

EXPRESS Breakfast Menu

Coffee & Muffin – muffin & cup of Joe \$9

Toast & Tea – 2 slices toast, preserves, pot of tea \$9

Continental Breakfast – muffin, yogurt, fruit cup, coffee or tea \$16

English Muffin Sandwich – fried egg, back bacon, cheese \$10

Express Breakfast – choice of eggs, bacon or sausage, hash-browns, toast \$16

Cold Cereal – choice of cornflakes, bran flakes, cheerios, fruit loops, frosted flakes \$9

Kiddie Corner (12 & under)

Cold Cereal – choice of cornflakes, cheerios, fruit Loops, frosted flakes \$6

Petite Breakfast – scrambled eggs, bacon, hash-browns, toast (1 slice) juice \$10

Mini Continental – muffin, fruit cup, juice \$8

Breakfast Sides & Extras

Bacon (3 strips) - \$7

House-made Breakfast Sausage (2) - \$7

Breakfast Potato - \$4

Eggs (one) - \$4

English Muffin, preserves - \$5

Toast (2 slices), preserves - \$6

Muffin assorted - \$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 also available

Warm Ig Pretzel \$7

Sea salt, bavarian mustard

Fried Pickles \$9

Spicy beer mayonnaise

Hand Cut Potato Chips \$8

Smoky paprika seasoning salt, tomato aioli dip

Yellowbelly Onion Rings \$12

Panko breaded spanish onion rings, seasoning salt

Chips & Salsa \$11

Cooked chunky fire roasted tomato salsa, house-made corn chips

Chips & Guacamole \$15

Fresh guacamole, house-made corn chips

House cut French Fries \$8

Add Gravy \$2 Add Smokey Tomato Dip \$2

Fresh Cut Sweet Potato Fries \$9

Add Gravy \$2 Add Smokey Tomato Dip \$2

Chips Dressing & Gravy \$13

Choice of french fries or sweet potato fries, savoury, gravy

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

Dry spiced choice of, sweet with heat chili sauce, buffalo sauce, bbq sauce or hoisin

6pc - \$14 9pc - \$19 24pcs - \$42

Catalan Calamari \$16

Crispy fried squid, lime chili aioli dip

Lettuce Wraps \$17

Minced pork, garlic, ginger, onion, carrot, water chestnuts, baby corn, shitake, hoisin sauce, bibb lettuce

Vegetarian Nachos \$19

Corn chips, bell peppers, 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

Garlic & Ginger Pork Nachos \$23

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

Pulled Short Rib Nachos \$23

Corn chips, braised short rib, caramelized onions, tomato jam, chipotle peppers, three cheese blend, sour cream
Add Salsa \$3 Add Guacamole \$4 Add Sour Cream \$3

Soups & Salads

Creamy Seafood Chowder \$13

Seasonal seafood, market vegetables, herbed veloute, steamed mussels

YellowBelly Caesar Salad \$14

Crisp romaine lettuce, our own creamy caesar dressing, crispy smoky bacon, croutons, fresh shaved parmesan

YellowBelly House Salad \$13

Baby greens, dried berries, spiced pecans, carrot curls with your choice of three peppercorn vinaigrette or poppy seed dressing

Quinoa & Black Bean Salad \$14

Quinoa, black beans, fresh corn, peppers, pickled jalapenos, cilantro, lime, cumin, drizzle EVO

Add Grilled Chicken Breast to any Salad for \$9

Wood Fired Rustic Pizza

Classic Margherita \$16

Tomato, basil, mozzarella cheese

Fig-Prosciutto Arugula \$18

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

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

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!

Gourmet Burgers & Sandwiches

All burgers served with french 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

