

DRINK MENU

RED ARROW BREWING

SIGNATURE BREWS

12oz GLASS \$5.5 3x4oz FLIGHT \$7
18oz PINT \$7.5 64oz PITCHER \$21

LAKETOWN LAGER.....4.8%

A crisp, clean-finishing, pilsner style lager. Light and refreshing.

OLD STYLE LAGER.....5.0%

A quality, craft lager with a rich, barley malt body and a rounded, clean finish.

KUSTOM KOLSCH.....5.0%

This German style golden ale pours clean and bright with a slightly herbal, bread-spice aroma, reminiscent of sourdough bread.

PIGGY PALE ALE.....5.0%

A highly session-able pale ale, with a medium hop body, balanced malt, and just enough gumption to bring home the game - Go Piggies!

MIDNITE UMBER ALE....5.1%

Dark maltiness with notes of coffee, caramel, & brown sugar but still crisp, light, and crushable.

SWEET LEAF IPA.....6.3%

Its sharp hop kick, featuring notes of tropical and citrus fruits, is balanced by a smooth, medium malt profile and lingers just enough to leave you wanting more.

* All prices are listed before tax *

SEASONAL BREWS

12oz GLASS \$6 3x4oz FLIGHT \$7
18oz PINT \$8 64oz PITCHER \$22

COCONUT PORTER.....5.1%

Dark malt notes of coffee and chocolate provide a comforting backbone to a robust coconut character derived from in house toasted coconut. Oats and rye malt provide a soft mouthfeel for a rounded balance.

ESPRESSO DARK LAGER

PEAKS COFFEE COLLAB.....5.3%

This special collaboration beer features big flavour made smooth by lagering 125lbs of Peaks "Compass" Espresso coffee beans. Contains 40mg of caffeine per 18oz serving.

IDLE HANDS

OAKED ORANGE ALE...6.66%

Idle Hands pours chestnut brown with flavours of toffee malt, candied orange peel, and a dash of vanilla bean.

RED ALE.....5.4%

Caramel malt flavour with a subtle hop addition, this brew is rich and robust with a crisp citrus hop finish.

PARTY HAT AMARILLO

HAZY PALE ALE.....5.5%

The OG Party Hat. It's a party of floral, citrus, and sweet fruit notes and you're invited! This hazy pale ale is bursting with intense aroma and flavour thanks to the outrageous additions of Amarillo Hops.

* Ask about our feature barrel aged beer!

LAST CHANCE!

16oz CANS

Heritage River Hefeweizen
Fresh Hop Co-op | Hazy IPA
Thiolized | Juicy Ale

\$7

BORN AND BREWED IN THE COWICHAN VALLEY



NON-ALCOHOLIC

RED ARROW

HOP WATER

All the fruity freshness of hops (without bitterness!) gives a zing of calorie-free refreshment.

12oz Glass - \$4.5

18oz Pint - \$6.5

\$6.5

CATEGORY 12

HOP WATER

A 473ml can of hop water.

Choose from "Juicy" or "Piney".

\$6

PHILLIPS IOTA

PALE ALE [0.5%]

This delicious brew brings rounded honey and cereal notes, straightforward mouthfeel, and deliciously floral hops.

\$5.5

SPARKMOUTH

SPARKLING WATER

Made by Phillips Brewing.

Choose from:

- Lime
- Lemon
- Strawberry
- Grapefruit

\$3

PHILLIPS

SODA WORKS

Phillips Soda Works all natural craft sodas.

Choose from:

- Craft Cola
- Ginger Ale
- Root Beer
- Orange Cream

\$3

SPARKMOUTH

MOCKTAILS

Made by Phillips Brewing.

Choose from:

- Mimosa
- Margarita
- Moscow Mule

\$3

CIDERS

VALLEY CIDER COMPANY

12oz CANS - 6.5%

Bon Dri (Dry apple cider)

Gingerella (Ginger cider)

Love Potion (Lavender & rose petal)

Noir (Blackberry, Dark Cherry, Grape)

* Ask about our feature cider!

\$8

BEER COCKTAILS

VODKA LAGERADE

A boozy lemonade with a splash of our Old Style Lager for bubbles.

\$9

SWEET LEAF

GIN & TONIC

A creative spin on a classic gin & tonic recipe using our Sweet Leaf IPA as bitters.

\$9

HOP WATER

DAIQUIRI

Rum, Lime, Simple Syrup, and our NEW Hop Water. It's a classic daiquiri recipe balancing sweet and sour with a citrus hop twist.

\$9

RED ARROW

SPRITZ [2oz]

Aperol, Peach Schnapps, Mango Juice, Lime Juice, and a splash of Laketown Lager for bubbles.

\$12

LAKETOWN LAGER

MARGARITA [2oz]

It's a BEERgarita! Tequila, Triple Sec, Lime, Simple Syrup, and a splash of Laketown Lager for bubbles.

\$12

IDLE HANDS

OLD FASHIONED [2oz]

2oz Stillhead "B-Word" Bourbon Style Whisky, fresh orange zest, angostura bitters, and a splash of our Idle Hands Oaked Orange Ale.

\$15

CAESAR

Just your classic caesar here! Choose vodka or tequila. No beer in this one.

Make it a double! +\$3

\$9

MICHELADA

A beer caesar! Same ingredients but instead of vodka or tequila we use our Laketown Lager. Feels like camping.

