

YellowBelly Rustic Pizza

Yellowbelly Rustic Pizza of the Day \$17
Prepared fresh daily, ask your server for today's feature

Classic Margherita \$16
Tomato, basil, mozzarella cheese

Mushroom Goat Cheese \$17
Selection of mushrooms, tomato jam, three cheese blend, fresh herbs, crumbled goat cheese

Fig-Proscuitto Arugula \$18
Rosemary olive oil, fig jam, three cheese blend, prosciutto, tossed arugula, shaved parmesan

Cheese Burger Works \$18
Tomato sauce, seasoned ground beef, smoky bacon, caramelized onions, mushrooms, lots of cheese

Sweet with Heat \$17
Tomato sauce, calabrese sausage, fresh pineapple, cherry tomatoes, three cheese blend, honey drizzle

Four Cheese Chicken Caesar \$18
Provolone, mozzarella, asiago, pulled chicken, bacon, tossed caesar salad, shaved parmesan

Classic Sicilian \$18
Italian sausage, genoa salami, pepperoni, three cheese blend

Pepperoni & Cheese \$17
Tomato sauce, pepperoni, three cheese blend

Buffalo Chicken Blue Cheese \$18
Blue cheese spread, buffalo pulled chicken, tomato, red onion, three cheese blend, crumbled blue cheese

Substitute **GLUTEN FREE** Pizza Crust add \$2
Substitute **Non-Dairy** Cheese add \$2

Our pizzas are made fresh upon ordering & our dough contains spent grain from our brewing process, cooked to perfection in our Wood Fired Oven. Pizza's are great for sharing as a starter to your meal and available for take-out. Enjoy!

Attention CFAs
(Come From Aways)
Become an Honourary
Newfoundlander
Last Chance Screech-In \$12



YellowBelly Beer Flights

4 flights \$8.95 5 flights \$10.75

Wexford Wheat, YellowBelly Pale Ale, Fighting Irish Red Ale, St. John's Stout, Seasonal Beer, Seasonal Cider, YYT East Coast Cream Ale, Come From Away Islander Pale Ale



Drink Menu

Red Wine

Jacob's Creek Shiraz	gl \$9.75	Bottle \$44
Ava Grace Merlot	gl \$10.45	Bottle \$46
Cupcake USA Cabernet Sauvignon	gl \$10.95	Bottle \$49
Campo Viejo Rioja Reserva	gl \$12.00	Bottle \$55

White Wine

Jacobs Creek Pinot Grigio Dots	gl \$9.50	Bottle \$42
Jacob's Creek Moscato	gl \$9.65	Bottle \$44
Cupcake Chardonnay	gl \$10.95	Bottle \$49
Ava Grace Sauvignon Blanc	gl \$10.95	Bottle \$55

Cocktails 1.5 oz

Margarita	\$11.95
Caesar	\$9.95
Dark and Stormy	\$11.95
Whiskey Sour	\$9.95
Amaretto Sour	\$9.95

Cocktails 2 oz

Daiquiri	\$12.95
Tom Collins	\$11.95
Old Fashioned	\$11.95

Sangria

Red Sangria	\$11.95
White Sangria	\$10.95
YellowBelly Cider Cocktail	\$12.95

Specialty Coffee

Irish Coffee	\$9.95
Monte Crisco	\$9.95
Spanish Coffee	\$9.95



YYT Menu

www.yellowbellybrewery.com
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Warm Ups

Warm Lg Pretzel Sea salt, bavarian mustard	\$7
Fried Pickles Spicy beer mayonnaise	\$9
Hand Cut Potato Chips Smoky paprika seasoning salt, tomato aioli dip	\$8
House Cut French Fries	\$8
Fresh Cut Sweet Potato Fries	\$9
Yellowbelly Onion Rings Panko breaded spanish onion rings, seasoning salt	\$12
Chips & Salsa 	\$11
Cooked chunky fire roasted tomato salsa, house-made corn chips	
Chips & Guacamole 	\$15
Fresh guacamole, house-made corn chips	
Red Ale Cheddar Bacon Dip & Chips Cream cheese, sour cream, dijon, red ale, cheddar, cream, bacon crumbled, green onion, house-made corn chips	\$15
Grazing Platter Selections of cold meats (3), selection of cheese (3), tomato jam, olives, grapes, house nuts, bread	\$25

