



St. John's Stout Braised Short Rib

YellowBelly Favourite

St. John's Stout Braised Short Rib \$36
braised short rib, apricot, tomato, SJS gravy, mashed potato, broccoli

Fish & Chips

Yellowbelly Fish & Chips 1 pc \$16
panko and fresh herb crusted cod, house cut fries 2 pc \$23

Salt & Vinegar Fish & Chips (GF) 1 pc \$16
salt & vinegar chip crusted cod, house cut fries 2 pc \$23

Choice of Sauce: tartar (GF), citrus aioli (GF) or malt aioli \$2
Add Dressing & Gravy \$5 ★ Upgrade to Poutine \$6

Pastas

Fettuccine Alfredo \$30
fettuccine pasta, heavy cream, butter, cracked pepper, parmesan cheese, parsley

Cajun Chicken Fettuccine \$36
fettuccine pasta, blackened breast of chicken, cajun cream sauce, sun-dried tomatoes, parmesan cheese, green onion

Short Rib Gnocchi \$28
braised beef short rib, marinara sauce, parsley, parmesan cheese

Noodles

Vietnamese Pork Bowl \$30
ground pork, garlic, ginger, onion, thai chili, fish sauce, scallions, cilantro, lime, choice of basmati rice or rice noodles

Vegetarian Noodle Bowl \$28
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	\$13	\$50
Jacobs Creek Shiraz	\$13	\$53
Cupcake USA Cabernet Sauvignon	\$13	\$53
Woodbridge Merlot	\$13	\$53
Folonari Valpolicella	\$14	\$55
Stoneleigh Pinot Noir	\$15	\$69
Campo Viejo Rioja Reserva		\$72

White

Bolla Pinot Grigio Delle Venezie	\$12	\$50
Woodbridge Pinot Grigio	\$13	\$52
Wyndham Estates Bin 222 Chardonnay	\$13	\$50
Jacobs Creek Pinot Grigio Dots	\$13	\$52
Stoneleigh Sauvignon Blanc	\$15	\$60

Sparkling & Rose

Jacobs Creek Pinot Noir Sparkling	\$13	\$52
LaMarca Prosecco		\$63

Sangria

Red or White \$16

House Cocktails (1.5oz)

Margarita	Caesar	
Dark and Stormy	Whiskey Sour	
Amaretto Sour	Tequila Sunrise	

House Cocktails (2oz)

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

Highballs

Polar Ice Vodka	Weisers Deluxe Whisky	\$8
Jameson's	Beefeater Gin	
Ballentine Scotch	Lams Rum (Amber, White, Navy)	

Seltzers & Non-Alcohol Beer

Vizzy		\$12
Non-Alcohol Beer		\$9

Specialty Coffee

Irish Coffee	Newfoundland Coffee	
Monte Cristo Coffee	Spanish Coffee	

Mocktails

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

Non-Alcohol Beverages

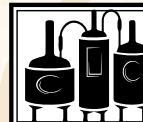
Pop	\$5
Juice	\$6
Coffee or Tea	\$5
Herbal Tea	\$6



Wet Your Whistle

YellowBelly Pint (20oz glass)

Wexford Wheat Ale	\$8.25
YellowBelly Pale Ale	\$8.25
YYT Cream Ale	\$8.25
Fighting Irish Red Ale	\$8.25
St. John's Stout	\$8.25
Come From Away	\$8.25
YellowBelly Seasonal	\$8.25
Ciderberg	\$11.60



Did you know?

We offer package tours of our brewery. Scan the QR for info!



Warm Ups

Warm Pretzel \$11
sea salt, mustard dip

Fried Pickles \$14
spicy beer mayonnaise

House Potato Chips \$10
paprika seasoning salt, smoky tomato dip

Garlic Cheese Fingers \$16
pizza dough, garlic butter, 3 cheese blend, tomato dip

Beer Brined Chicken Wings
6pc - \$17 ★ 9pc - \$24 ★ 24pc - \$60
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	3 Samples \$8.25
Come From Away	
Fighting Irish Red Ale	
St. John's Stout	
Wexford Wheat Ale	
YellowBelly Pale Ale	
YYT East Coast Cream Ale	
Seasonal Selection	
	4 Samples \$11.25
	5 Samples \$14

Corn Chips & Dips

Chips & Salsa \$14
cooked chunky fire-roasted tomato salsa, corn chips

Chips & Guacamole \$18
fresh guacamole, corn chips

Red Ale Cheddar Bacon Dip & Chips \$18
cream cheese, red ale, cheddar, bacon, green onion, corn chips

Hummus & Crostini \$17
chickpeas, garlic, lemon, tahini, tamari, crostini

YellowBelly Onion Rings \$16
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 \$15
fries, savoury dressing, gravy

