

OUR BEERS

WELCOME TO
SEA TO SKY
COUNTRY

LAGERS		ABV	12oz	16oz
Howe Lite	Classic light lager	3.5%	5	7
Howe Sound Lager	American lager	5.5%	6	8
Pilsner Plunge	Czech pilsner	5.2%	6	8

PALE ALES		ABV	12oz	16oz
Sky Pilot	Hazy pale ale	5.0%	6	8
Hazy Daze	North east IPA	6.0%	6.50	8.50
Hopraiser	West coast IPA	6.0%	6.50	8.50
Garibaldi	Honey blonde pale ale	5.0%	6	8
Atmospheric River	East meets west hybrid IPA	6.0%	6.50	8.50
Puffy Jacket	Hazy pale ale	5.5%	6.50	8.50

DARK ALES		ABV	12oz	16oz
Rail Ale	Nut brown ale	5.0%	6	8
Diamondhead	Nitro oatmeal stout	5.0%	6	8
Pothole Filler	Imperial stout	9.0%	6.50	--
Ultradestroyer	Imperial licorice stout	10.0%	6.50	--
Woolly Bugger	Barley wine	10.0%	6.50	--

SOURS		ABV	12oz	16oz
Peach Cobbler	With cinnamon & vanilla	4.9%	6.50	8.50
Mango Coconut	Tropical fruit sour	5.0%	6.50	8.50
Pineapple	Mildly tart fruit sour	4.9%	6.50	8.50

TASTING FLIGHT any 4 beers x 5oz 12.50

ANY 5oz TASTER 3.25



Award winner



Hop forward



Our favourites

Welcome to Howe Sound Inn & Brewing!

Since we poured our first pint in 1996, we've been proud to play a key role in shaping BC's vibrant craft brewing scene. As early pioneers, we've weathered floods, pandemics and recessions, while celebrating life's big moments—from weddings to live rock shows. Through it all, we've stayed committed to brewing exceptional beer and learning from every challenge along the way.

We acknowledge that we are on the traditional lands of the Squamish Nation and deeply honour their heritage. With our dedicated team, we are proud to have been named the 2022 Canadian Brewery of the Year.

Thank you for being part of our story—cheers to what's ahead!

HAPPY HOUR everyday 3-5pm
lager, sky pilot & rail ale 16oz \$5

Dine-in guests
SAVE 15% on cans to go

DRINKS

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COCKTAILS

Caesar	1oz 9 2oz 13
Vodka, gin or tequila, clamato juice, seasonings ~make it smoky with Raincity smoked vodka +2	
Margarita	2oz 13
El Tequileno tequila, classic lime or spicy	
Espresso Martini	2oz 14
Smirnoff vodka, Kahlua, espresso, simple syrup	
Raincity Smoked Martini	2oz 14
Local smoked vodka, vermouth, olives	
Negroni	2oz 14
Tanqueray gin, Campari, sweet vermouth	
Old Fashioned	2oz 15
Bulleit bourbon, sugar, bitters	
Aperol Spritz	13
Aperol, sparkling wine, soda, orange slice	
Moscow Mule	2oz 13
Smirnoff vodka, ginger beer, lime juice	
Dark 'N' Stormy	2oz 13
Captain Morgan dark rum, ginger beer, lime juice	

ZERO-PROOF

Healthy Hooch Kombucha	16oz 8
Fentiman's Ginger Beer	275ml 6
Phillips Root Beer	355ml 5
Athletic Brewing IPA	355ml 7
Athletic Brewing Golden Ale	355ml 7
Geo Cider 0% Margarita	355ml 6
Free Spirits Gin	8 12
Free Spirits Bourbon	8 12

HAPPY HOUR
everyday 3-5pm
All 5oz Wine \$7

WINE

5oz 8oz bottle

House Pinot Grigio	11 15 42
Ogio, Veneto, Italy	
House Red Blend	11 15 42
Chaberton Estate, Langley BC	
Prosecco	11 -- 42
Villa Marchesi, Veneto, Italy	
Riesling	13 17 50
Franca Estate, Naramata BC	
Chardonnay	13 17 50
Mission Hill Estate, West Kelowna BC	
Rosé	11 15 42
L'orangerie, Languedoc, France	
Pinot Noir	14 18 55
Haywire, Summerland BC	
Cabernet Sauvignon	13 17 50
Bench 1775, Penticton BC	

CIDER

Local Cider	12oz 9 16oz 11
Rotating - Ask us what's on tap	
Strongbow Cider	440ml 8.50
Traditional dry cider 5.3%ABV	

SIPS & SHOTS

1oz 2oz

Green Tea Shot	5
Glenfiddich Single malt	10 16
Buffalo Trace Bourbon	8 14
Lagavulin 16yr Single malt	18 25
Maker's Mark Bourbon	8 14
Talisker 10yr Single malt	14 20
Jameson Irish whiskey	7 12
El Tequileno Blanco	7 12
Don Julio Blanco	11 17
Casamigos Reposado	15 22
Montelobos Mezcal	9 15

