

ESTD 2017

328

TAPHOUSE
+ GRILL

small plates

FOCCACIA BREAD [V, V+]	2.5
house made, baked daily. evoo and aged balsamic	
GARLIC CHEESE BITES [V, V+]	9
hand pressed pizza dough baked to order, garlic butter, mozzarella, cheddar, parmesan, hot marinara	
PIZZA FRITTA [V, V+]	9
tomato sauce, ricotta cheese, fresh basil (when pizza and doughnuts come together)	
MINI CHORIZO CORN DOGS	9
venison and chorizo corn dogs, fat tug dijon	
BEER & CHEESE FONDUE [V]	9
confit garlic, warm bread sticks	
CALAMARI SEMOLINA	10
light semolina coated Humboldt Squid, cilantro-lime crema, marinara	
ITALIAN APPLE	10
beef, pork, and veal, meatball stuffed with bocconcini, ricotta, marinara, fresh basil	
BUFFALO WINGS	12
buffalo sauce, blue cheese ranch dip	
GARLIC SHRIMP & LOBSTER SLIDERS	13
baby Chilean shrimp and lobster meat, garlic butter	

soup & salad

SOUP OF THE DAY	cup 5 / bowl 9
CHEDDAR ALE CHOWDER	cup 6 / bowl 10
GREEN SALAD [GF, V, V+]	9
fresh greens, simple evoo and red wine vinegar dressing	
KALE CAESAR [GF, V]	12
house made focaccia croutons, bacon jam, parmesan, red wine egg	

large plates & bowls

POUTINE TRIO	20
poutine three ways - classic poutine, dhaba curry poutine, bacon jam poutine	
328 NACHO BOARD [GF, V, V+]	20
corn tortilla chips, nacho cheese, olives, tomatoes, banana peppers, green onion, sour cream and salsa	
THE BIG CHIPPER	1 pc 18 / 2 pc 24
signature 8oz beer-battered rockfish, fries, tartar sauce, avocado slaw	
328 CHARCUTERIE BOARD	25
grilled halloumi, blue cheese, bocconcini, roasted red pepper dip, bacon jam, chorizo, calabrese prosciutto, pickles, olives	
COCONUT CURRY BOWL [GF, V, V+]	15
yellow dhaba curry, roasted red pepper, carrot, kale, cabbage, brown rice, arugula, cilantro crema	
SPICY NOODLE BOWL [V, V+]	15
sweet soy marinated chicken, crisp vegetables, udon noodles, spicy Szechuan soy ginger sauce	
JDF TRAIL BOWL [GF, V, V+]	16
roasted beets, carrot ribbons, brown rice, halloumi, kale, tahini garlic dressing, pumpkin seeds, sunflower seeds	
<i>add chicken or halloumi</i>	6

CHICKEN AVOCADO CAPRESE [GF, V]	15
grilled chicken, cherry tomatoes, bocconcini cheese, candied onions, fresh basil, balsamic glaze	
HALLOUMI CARROT & ORANGE [GF, V]	14
grilled halloumi cheese, carrot ribbons, orange segments, arugula, sour honey mustard dressing	
ROASTED BEET SALAD [GF, V, V+]	13
three kinds of beets, parsley, pumpkin seeds, tahini dressing	

900⁰ forno pizza

happy hour 3-6 15
thursdays 15

red sauce (tomato)

328 BURRATA [V] 18

tomato sauce pizza with a fresh ball of burrata cheese in the middle

PROSCIUTTO PARMA 17

fresh arugula, prosciutto, mozzarella, shaved parmesan

MARGHERITA [V, V+] 16

cherry tomatoes, bocconcini, fresh basil

PEPPERONI 16

pepperoni, mozzarella

OLD SCHOOL HAWAIIAN 16

shaved ham, caramelized pineapple, mozzarella

CANADIAN LUAU 17

BBQ chicken, double smoked bacon lardons, caramelized pineapple, mozzarella

FLAMBE 17

chorizo, calabrese, banana peppers, mozzarella

HAT TRICK 18

applewood smoked bacon, back bacon, double smoked bacon lardons, mozzarella, maple syrup

COASTAL COWBOY 18

chorizo, calabrese, steak, caramelized onion, roasted red pepper, blue cheese, BBQ sauce

white sauce (parmesan cream)

