



YellowBelly brewery & public house



Wet Your Whistle

YellowBelly Pint (20oz glass)

Wexford Wheat Ale	\$7.60
YellowBelly Pale Ale	\$7.60
YYT Cream Ale	\$7.60
Fighting Irish Red Ale	\$7.60
St. John's Stout	\$7.82
Come From Away	\$7.60
YellowBelly Seasonal	\$7.82
Ciderberg	\$11.00



Did you know?

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



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 Beer Samplers

Choices

Come From Away  **3 Samples \$7.00**

Fighting Irish Red Ale
St. John's Stout
Wexford Wheat Ale  **4 Samples \$9.00**

YellowBelly Pale Ale
YYT East Coast Cream Ale
Seasonal Selection  **5 Samples \$11.00**

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

Gluten Free - GF • Vegan - V

We've Got Good Times

Street Food

Salt & Vinegar Cod Bites \$15
5 salt & vinegar chip crusted cod pieces, citrus aioli

Korean BBQ Cauliflower (GF, V) \$17
crispy battered cauliflower florets, Korean barbeque sauce, sesame seeds, scallions

Sicilian Arancini \$12
3 crispy fried chorizo risotto balls stuffed with provolone cheese; smoky tomato dip

Lettuce Wraps \$18
ground pork, garlic, ginger, onion, carrot, water chestnuts, baby corn, shitake, hoisin, bibb lettuce

Catalan Calamari \$17
crispy fried squid, lime chili aioli



*Organic NL Mussels
Coconut Milk
& Red Curry*

Organic Newfoundland Mussels \$24
★ 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 \$15
seasonal seafood, market vegetables, herbed veloute, steamed mussels

Fire-Roasted Tomato Soup \$13
fire-roasted tomatoes, celery, carrot, onion, vegetable stock, herbs, shaved parmesan cheese, baguette

Beetroot Carpaccio \$16
sliced beetroot, salted pistachio, crumbled goat cheese, shallot balsamic vinaigrette, baguette

Nachos for Two (or more)

Vegetarian Nachos \$22
corn chips, bell peppers, black beans, tomatoes, onions, chipotle peppers, sour cream, three-cheese blend, fire-roasted salsa

Buffalo Chicken Nachos \$26
corn chips, pulled buffalo seasoned chicken, bell peppers, tomato, onion, banana peppers, three-cheese blend, fire-roasted salsa

Cheeseburger Nachos \$25
corn chips, ground beef, caramelized onions, bacon, tomato, diced pickles, three-cheese blend, thousand island drizzle, fire-roasted salsa

Pulled Short Rib Nachos \$25
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 \$15
crisp romaine lettuce, our own creamy caesar dressing, crispy smoky bacon, croutons, fresh shaved parmesan

YellowBelly House Salad \$14
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 \$19
tomato, basil, mozzarella cheese

Fig-Prosciutto Arugula \$21
rosemary olive oil, fig jam, three-cheese blend, prosciutto, tossed arugula, parmesan

Mushroom Goat Cheese \$20
mushrooms, tomato jam, three-cheese blend, fresh herbs, crumbled goat cheese

Pepperoni & Cheese \$20
tomato sauce, pepperoni, three-cheese blend

Classic Sicilian \$21
italian sausage, genoa salami, pepperoni, three-cheese blend

Sweet With Heat \$20
tomato sauce, calabrese sausage, fresh pineapple, cherry tomatoes, three-cheese blend, honey drizzle

Cheeseburger Works \$20
tomato sauce, ground beef, smoky bacon, caramelized onions, mushrooms, lots of cheese

Four Cheese Chicken Caesar \$21
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

Gourmet Burgers

The Classic Burger \$18
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 \$22
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 \$23
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 \$20
ground turkey burger, bacon, cheese, lettuce, tomato, mayo, artisan bun

Turkey Guacamole Burger \$22
ground turkey burger, guacamole, cheese, lettuce, artisan bun

Crispy Cod Burger \$20
panko crusted cod fillet, shredded cabbage and carrot coleslaw, slice tomato, tartar sauce, bun

Veggie Burger (GF, V) \$20
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*





*St. John's Stout
Braised Short Rib*

YellowBelly Favourite

St. John's Stout Braised Short Rib \$34
braised short rib, apricot, tomato, SJS gravy, mashed potato, broccoli

Fish & Chips

Yellowbelly Fish & Chips 1 pc \$14
panko and fresh herb crusted cod, 2 pc \$22
house cut fries

Salt & Vinegar Fish & Chips (GF) 1 pc \$14
salt & vinegar chip crusted cod, 2 pc \$22
house cut fries

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

Pastas

Fettuccine Alfredo \$28
fettuccine pasta, heavy cream, butter, cracked pepper, parmesan cheese, parsley

Cajun Chicken Fettuccine \$34
fettuccine pasta, blackened breast of chicken, cajun cream sauce, sun-dried tomatoes, parmesan cheese, green onion

Noodles

Vietnamese Pork Bowl \$28
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

Bar Menu

Wines

Red	Glass	Bottle
Lucky Goat Reserve Red Blend	\$11	\$45
Jacob's Creek Shiraz	\$12	\$48
Cupcake USA Cabernet Sauvignon	\$12	\$50
Woodbridge Merlot	\$12	\$50
Marques de Riscal		\$55
Bread & Butter Pinot Noir		\$65
Campo Viejo Rioja Reserva		\$68

White

Bolla Pinot Grigio Delle Venezie	\$11	\$48
Woodbridge Pinot Grigio	\$12	\$50
Cupcake Chardonnay	\$13	\$55
Stoneleigh Wild Valley Sauvignon Blanc		\$65
Bread & Butter Sauvignon Blanc		\$65

Sparkling & Rose

Jacob's Creek Sparkling Moscato Rose	\$10	\$47
LaMarca Prosecco		\$60
LaMarca Prosecco Rose		\$65

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
Jamesons'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



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