FOOD

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STARTERS

- Queso & Salsa**   19
Tricoloured corn tortilla chips | salsa | queso
- Chips & Salsa**   10
Tricoloured corn tortilla chips | salsa
- Spicy Hummus**  **HH** 17
Naan bread | pickled veggies | olive oil | parsley
- Dirty Fries**  **HH** 17
Bacon | smoked cheddar | banana peppers | scallions | truffle aioli
- Poutine** 13
Gravy | cheese curds | fries
- Yam Fries**   12
With garlic aioli
- Fried Pickles**  **HH** 12
With buttermilk ranch
- Onion Rings**  12
With buttermilk ranch
- Chicken Wings** 19
Salt & Pepper | Hot | Honey Garlic
- Brewpub Nachos**   **small 25 | large 36**
2 layers of tricoloured corn tortilla chips | cheddar & smoked cheddar cheese | jalapeños | black olives | black beans | salsa | sour cream | scallions
add guacamole +6

BREW PUB CLASSICS







Served with fries. Or upgrade!

- Brewpub Burger** 24
Chuck beef patty | bacon | cheddar | tomato | shredded iceberg lettuce | red onion | pickles | mayo | brioche bun
- Housemade Veggie Burger**  21
Housemade almond pesto | beefsteak tomato | arugula | vegan garlic aioli | mozzarella | brioche bun
- Spicy Fried Chicken Sandwich** 24
Buttermilk fried chicken | spicy mayo | pickles | shredded iceberg lettuce | tomato | brioche bun
- Open Faced Falafel**  20
Pita bread | hummus | pickled cabbage | banana peppers | salsa | arugula | vegan garlic aioli
- Chicken Caprese Sandwich** 24
Grilled chicken breast | almond pesto | garlic aioli | arugula | beefsteak tomato | melted bocconcini cheese | Rail Ale balsamic | focaccia
- Beer Battered Fish N' Chips** **1pc 19 | 2pc 25**
Pilsner battered cod | tartar sauce | side slaw

DESSERT

- Ice Cream** 7
Rotating flavours | 2 scoops
- Tiramisu** 12
Espresso ladyfingers | mascarpone | cocoa

BOWLS

- Ale & Cheddar Soup**  **cup 8 | bowl 13**
Aged cheddar cheese | Rail Ale Nut Brown Ale | crispy onions | ale & cheddar bread
- Daily Soup** **cup 7 | bowl 12**
A fresh creation daily.
- Howe Sound Salad**  **small 13 | large 20**
Mixed greens | goat feta | cherry tomatoes | pickled red onion | red & yellow pepper | avocado | dijon Honey Blonde dressing
- Caesar Salad** **small 12 | large 19**
Romaine | bacon bits | focaccia croutons | parmesan | caesar dressing | lemon wedge
- Hungry Climber**    21
Beets | avocado | quinoa | mixed greens | pickled red onion | toasted pumpkin seeds | sesame seeds | nutritional yeast vinaigrette
- Tuna Poke Bowl** 25
Marinated tuna | cucumber | edamame | radish | pickled ginger | pickled red cabbage | wasabi mayo | quinoa | black & white sesame seeds | cilantro
- Winter Beet Salad**  21
Spinach | beets | pickled red onion | candied pecans | toasted pumpkin seeds | dried cranberries | crumbled feta | dijon Honey Blonde dressing
- Beef Ragout Spaghetti** 24
Beef ragout | grana padano | parsley

SMOKED BBQ

Served with fries. Or upgrade!

- Smoked Pulled Pork Sandwich** 23
10hr smoked pork | coleslaw | Rail Ale BBQ sauce | grilled pineapple | brioche bun
- Smoked Brisket Sandwich** 23
12hr smoked brisket | pickles | coleslaw | garlic aioli | brioche bun
- Baby Back Ribs** **half rack 27 | full rack 38**
Smoked & grilled pork ribs | Rail Ale BBQ sauce | coleslaw

SIDES & UPGRADES

- Sub soup, green salad or caesar salad* 2
- Sub yam fries* 3
- Sub onion rings* 6
- Sub GF or vegan bun* 2
- Sub vegan cheese* 3
- Add gravy* 2
- Add grilled chicken* 9
- Add smoked brisket* 9
- Add pulled pork* 8
- Add falafel* 8

Please note, an 18% gratuity will be applied to groups of 6 or more.



GLUTEN FREE



VEGAN



VEGETARIAN



HAPPY HOUR
(\$10 FROM 3-5pm)

SPECIALS

3-5pm EVERYDAY

\$5 Fresh Craft Brews

\$7 All 5oz Wine

\$10 Appetizers



ALL DAY DEALS

Wine Down Wednesday 25% off all wine

Friday Margs \$10 Margaritas

Sunday Funday \$10 Double Caesars & Aperol Spritz



MON-FRI 11:30am-2pm

\$20 Burger & Beer Beef or veggie burger with fries
& 16oz Brew or 5oz House Wine or Non-Alc Beverage
(excluding holidays)



Want the best value?
GROWLERS for sale & for fill

Dine-in guests
SAVE 15% on cans to go