



**CRESCENT  
ISLAND BROWN**

An homage to our rich Crescent Island soil, smooth, earthy and satisfying.



**HONEYCOMB  
PALE**

Our Bees worked their wings off to bring you a Pale Ale that's buzzing with subtle sweetness.



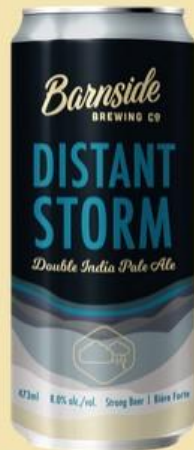
**HOP YARD SOUR**

An approachable dry-hopped sour that exhibits balanced acidity and a bright, vibrant tang.



**LADNER CLAY  
IPA**

Only our unique Ladner clay soil could be the source of this distinctly local IPA. Hints of lemon pith, mildly tropical, and a slight haze.



**DISTANT STORM**

January - February



**FOGGY FIELDS**

Spring



**SUMMER DAYS**

Summer



**FARMER'S TAP**

Tasting Room Only

# BARNSIDE FOOD MENU

**THE REUBEN SANDWICH**

**"THOSE PRETZELS"**

**CHIPS AND DIP**

**FARMHOUSE GRILLED CHEESE SANDWICH**

**THE CLASSIC CLUB SANDWICH**

**BEER-BAKED PRETZEL W/ BEER CHEESE**

**ROASTED GARLIC HUMMUS**

**AVOCADO TOAST**

**BREAKFAST SANDWICH**

**SOUP OF THE DAY**

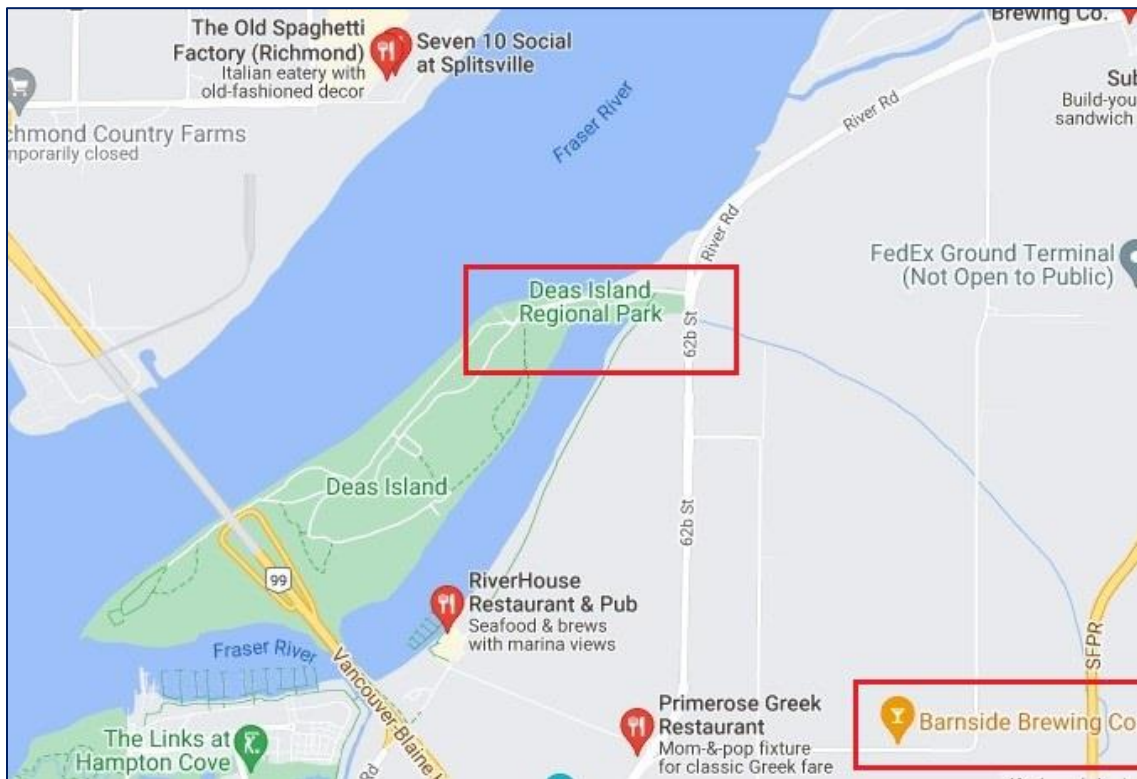
**LADNER LOX EVERYTHING PRETZEL**

**BARNSIDE'S FARMER'S BOARD**

**ITALIAN MEATBALLS**

**BREAKFAST HASH**

**SHAKSHOUKA (TOMATO STEW)**



**Barnside BREWING CO**

*Contact*

## THE BREWERY

**(778) 434 2264**

[info@barnsidebrewing.ca](mailto:info@barnsidebrewing.ca)

**6655 60th Ave, Delta BC V4K 4E2**

### Fall/Winter Hours

Monday – Thursday: 12pm – 6:00pm

Friday – Saturday: 11am – 7:30pm

Sunday: 10am – 5pm