Woodbridge Merlot	\$12	\$50
Folonari Valpolicella	\$13	\$52
Stoneleigh Pinot Noir	\$14	\$65
Campo Viejo Rioja Reserva		\$68

White

Bolla Pinot Grigio Delle Venezie	\$11	\$48
Woodbridge Pinot Grigio	\$12	\$50
Wyndham Estates Bin 222 Chardonnay	\$12	\$48
Jacobs Creek Pinot Grigio Dots	\$12	\$50
Stoneleigh Sauvignon Blanc	\$14	\$65

Sparkling & Rose

Jacobs Creek Pinot Noir Sparkling	\$12	\$50
LaMarca Prosecco		\$60

Sangria

Red or White		\$15
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House Cocktails (1.5oz)

Margarita	Caesar		\$12
Dark and Stormy	Whiskey Sour		
Amaretto Sour	Tequila Sunrise		

House Cocktails (2oz)

Martini (Vodka or Gin)	Daiquiri		\$14
Tom Collins	Old Fashioned		
Cosmopolitan	Martini		

Highballs

Polar Ice Vodka	Weisers Deluxe Whisky		\$7.39
Jameson's	Beefeater Gin		
Ballentine Scotch	Lambs Rum (Amber, White, Navy)		

Seltzers & Non-Alcohol Beer

Vizzy		\$11
Non-Alcohol Beer		\$8

Specialty Coffee

Irish Coffee	Newfoundland Coffee		\$12
Monte Cristo Coffee	Spanish Coffee		

Mocktails

Cranberry Sangria	Shirley Temple		\$10
Citrus Delight	Virgin Caesar		
Long Island Ice Tea			

Non-Alcohol Beverages

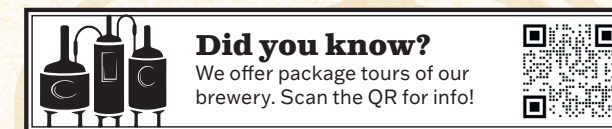
Pop		\$5
Juice		\$6
Coffee or Tea		\$4
Herbal Tea		\$5



Wet Your Whistle

YellowBelly Pint (20oz glass)

Wexford Wheat Ale	\$7.82
YellowBelly Pale Ale	\$7.82
YYT Cream Ale	\$7.82
Fighting Irish Red Ale	\$7.82
St. John's Stout	\$7.82
Come From Away	\$7.82
YellowBelly Seasonal	\$7.82
Ciderberg	\$11.00



Warm Ups

Warm Pretzel \$10
sea salt, mustard dip

Fried Pickles \$13
spicy beer mayonnaise

House Potato Chips \$9
paprika seasoning salt, smoky tomato dip

Garlic Cheese Fingers \$15
pizza dough, garlic butter, 3 cheese blend, tomato dip

Beer Brined Chicken Wings
6pc - \$17 ★ 9pc - \$23 ★ 24pc - \$58
dry spiced wings, choice of dip: sweet with heat chilli, buffalo, barbeque, korean bbq, or hoisin

Beer & Cider To Go!



Ask your server for details.

YellowBelly

brewery & public house

YellowBelly Beer Samplers

Choices	Icon	Price
Come From Away	3 Samples	\$7.82
Fighting Irish Red Ale		
St. John's Stout	4 Samples	\$10.40
Wexford Wheat Ale		
YellowBelly Pale Ale		
YYT East Coast Cream Ale	5 Samples	\$13
Seasonal Selection		

Corn Chips & Dips

Chips & Salsa \$13
cooked chunky fire-roasted tomato salsa, corn chips

Chips & Guacamole \$17
fresh guacamole, corn chips

Red Ale Cheddar Bacon Dip & Chips \$17
cream cheese, red ale, cheddar, bacon, green onion, corn chips

Hummus & Crostini \$16
chickpeas, garlic, lemon, tahini, tamari, crostini

Yellowbelly Onion Rings \$15
panko breaded onion rings, seasoning salt

House Cut Fries & Poutines

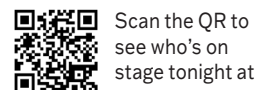
French Fries \$11

Sweet Potato Fries \$12
Gravy \$3 ★ Smoky tomato aioli \$3

Chips Dressing & Gravy \$14
fries, savoury dressing, gravy

Poutine \$16
fries, cheese curds, gravy

SJS Short Rib Poutine \$22
fries, beer braised short rib, cheese curds, gravy



Scan the QR to see who's on stage tonight at



Gluten Free - GF • Vegan - V

We've Got Good Times

Cornered

Street Food

- Salt & Vinegar Cod Bites** \$16
5 salt & vinegar chip crusted cod pieces, citrus aioli
- Korean BBQ Cauliflower (GF, V)** \$18
crispy battered cauliflower florets, Korean barbeque sauce, sesame seeds, scallions
- Sicilian Arancini** \$13
3 crispy fried chorizo risotto balls stuffed with provolone cheese; smoky tomato dip
- Lettuce Wraps** \$19
ground pork, garlic, ginger, onion, carrot, water chestnuts, baby corn, shitake, hoisin, bibb lettuce
- Catalan Calamari** \$18
crispy fried squid, lime chili aioli