GARLIC & MUSHROOM [V] 16

roasted mushrooms, caramelized onion, confit garlic, shaved parmesan

BLACK & BLUE 19

steak, smoked meat, roasted mushrooms, confit garlic, mozzarella, blue cheese, balsamic reduction

green sauce (pesto)

MEDITERRANEAN [V, V+] 17

feta, kale, olives, roasted red pepper, red onion, mozzarella

GREEN GOAT [V, V+] 17

confit garlic, roasted tomatoes, arugula, mozzarella, goat cheese

build your own pizza

tomato, pesto, or parmesan cream 13

toppings 2

arugula | mushrooms | basil | red onion | caramelized onion | confit garlic | red peppers | banana peppers | kalamata olives | pineapple | cherry tomatoes | jalapenos | kale

cultured nut vegan mozza 4

toppings 3

calabrese | steak | pepperoni | goat cheese | feta | bocconcini | mozzarella | prosciutto | chorizo bbq chicken | double smoked bacon lardons | back bacon | applewood smoked bacon ham | blue cheese

between bread

your choice of soup, green salad, or fries

BREWMASTER'S SMOKEDMEAT SANDWICH 17

shaved Montreal smoked brisket, fat tug dijon, Winnipeg-style rye, dill pickle

TAPHOUSE PHILLY CHEESESTEAK 17

shaved ribeye, mushrooms, candied onions, roasted red peppers, horseradish aioli, provolone

MEATBALL SAANICH 17

cheese stuffed meatball, marinara, melted mozzarella, pickled onion, pesto aioli

THE METRO BURGER 18

100% pure beef patty, thick soft-cooked peppered bacon, tomato, red onion, provolone, fat tug dijon

HAYDEN'S CRAFT CHICKEN BURGER 18

hand-battered fried chicken breast, smoked cheddar, bacon jam, signature smoked aioli, avocado slaw

CHORIZO BURGER 18

house made venison chorizo, tomato, smoked cheddar, bacon jam, arugula, red onion, pesto aioli

dessert

9

HOUSE CHEESECAKE [V]

daily feature by our pastry chef

WARM DARK MATTER BROWNIES [V]

salted caramel, vanilla ice cream

BIRTHDAY CAKE BEAVER TAIL [V]

sweet goat cheese icing, sprinkles

ICE CREAM PARFAIT [V]

house made daily creation by our pastry chef

kids menu

12

served with pop + ice cream

CHICKEN FINGERS

fries, plum sauce

PINT SIZED PIZZA

mini pepperoni pizza

CHEESEBURGER

100% beef, cheddar, fries

KIDS NACHOS [GF, V]