Soups / Salads

Creamy Seafood Chowder Seasonal seafood, market vegetables, herbed veloute, steamed mussels	\$13
Fire Roasted Cream of Tomato Soup 	\$10
Fire roasted tomatoes, bouquet of herbs, fresh cream	
YellowBelly Caesar Salad Crisp romaine lettuce, our own creamy caesar dressing, crispy smoky bacon, croutons, fresh shaved parmesan	\$14
Brussel Sprout Salad 	\$14
Shredded brussel sprouts, bacon, red onion, dried cranberries, toasted almonds, goat cheese, citrus vinaigrette	
YellowBelly House Salad 	\$13
Baby greens, dried berries, spiced pecans, carrot curls with your choice of three peppercorn vinaigrette or poppy seed dressing	
Baby Spinach Salad 	\$14
Fresh baby spinach, tomatoes, sliced mushrooms, chopped egg, smoky bacon, poppy seed dressing	
Quinoa & Black Bean Salad  	\$14
Quinoa, black beans, fresh corn, peppers, pickled jalapenos, cilantro, lime, cumin, drizzle EVO	

Add Roasted Chicken to any Salad for \$9



Street Food

Soft Shell Tacos	\$8 ea or 2 / \$15
FIN - panko crusted cod, shredded cabbage, salsa, cilantro, citrus cream, lime wedge	
FEATHER - buffalo chicken, corn relish, avocado cream, banana peppers	
CARNITA - minced pork, garlic, ginger, onion, carrot, water chestnuts, coleslaw, crème fraiche, hoisin	
BARBACOA - shredded beef short rib, pico de gallo, orange aioli, tomato jam, cilantro, lime wedge	
Sicilian Arancini	\$10
Three crispy fried chorizo risotto balls stuffed with provolone cheese, smoky tomato dip	
Poutine 	\$15
Choice of french fries or sweet potato fries, cheese curds, SJS gravy	
SJS Short Rib Poutine	\$22
Beer braised short rib, house cut fries, cheese curds, gravy	
Beer Brined Chicken Wings	6 pc \$13 9 pc \$19
Dry spiced with your choice of, sweet with heat chili sauce, buffalo sauce, bbq sauce or hoisin sauce	
Catalan Calamari	\$16
Crispy fried squid, lime chili aioli dip	
Grilled Shrimp with Orange Aioli 	\$19
Grilled shrimp, garlic, rosemary, olive oil, orange aioli	
Lettuce Wraps	\$17
Minced pork, garlic, ginger, onion, carrot, water chestnuts, baby corn, shitake, hoisin sauce, bibb lettuce	
Trio Sliders	\$15
Turkey club slider ~ Beef cheese burger slider ~ Crispy cod slider, house potato chips	
Fresh Steamed Mussels 	\$22
• Yellowbelly Pale Ale, sea salt	
• Coconut milk, red curry, julienne vegetables	
• Fire roasted tomatoes, red ale, chorizo sausage, shredded parmesan	
Vegetarian Nachos 	\$19
Corn chips, bell peppers, black bean, tomatoes, onions, chipotle peppers, sour cream, three cheese blend, fire roasted salsa	
Buffalo Chicken Nachos 	\$23
Corn chips, pulled buffalo seasoned chicken, bell peppers, tomato, onion, banana peppers, three cheese blend, fire roasted salsa	
Pulled Short Rib Nachos 	\$23
Corn chips, pulled SJS braised short rib, caramelized onions, tomato jam, chipotle peppers, three cheese blend, sour cream	
Add Salsa \$3 Add Guacamole \$4 Add Sour Cream \$3	

Gourmet Burgers

All burgers served with hand cut fries

The Yellowbelly Burger	\$22
Halliday's fresh ground beef, caramelized onions, garlic aioli, blue cheese, pulled SJS braised short rib, tomato jam, artisan bun	
The 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	
Beef & Mushroom Burger	\$17
Half & half ground beef, ground mushrooms, swiss cheese, sautéed mushrooms, bun	
Turkey Club Burger	\$17
Ground turkey burger, bacon, cheese, lettuce, tomato, mayo, artisan bun	
Turkey Guacamole Burger	\$18
Ground turkey burger, monterey jack cheese, guacamole, lettuce, artisan bun	
Grilled Chicken Burger	\$17
Grilled breast of chicken, monterey jack cheese, slice tomato, lettuce, tomato aioli, bun	
Crispy Cod Burger	\$18
Panko crusted cod fillet, shredded cabbage and carrot coleslaw, slice tomato, tartar sauce, bun	
Black Bean Burger	\$17
Spicy black bean, shredded lettuce, tomato jam, vegan mayonnaise, bun	