\$7

WINE

WINE BY THE GLASS

6oz POUR

House Red (Cab Sauv)

Rotating White Wine

\$10

* All prices are listed before tax *



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FOOD MENU

RED ARROW BREWING

KITCHEN HOURS

MON, WED, THURS: 11AM-7PM

FRI, SAT: 11AM-8PM

SUN: 11AM-6PM

THE SUMMER SALAD

\$14

Fresh greens, seasonal veggies, fresh fruit, roasted nuts, feta cheese in a citrus vinaigrette.

CAESAR SALAD

\$14

Fresh romaine tossed in a creamy garlic dressing with house made croutons, topped with fresh parmesan, and a slice of lemon.

• Add crispy or grilled chicken +\$6.

CAULIFLOWER BITES

\$16

Battered cauliflower, crispy fried and tossed in Barger's Home Grown Heat hot sauce. Served with ranch to dip.

BASKET OF FRIES

\$8

Crispy and golden Kennebec fries.

• Add chipotle or garlic aioli to dip +\$0.50

GARLIC PARMESAN FRIES

\$12

Crispy and golden Kennebec fries, garlic butter, shaved parmesan, and grana padano.

CLASSIC POUTINE

\$13

Crispy and golden Kennebec fries topped with beef gravy, cheese curds, and green onion.

BRAISED BEEF POUTINE

\$18

In house, slow braised beef is added to our classic poutine to create a generous serving.

TENDERS & FRIES

\$13

A side of fries with a few tenders. This will tide you over until dinner.

CHICKEN TENDERS

\$16

Lightly breaded chicken tenders. Served with house made honey dijon and BBQ dips.

BAJA FISH TACOS (3)

\$17

Fresh beer battered Tofino rockfish, chipotle aioli, citrus herb slaw, and pico de gallo.

Served with a lime wedge.

ONE LAYER NACHOS

\$13

Pico de gallo, corn & black bean salsa, and jalepeno. Topped with cheese.

• Add chicken or chorizo +\$6.

• Add salsa or sour cream +\$1.5/ea.

POTATO SKINS (6)

\$13

Potato skins with chorizo, a nacho cheese blend, and green onion. Topped with a chipotle aioli drizzle and served with sour cream.

CHICKEN WINGS

\$16

One pound of chicken wings.

Choice of:

- Lemon Pepper
- House BBQ
- Honey Hot
- Barger's Home Grown Heat
- Caribbean Jerk
- Sticky Hoisin
- Umber Maple
- Sweet Chili
- Blue Moon
- Cajun

* All prices are listed before tax *

FLIGHT OF 3

CHEESECAKE CUPCAKES

\$12

You CAN have it all, who's to say no?

White Chocolate-Raspberry

Cappuccino

Sex in a Pan



BORN AND BREWED IN THE COWICHAN VALLEY

PIZZAS

2 SIZES AVAILABLE

7" | 12"

Gluten friendly crust available by request (+\$3)

Gluten friendly only available for 12 inch pizzas.

THE BIG CHEESE

\$13 | \$18

Mozzarella, parmesan, feta, cheddar.

PEPPERONI MUSHROOM

\$14 | \$20

Sliced pepperoni with sauteed mushrooms.

MARGARITAVILLE

\$14 | \$20

Sliced roma tomato, fresh basil, parmesan, and mozzarella.

SPANOKAPIZZA

\$15 | \$21

House made pesto base, red pepper, pickled red onion, zucchini, feta, mozzarella, finished with a balsamic reduction drizzle.

ITALIAN STALLION

\$16 | \$22

Italian sausage, capicola, pepperoni, banana peppers, parmesan, fresh basil, and mozzarella.

DELUXE HAWAIIAN

\$16 | \$22

House BBQ base, topped with bacon, capicola, pineapple, mozzarella, and feta.

BLUE CHEESE & PEAR

\$16 | \$22

Bacon, Umber poached pear, mozzarella, blue cheese, finished with arugula and a balsamic reduction drizzle.

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HANDHELDS

BIG DOG BURGER

\$13

A 6oz beef patty served on a brioche bun.

Topped with cheddar, lettuce, tomato, pickle, and Red Arrow burger dressing.

Add bacon or mushrooms +\$1.50/ea

HOME GROWN HEAT CHICKEN BURGER

\$14

Breaded, fried, and baked with our home grown heat hot sauce and mozzarella.

Served on a brioche bun and topped with lettuce, tomato, pickle, and chipotle aioli.

SOUTHWEST GARDEN BURGER

\$14

A veggie burger topped with a nacho cheese blend, grilled, then baked. Served on a brioche bun and topped with lettuce, tomato, corn & black bean salsa, sour cream, and salsa.

THE RED ARROW BRUTE SANDWICH

\$14

Capicola, pepperoni, salami, italian sausage, banana peppers, with pizza sauce and mozzarella cheese, baked on a hoagie bun. Finished with lettuce and tomato.

BRAISED BEEF SANDWICH MELT

\$14

Ciabatta bun with garlic aioli and honey mustard, baked with braised beef, banana pepper, red onion and provolone cheese. Finished with lettuce, tomato, and pickle.

Add a side of fries to any handheld for \$4

Add a side caesar to any handheld for \$7

BORN AND BREWED IN THE COWICHAN VALLEY

