

# YellowBelly brewery & public house

## Wet Your Whistle

### YellowBelly Pint (20 Ounce Glass)

Wexford Wheat Ale	\$7.17
YellowBelly Pale Ale	\$7.17
YYT Cream Ale	\$7.17
Fighting Irish Red Ale	\$7.37
St. John's Stout	\$7.37
Come From Away, NEIPA	\$7.37
YellowBelly Seasonal	\$7.61
Ciderberg	\$11.00

### YellowBelly Beer Samplers

Choose from: Wexford Wheat Ale, YellowBelly Pale Ale, YYT East Coast Cream Ale, Fighting Irish Red Ale, Come From Away (NEIPA), St. John's Stout, Seasonal Selection

4 Samples \$8.40    5 Samples \$10.25



## Warm Ups

<b>Large Warm Pretzel</b> Sea salt pretzel, mustard dip	\$9
<b>Fried Pickles</b> Spicy beer mayonnaise	\$12
<b>House Potato Chips</b> Paprika seasoning salt, smoky tomato aioli dip	\$9
<b>French Fries (House Cut or Sweet Potato)</b> Add Gravy \$3 Add Smoky Tomato Dip \$3	\$10
<b>Chips &amp; Salsa</b> Cooked chunky fire roasted tomato salsa, corn chips	\$12
<b>Chips &amp; Guacamole</b> Fresh guacamole, house-made corn chips	\$16
<b>Red Ale Cheddar Bacon Dip &amp; Chips</b> Cream cheese, sour cream, dijon, red ale, cheddar, cream, bacon-crumbled, green onion, corn chips	\$16
<b>Beet Hummus</b> Beets, Chickpeas, garlic, lemon, tahini, tamari, corn chips	\$15
<b>YellowBelly Onion Rings</b> Panko breaded onion rings, seasoning salt	\$14
<b>Garlic Cheese Fingers</b> Pizza dough, garlic butter, three-cheese blend, tomato dip	\$14
<b>Beer Brined Chicken Wings</b>	
6 wings	\$16
9 wings	\$22
24 wings	\$55
Dry spiced wings with choice of dip; sweet with heat chili sauce, buffalo sauce, bbq sauce or hoisin	

## Food & Beer Recommendations



Bar & Cocktail Menu  
Scan QR code.



WE'VE GOT GOOD TIMES CORNERED



Tossed Caprese Salad



Coconut Milk & Red Curry Mussels

## Salads & Soups

**Beetroot Carpaccio** \$15  
Sliced beetroot, salted pistachio, crumbled goat cheese, shallot balsamic vinaigrette, baguette

**YellowBelly Caesar Salad** \$14  
Crisp romaine lettuce, our own creamy caesar dressing, crispy smoked bacon, croutons, freshly shaved parmesan

**YellowBelly House Salad** \$13  
Baby greens, dried berries, honey-kissed pecans, carrot curls with your choice; peppercorn vinaigrette or poppy seed dressing

**Tossed Caprese Salad** \$15  
Arugula, mini bocconcini, grape tomatoes, balsamic vinaigrette, basil

**Fire-Roasted Tomato Soup** \$12  
Fire-roasted tomatoes, celery, carrot, onion, vegetable stock, herbs, shaved parmesan cheese, baguette

**Creamy Seafood Chowder** \$14  
Seasonal seafood, market vegetables, herbed veloute, steamed mussels



Creamy Seafood Chowder

## Street Food

**Fresh Steamed Newfoundland Mussels** \$22

Certified ORGANIC

- 🐚 Yellowbelly Pale Ale, sea salt
- 🐚 Coconut milk, red curry, julienne vegetables
- 🐚 Fire-roasted tomatoes, red ale, chorizo sausage, shredded parmesan

**Chips, Dressing & Gravy** \$13  
House cut french fries, savoury dressing, gravy

**Poutine** \$15  
House cut french fries, cheese curds, gravy

**Salt & Vinegar Cod Bites (GF)** \$14  
Salt & vinegar chip-crust cod pieces, citrus aioli

**Korean BBQ Cauliflower (GF, Vegan)** \$16  
Crispy battered cauliflower florets, Korean barbeque sauce, sesame seeds, scallions

**Sicilian Arancini** \$12  
Three crispy fried chorizo risotto balls stuffed with provolone cheese, smoky tomato dip

**Lettuce Wraps** \$17  
Ground pork, garlic, ginger, onion, carrot, water chestnuts, baby corn, shitake, hoisin, bibb lettuce

**Catalan Calamari** \$16  
Crispy fried squid, lime chili aioli



Korean BBQ Cauliflower



After enjoying your meal, why not visit O'Reilly's Irish Newfoundland Pub (voted Canada's Favourite Bar), located on 13 George Street. Scan the QR code.