Chicken Club Wrap \$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

California Veggie Burger \$17

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

Free Substitution: House Salad, Caesar Salad or Quinoa Salad

Substitute Sweet Potato Fries add \$2

Upgrade to Poutine add \$4

Substitute GLUTEN FREE Burger Bun add \$1

Fish & Chips

Yellowbelly Fish & Chips 1 pC \$12 2 pC \$21

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

Add Citrus Aioli or Malt Aioli \$.50

Salt & Vinegar Fish & Chips 1 pC \$13 2 pC \$22

Gluten free salt & vinegar chip crusted cod fillets, house cut fries

Add Citrus Aioli or Malt Aioli \$.50

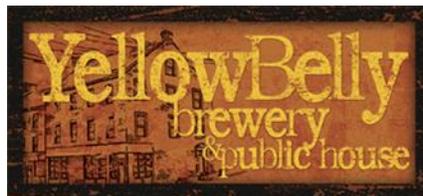
Entrée Bowls

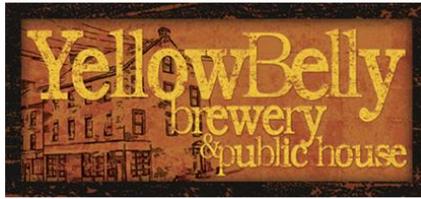
Vietnamese Pork Bowl \$23

Ground pork, garlic, ginger, onion, thai chili, fish sauce, rice noodles, scallions, cilantro, lime

Vegetarian Noodle Bowl \$24

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





Kiddie Breakfast Corner (12 & under) until 11:00am

Cold Cereal – Choice of cornflakes, cheerios, fruit Loops, frosted Flakes **\$6**

Petite Breakfast – scrambled eggs, bacon, hash browns, toast (1 slice) juice **\$10**

Half Continental – muffin, fruit cup, juice **\$8**

All Day Children's Menu (12 & under)

French Fries \$5

Sweet Potato Fries \$6

4oz Burger and Fries –beef burgers, house cut fries **\$10**

Chicken Fingers and Fries – 3 chicken fingers, house cut fries **\$10**

Cod Bites and Fries – 3 salt & vinegar cod bites, house cut fries **\$10**

1 pc Fish & Chips – 1 pc panko crusted cod fillet, house cut fries **\$10**

Veggie Nachos – corn chips, bell peppers, tomatoes, onions, three cheese blend, salsa **\$10**

Kids Pizza

Cheese Pizza – tomato sauce, three cheese blend **\$10**

Cheese & Pepperoni - tomato sauce, three cheese blend, pepperoni **\$11**

Margherita – tomato sauce, buffalo mozzarella, tomato, basil **\$10**

Veggie Pizza – tomato sauce, mushrooms, diced tomato, bell peppers **\$11**



Beer Samplers

4 Samples \$8.95 **5 Samples** \$10.75

Wexford Wheat, YellowBelly Pale Ale, YYT East Coast Cream Ale, Fighting Irish Red Ale, Stay Where You're At, St John's Stout, Seasonal

YellowBelly Pints (20 oz glass)

Wexford Wheat - American-style wheat ale, filtered, medium to light body, dancing carbonation \$6.74

YellowBelly Pale Ale - Session ale, full bodied malt base, significant bitterness, hints of grapefruit, pineapple, and floral honey \$6.74

YYT Cream Ale - Our interpretation of a classic style, golden, low bitterness, hint of corn \$6.74

Fighting Irish Red Ale - Irish-style red ale, big hop, big caramel malt sweetness, hint of roast \$6.74

St John's Stout - Irish-style dry stout, creamy head, roasty and toasty, strong hop base \$6.96

Stay Where You're At - New England-style IPA, cloudy, smooth, fruity, lovely balance of malt and hops \$6.96

YB Seasonal - Ask your server for today's selection \$7.17

CiderBerg - YellowBelly Apple cider made with NL Iceberg water, crisp and delicious \$10.43

Molson Pints (20 oz glass)

Belgian Moon \$8.70

Rickards Red \$8.70

Coors lite \$8.70

Canadian \$8.70

Black Horse \$8.70

India \$8.70

Wine Red

Jacob's Creek Shiraz Gl \$10 Btl \$45

Ava Grace Merlot Gl \$10.75 Btl \$47

Cupcake USA Cabé Sauvignon Gl \$11 Btl \$48

Campo Viejo Rioja Reserva Gl \$12.50 Btl \$56

Wine White

Jacobs Creek Pinot Grigio Dots Gl \$10 Btl \$45

Jacob's Creek Moscato Gl \$10 Btl \$45

Cupcake Chardonnay Gl \$11 Btl \$49

Ava Grace Sauvignon Blanc Gl \$12.25 Btl \$54

Cocktails 1.5 oz

Margarita - \$12

Caesar - \$10

Dark and Stormy - \$12

Whiskey Sour - \$10

Amaretto Sour - \$10

Cocktails 2 oz

Daiquiri - \$13

Tom Collins - \$13

Old Fashioned - \$13

Sangria

Red Sangria - \$12

White Sangria - \$12

Specialty Coffee

Irish coffee - \$10

Monte Cristo - \$10

Spanish Coffee - \$10