Substitute GLUTEN FREE Burger Bun add \$1
Free Substitution: House Salad, Caesar Salad or Quinoa Salad
Substitute Sweet Potato Fries add \$2
Upgrade to Poutine add \$4

Signature Entrees

Yellowbelly Fish & Chips	1 pc \$12 2 pc \$21
Panko and fresh herb crusted fillets of cod, citrus aioli, house cut fries	
Salt & Vinegar Fish & Chips 	1 pc \$13 2 pc \$22
Salt & vinegar chip crusted cod, fries, malt aioli	
Pan-Fried Cod 	\$28
Pan-fried cod loin, quinoa, black beans, fresh corn, peppers, pickled jalapenos, cilantro, lime, cumin, drizzle EVO	
St. John's Stout Braised Short Rib 	\$30
Braised short rib, SJS gravy, sweet apricot and tomato, mashed potato, broccoli	
Vegetarian Pad Thai 	\$28
Rice noodles, tofu, zucchini, red pepper, onion, carrots, garlic, egg, soy sauce, sriracha, bean sprouts, lime, cilantro	

Add Chicken or Shrimp for \$9

BREAKFAST MENU

Daily 6:30 am - 10:30 am

Express Breakfast

Toutons (2) **\$10**

molasses, choice of coffee / tea

Coffee & Muffin **\$9**

choice of muffin, cup of Joe

Toast & Tea **\$9**

2 slices toast, preserves, pot of tea

Continental Breakfast **\$16**

choice of muffin, yogurt, fruit cup, tea or coffee

English Muffin Sandwich **\$10**

fried egg, back bacon, cheese

Express Breakfast **\$16**

scrambled eggs, bacon or sausage, hashbrowns, toast

Pancakes & French Toast

Old Fashioned Pancakes **\$16**

maple syrup

Chocolate Chip Pancakes **\$17**

chocolate stout sauce, whipped cream,
chocolate chips

Blueberry Pancakes **\$17**

lemon syrup

Stuffed French Toast **\$17**

berry jam, honey infused whipped cream

YellowBelly Breakfast Features

Full Breakfast **\$18**

2 eggs, bacon, house made pork sausage, blood
pudding, baked beans, breakfast potato, english muffin

Back Bacon & Basil Benny **\$17**

2 poached eggs, english muffin, back bacon,
fresh basil, tomatoe jam, citrus hollandaise,
breakfast potato

Ham & Cheese Omelet **\$18**

back bacon, house cheese blend, sour cream, chives,
breakfast potato

Veggie Omelet **\$18**

Diced peppers, tomatoes, onion, mushrooms,
cheese, breakfast potato

Make your own Omelet **\$19**

Served with breakfast potato,
Choose up to 3 fillings - sausage, bacon, back bacon,
prosciutto, caramelized onion, diced onion, diced
tomato, spinach, bell peppers, mushrooms, goats
cheese, feta cheese, house cheese blend

Substitute Egg White Omelet
additional fillings \$2 ea

Breakfast Pizza Selections

Back Bacon & Basil Benny Pizza **\$17**

tomato jam, canadian back bacon, cheese, basil
three eggs, hollandaise

Classic Margherita **\$16**

tomato, basil, buffalo mozzarella

Newfoundland Selections

Brewis & Eggs **\$14**

purity hard bread "brewis", pork scrunchions,
2 poached eggs

Salt Cod Fish Cakes **\$15**

pan-fried salt cod cakes, mustard pickles,
2 eggs your style

Baked Beans & Toutons (2) **\$15**

molasses baked beans, toutons

Halliday's Blood Puddings & Eggs **\$15**

100 year old blood pudding recipe from halliday's meat
market, 2 eggs (your way), breakfast potato

Breakfast Sides & Extras

Bacon (3 strips) **\$7**

Housemade Sausage (2) **\$7**

Breakfast Potato **\$4**

Egg (1) **\$4**

Plain Pancake (one) **\$6**

English Muffin, preserves **\$5**

Toast (2 slices), preserves **\$6**

Bagel, cream cheese **\$8**

Touton (1) molasses **\$5**

Beverages

Coffee Regular or Decaf **\$3.75**

Tea **\$3.75**

Specialty Tea **\$4**

Hot Chocolate **\$6**

Ice Tea **\$6**

Juice **small \$3.25 lg \$5.25**

Milk **small \$3.25 lg \$5.25**

Virgin Caesar **\$7**

Full Bar Service Available
3:30 am until Close Daily



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GLUTEN FREE