Poutine \$17
fries, cheese curds, gravy

SJS Short Rib Poutine \$23
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** \$17
5 salt & vinegar chip crusted cod pieces, citrus aioli
- Korean BBQ Cauliflower (GF, V)** \$19
crispy battered cauliflower florets, Korean barbeque sauce, sesame seeds, scallions
- Sicilian Arancini** \$14
3 crispy fried chorizo risotto balls stuffed with provolone cheese; smoky tomato dip
- Lettuce Wraps** \$20
ground pork, garlic, ginger, onion, carrot, water chestnuts, baby corn, shitake, hoisin, bibb lettuce
- Catalan Calamari** \$20
crispy fried squid, lime chili aioli
- Short Rib Tacos (2)** \$22
flour tortilla, beer braised short rib, diced red onion, diced pineapple, crumbled feta cheese, cilantro, lime crema, lime wedge
- Blackened Cod Tacos (2)** \$22
flour tortilla, blackened cod, cabbage and carrot slaw, sirracha mayo, lime

Organic Newfoundland Mussels \$27

- ★ yellowbelly pale ale, sea salt
- ★ coconut milk, red curry, julienne vegetables
- ★ fire-roasted tomatoes, red ale, chorizo sausage, shredded parmesan cheese
- ★ Oh LaLa, bechamel, roast garlic, white wine, mirepoix

Great for sharing!

*Organic NL Mussels
Coconut Milk
& Red Curry*



Soups & Salads

- Creamy Seafood Chowder** \$17
seasonal seafood, market vegetables, herbed veloute, steamed mussels, baguette
- Fire-Roasted Tomato Soup** \$14
fire-roasted tomatoes, celery, carrot, onion, vegetable stock, herbs, shaved parmesan cheese, baguette
- Beetroot Carpaccio** \$18
sliced beetroot, salted pistachio, crumbled goat cheese, shallot balsamic vinaigrette, baguette


Nachos for Two (or more)

- Vegetarian Nachos** \$25
corn chips, bell peppers, black beans, tomatoes, onions, chipotle peppers, sour cream, three-cheese blend, fire-roasted salsa
- Buffalo Chicken Nachos** \$28
corn chips, pulled buffalo seasoned chicken, bell peppers, tomato, onion, banana peppers, three-cheese blend, fire-roasted salsa
- Cheeseburger Nachos** \$28
corn chips, ground beef, caramelized onions, bacon, tomato, diced pickles, three-cheese blend, thousand island drizzle, fire-roasted salsa
- Pulled Short Rib Nachos** \$28
corn chips, pulled SJS braised short rib, caramelized onions, tomato jam, chipotle peppers, three-cheese blend, sour cream

Extras Salsa \$4 ★ Sour Cream \$4 ★ Guacamole \$6

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** \$17
crisp romaine lettuce, creamy caesar dressing, bacon, croutons, shaved parmesan cheese
- YellowBelly House Salad** \$16
baby greens, dried cranberries, honey kissed pecans, carrot curls; peppercorn vinaigrette or poppy seed dressing
- Spinach & Feta Salad** \$17
baby spinach, orange pieces, feta cheese, pumpkin seeds, dijon honey-lemon vinaigrette
Add Grilled Chicken \$9



Classic Sicilian Pizza

Wood-Fired Pizzas

- Classic Margherita** \$21
tomato, basil, mozzarella cheese
- Fig-Prosciutto Arugula** \$23
rosemary olive oil, fig jam, three-cheese blend, prosciutto, tossed arugula, parmesan
- Mushroom Goat Cheese** \$22
mushrooms, tomato jam, three-cheese blend, fresh herbs, crumbled goat cheese
- Pepperoni & Cheese** \$22
tomato sauce, pepperoni, three-cheese blend
- Classic Sicilian** \$23
italian sausage, genoa salami, pepperoni, three-cheese blend
- Sweet With Heat** \$22
tomato sauce, calabrese sausage, fresh pineapple, cherry tomatoes, three-cheese blend, honey drizzle
- Cheeseburger Works** \$22
tomato sauce, ground beef, smoky bacon, caramelized onions, mushrooms, lots of cheese
- Four Cheese Chicken Caesar** \$23
provolone, mozzarella, asiago, chicken, bacon, caesar salad, parmesan
- Pickle Pizza (White Pizza)** \$23
ranch sauce, sliced dill pickles, bacon, three-cheese blend, dill
- Dipping Sauce: smoky tomato aioli, marinara, buffalo, bbq \$2
Gluten-Free Crust \$4 ★ Non-Dairy Cheese \$4

Love our beer? Now you can wear it too!

Mix & match our brands with cool tees, comfy hoodies, classy polos, trucker hats and more! Scan code to order!



Gourmet Burgers

- The Classic Burger** \$20
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** \$25
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** \$25
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** \$22
ground turkey burger, bacon, cheese, lettuce, tomato, mayo, artisan bun
- Turkey Guacamole Burger** \$25
ground turkey burger, guacamole, cheese, lettuce, artisan bun
- Crispy Cod Burger** \$22
panko crusted cod fillet, shredded cabbage and carrot coleslaw, slice tomato, tartar sauce, bun
- Veggie Burger (GF, V)** \$22
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 \$3
Add Dressing & Gravy \$5
Upgrade to Poutine \$6

Guilty Pleasure Burger



Gift Cards are perfect for any occasion like birthdays, holidays, or just because!



- Digital or plastic gift cards available
- Can also be redeemed at O'Reilly's Irish Newfoundland Pub, One Eared Goat and the Old Courthouse in Harbour Grace
- Plastic cards available at bar
- Digital cards available at app.tableup.com/r/3877/home