melted cheese, nacho chips, salsa and sour cream

MINI ZESTY CORNDOGS

chorizo and venison corndog, fries

[V] - Vegetarian option | [V+] - Vegan option | [GF] - Gluten free option

ingredients may not be listed, please tell your server about any allergies

DRAUGHT LIST

happy hour 3-6, all pints 5

4 x 5 oz flight 8 | sleeve 10 oz 4.5 | pint 16 oz 6.5

1 | CRANBERRY RADLER

Parallel 49, Vancouver | 3.5% | IBU: 11

2 | LAST STRAWBERRY / MANGO WIT

Fuggles & Warlock, Richmond | 4.9%
IBU: 8

3 | SOUR ROTATOR

Fuggles and Warlock, Richmond

4 | PRIMETIME

Bridge Brewing, North Vancouver | 5%
IBU: 14

5 | CRAFT LAGER

Russel Brewing, Surrey | 5% | IBU: 9

6 | ANALOGUE KOLSCH

Phillips brewing, Victoria | 5%
IBU: 12

7 | HOYNER PILSNER

Hoyne, Victoria | 5.5% | IBU: 28

8 | FIRST BJORN TABLE BEER

Phillips, Victoria | 3.5% | IBU: 20

9 | HELIOS GOLDEN LAGER

Hoyne, Victoria | 6% | IBU: 25

10 | BELGIAN BLONDE

Sooke Brewing, Sooke | 6% | IBU: 50

11 | NIGHTWATCH COFFEE LAGER

Lighthouse, Victoria | 5% | IBU: 9

12 | HONEY HOP PALE ALE

Longwood Brewing, Nanaimo | 5% | IBU: 18

13 | CREEPY UNCLE DUNKLE

Moon Under Water, Victoria | 5.4%
IBU: 18

14 | SQUIRREL CHASER HAZY PALE ALE

Yellow Dog, Port Moody | 5.2% | IBU: 25

15 | BLUE BUCK ALE

Phillips, Victoria | 5% | IBU: 23

16 | RENFREW RED ALE

Sooke Oceanside Brewing, Sooke | 5.4%
IBU: 20

17 | FALLER NW PALE ALE

Vancouver Island Brewing, Victoria
5.4% | IBU: 35

18 | RUBY TEARS NW RED ALE

Parallel 49, Vancouver | 6% | IBU: 40

19 | NAUGHTY HILDEGARD ESB

Driftwood, Victoria | 6.5% | IBU: 47

20 | TRASH PANDA HAZY IPA

Parallel 49, Vancouver | 5.5% | IBU: 55

21 | JAGGED FACE IPA

Mt. Arrowsmith, Parksville | 7.2%
IBU: 70

22 | FAT TUG IPA

Driftwood, Victoria | 7% | IBU: 80

23 | NITROGENATED ROTATOR

24 | DARK MATTER

Hoyne, Victoria | 5.3% | IBU: 40

25 | CHESTNUT ALE

Whistler Brewing, Whistler | 5%
IBU: 25

26 | DRY PORTER

Saltspring Brewing, Saltspring Isl
5.5% | IBU: 38

27 | EXCITATION STOUT

Category 12, Victoria | 6.4% | IBU: 35

28 | A WEE ANGRY SCOTCH ALE

Russel Brewing, Surrey | 6.5% | IBU: 35

29 | STOUTNIK RUSSIAN IMPERIAL STOUT

Longwood Brewing, Nanaimo | 7.5%
IBU: 40

30 - 35 | ROTATORS

36 - 39 | CIDER

40 | PROSECCO

by the glass, \$8

COCKTAILS

2-3 ounces 12

tuesdays

10

COLWOOD COSMO

vodka | Lillet Blanc | St-Germain | lime juice | cranberry

AVIATION

Empress gin | maraschino Luxardo | crème de violette | lemon juice | lavender syrup

VQA BOURBON SOUR

Old Forester | BC VQA wine | lemon juice simple syrup | angostura bitters | orange Juice | egg white

BITTER OLD CHEF

Sheringham gin | Amaro | Campari | Aperol blood orange bitters
ask us to make it a boulevardier by swapping the gin for bourbon

OLD FASHIONED

Makers Mark | sugar cube | angostura bitters | orange peel

WINE

6 oz / 9 oz / bottle

white

Peller Estates - Sauvignon Blanc
British Columbia 6.5 / 9 / 26

Wayne Gretzky - Chardonnay
British Columbia VQA 8 / 11.5 / 32

Red Rooster - Pinot Gris
British Columbia VQA 8 / 11.5 / 32

Hester Creek - Character White Blend
British Columbia VQA 10 / 15 / 42

RADLER 75

gin | prosecco | radler | lemon Juice simple syrup

VESPER

gin | vodka | Lillet Blanc

THE LAST WORD

Green Chartreuse | Maraschino Luxardo gin | lime juice

SPRINGTIME IN ST. PETERSBURG

vodka | St-Germaine | lime juice | fresh basil leaves | Fentiman's ginger beer

LA MARGARITA ARTESENAL

El Jimador Reposado | Triple Sec | honey syrup | lime juice | white grapefruit juice | egg white

SHAFT-TINI

espresso vodka | Kahlua | Baileys | crème de cacao | crème de cassis | coffee cream coffee
ask us to make it vegan with Baileys Almande

bottles ½ price thursdays

red

Peller Estates - Cabernet Merlot
British Columbia 6.5 / 9 / 26

Red Rooster - Merlot
British Columbia VQA 8 / 12 / 34

Farnese Fantini - Sangiovese
Pugilia - Italy 9 / 13 / 37

Root 1 - Cabernet Sauvignon
Maipo Valley - Chile 10 / 15 / 43

Domaine Bousquet - Organic Malbec
Mendoza - Argentina 11 / 16 / 46