## Nachos For Two (Or More)

### Vegetarian Nachos \$21

Corn chips, bell peppers, black beans, tomatoes, onions, chipotle peppers, sour cream, three-cheese blend, fire-roasted salsa

### Buffalo Chicken Nachos \$25

Corn chips, pulled buffalo seasoned chicken, bell peppers, tomato, onion, banana peppers, three-cheese blend, fire-roasted salsa

### Garlic & Ginger Pork Nachos \$24

Corn chips, ground pork, garlic, ginger, hoisin sauce, tomato jam, onion, carrot, mushrooms, baby corn, three-cheese blend, crème fresh, green onion, lime wedge, cilantro

### Spicy Newfoundland Moose Nachos \$25

Corn chips, spicy ground NL moose, caramelized onions, bell peppers, fire roasted salsa, banana peppers, sour cream, three-cheese blend

### Pulled Short Rib Nachos \$23

Corn chips, pulled SJS braised short rib, caramelized onions, tomato jam, chipotle peppers, three-cheese blend, sour cream

Add Extra Salsa \$3 • Add Guacamole \$4 • Add Sour Cream \$3



Buffalo Chicken Nachos



Classic Sicilian Wood-Fired Pizza

## Wood-Fired Pizza

### Classic Margherita \$17

Tomato, basil, mozzarella cheese

### Fig-Prosciutto Arugula \$19

Rosemary olive oil, fig jam, three-cheese blend, prosciutto, tossed arugula, parmesan

### Mushroom Goat Cheese \$18

Mushrooms, tomato jam, three-cheese blend, fresh herbs, crumbled goat cheese

### Pepperoni & Cheese \$18

Tomato sauce, pepperoni, three-cheese blend

### Classic Sicilian \$19

Italian sausage, genoa salami, pepperoni, three-cheese blend

### Sweet with Heat \$18

Tomato sauce, calabrese sausage, fresh pineapple, cherry tomatoes, three cheese blend, honey drizzle

### Cheeseburger Works \$19

Tomato sauce, ground beef, smoky bacon, caramelized onions, mushrooms, lots of cheese

### Buffalo Chicken \$20

Pulled chicken tossed in buffalo sauce, slivered red onion, three-cheese blend, drizzled blue cheese dip, green onion

### Four Cheese Chicken Caesar \$20

Provolone, mozzarella and asiago cheese, chicken, bacon, caesar salad, parmesan

#### Add Dipping Sauce \$2

(smoky tomato dip, marinara sauce, buffalo sauce, bbq sauce)

Sub Gluten free Crust add \$3 • Sub Non-Dairy Cheese add \$3

(GF - Gluten Free, V - Vegetarian)



### Looking to arrange catering for your event?

At YellowBelly, we have dining solutions for groups of all sizes and tastes. Scan the QR code.



Did you know YellowBelly Brewery & Public House offer Brewery Tours? Ask your server about more information.

WE'VE GOT GOOD TIMES

CORNERED



YellowBelly  
Burger

## Gourmet Burgers

### Classic Burger \$17

Halliday's fresh ground beef, lettuce, tomato, sweet pickle, smoky tomato mayo, bun

Add bacon or cheese \$3 ea

Add mushrooms or caramelized onions \$2.50 ea

### YellowBelly Burger \$21

Halliday's fresh ground beef, caramelized onions, garlic aioli, blue cheese, pulled SJS braised short rib, tomato jam, artisan bun

### Guilty Pleasure Burger \$22

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 \$19

Ground turkey burger, bacon, cheese, lettuce, tomato, mayo, artisan bun

### Turkey Guacamole Burger \$21

Ground turkey burger, guacamole, cheese, lettuce, artisan bun

### Crispy Cod Burger \$19

Panko crusted cod fillet, shredded cabbage & carrot coleslaw, slice tomato, tartar sauce, bun

### Veggie Burger (GF, Vegan) \$20

Gluten-free veggie patty, sliced tomato, pickles, onion, butter lettuce, honey mustard, veggie mayo, gluten-free bun

Lettuce Wrap - No Charge

Gluten-free bun available add \$2

Upgrade to poutine add \$5

(GF - Gluten Free, V - Vegetarian)



St. John's Stout  
Braised Short Rib

## Signature Entrees

### YellowBelly Fish & Chips 1 piece \$13 2 pieces \$21

Panko and fresh herb-crusted fillets of cod, house cut fries

### Salt & Vinegar (GF) Fish & Chips 1 piece \$14 2 pieces \$22

Salt & vinegar chip crusted cod, fries

Dip - tartar sauce (GF), citrus aioli (GF) or malt aioli \$.75

Add Dressing & Gravy \$3 • Upgrade to Poutine \$5



YellowBelly  
Fish & Chips

### SJS Short Rib Poutine \$22

Beer braised short rib, fries, cheese curds, gravy

### Fettuccini Alfredo \$26

Heavy cream, butter, cracked pepper, parmesan cheese, fettuccini, parsley

### Spaghetti Bolognese \$30

Ground chuck, fire-roasted tomatoes, mirepoix, garlic, Italian herb blend, spaghetti, parmesan cheese, parsley

### Cajun Chicken Fettuccine \$32

Blackened breast of chicken, cajun cream sauce, sun-dried tomatoes, spaghetti pasta, parmesan cheese, green onion

### Vietnamese Pork Bowl \$27

Ground pork, garlic, ginger, onion, thai chili, fish sauce, scallions, cilantro, lime, choice of basmati rice or rice noodles

### Vegetarian Noodle Bowl \$26

Ground cauliflower, garlic, ginger, onion, carrot, thai chili, rice noodles, scallions, sesame seeds, cilantro, lime

### St. John's Stout Braised Short Rib \$32

Braised short rib, apricot, tomato, SJS gravy, mashed potato, seasonal vegetables

### Seafood Pasta \$36

Pan seared shrimp & scallops, white wine cream sauce, steamed NL organic mussels, spaghetti, parmesan cheese, parsley