Organic NL Mussels
Coconut Milk
& Red Curry

- Organic Newfoundland Mussels** \$25
- ★ yellowbelly pale ale, sea salt
 - ★ coconut milk, red curry, julienne vegetables
 - ★ fire-roasted tomatoes, red ale, chorizo sausage, shredded parmesan
 - ★ Oh LaLa, bechamel, roast garlic, white wine, mirepoix

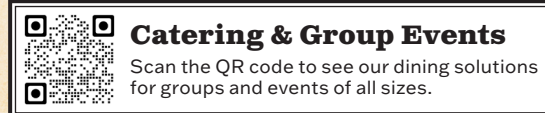
Soups & Salads

- Creamy Seafood Chowder** \$16
seasonal seafood, market vegetables, herbed veloute, steamed mussels
- Fire-Roasted Tomato Soup** \$14
fire-roasted tomatoes, celery, carrot, onion, vegetable stock, herbs, shaved parmesan cheese, baguette
- Beetroot Carpaccio** \$17
sliced beetroot, salted pistachio, crumbled goat cheese, shallot balsamic vinaigrette, baguette

Nachos for Two (or more)

- Vegetarian Nachos** \$23
corn chips, bell peppers, black beans, tomatoes, onions, chipotle peppers, sour cream, three-cheese blend, fire-roasted salsa
- Buffalo Chicken Nachos** \$27
corn chips, pulled buffalo seasoned chicken, bell peppers, tomato, onion, banana peppers, three-cheese blend, fire-roasted salsa
- Cheeseburger Nachos** \$26
corn chips, ground beef, caramelized onions, bacon, tomato, diced pickles, three-cheese blend, thousand island drizzle, fire-roasted salsa
- Pulled Short Rib Nachos** \$26
corn chips, pulled SJS braised short rib, caramelized onions, tomato jam, chipotle peppers, three-cheese blend, sour cream
- Extras Salsa \$3 ★ Sour Cream \$3 ★ Guacamole \$5

Buffalo Chicken
Nachos



Catering & Group Events

Scan the QR code to see our dining solutions for groups and events of all sizes.

- YellowBelly Caesar Salad** \$16
crisp romaine lettuce, our own creamy caesar dressing, crispy smoky bacon, croutons, fresh shaved parmesan
- YellowBelly House Salad** \$15
baby greens, dried berries, honey kissed pecans, carrot curls with your choice; peppercorn vinaigrette or poppy seed dressing



Classic
Sicilian Pizza

Wood-Fired Pizzas

- Classic Margherita** \$20
tomato, basil, mozzarella cheese
- Fig-Prosciutto Arugula** \$22
rosemary olive oil, fig jam, three-cheese blend, prosciutto, tossed arugula, parmesan
- Mushroom Goat Cheese** \$21
mushrooms, tomato jam, three-cheese blend, fresh herbs, crumbled goat cheese
- Pepperoni & Cheese** \$21
tomato sauce, pepperoni, three-cheese blend
- Classic Sicilian** \$22
italian sausage, genoa salami, pepperoni, three-cheese blend
- Sweet With Heat** \$21
tomato sauce, calabrese sausage, fresh pineapple, cherry tomatoes, three-cheese blend, honey drizzle
- Cheeseburger Works** \$21
tomato sauce, ground beef, smoky bacon, caramelized onions, mushrooms, lots of cheese
- Four Cheese Chicken Caesar** \$22
provolone, mozzarella, asiago, chicken, bacon, caesar salad, parmesan
- Dipping Sauce: smoky tomato aioli, marinara, buffalo, bbq \$2
Gluten-Free Crust \$3 ★ Non-Dairy Cheese \$3

YellowBelly
brewery
& public house

Gourmet Burgers

- The Classic Burger** \$19
halliday's fresh ground beef, lettuce, tomato, sweet pickle, smoky tomato mayo, bun
- Add bacon or cheese \$3 ea
Add mushrooms or caramelized onions \$3 ea
- The YellowBelly Burger** \$23
fresh ground beef from halliday's butcher shop, caramelized onions, garlic aioli, blue cheese, pulled SJS braised short rib, tomato jam, artisan bun
- Guilty Pleasure Burger** \$24
halliday's fresh ground beef, crumbled bacon, tomato, lettuce, tomato aioli, onion jam, breaded fried provolone cheese, deep fried pickle spear, crispy prosciutto, buttered bun
- Turkey Club Burger** \$21
ground turkey burger, bacon, cheese, lettuce, tomato, mayo, artisan bun
- Turkey Guacamole Burger** \$23
ground turkey burger, guacamole, cheese, lettuce, artisan bun
- Crispy Cod Burger** \$21
panko crusted cod fillet, shredded cabbage and carrot coleslaw, slice tomato, tartar sauce, bun
- Veggie Burger (GF, V)** \$21
gluten free veggie burger patty, sliced tomato, pickles, onion, butter lettuce, honey mustard, vegan mayo, gluten-free bun
- Lettuce Wrap n/c ★ Gluten Free Bun \$2
Add Dressing & Gravy \$4 ★ Upgrade to Poutine \$5

Guilty Pleasure
Burger

