



BITTER

FRESH. COLD. LOCAL.

16 W HASTINGS VANCOUVER, BC

Bottles

Having scoured the province for interesting, unique and favourite beers we set out to create a list for beer lovers and beer newcomers. Be it small format or large, Belgian or North American, IPA or Weissbier, the focus has always remained the same: Showcase the beer making regions of the world, with a nod to both traditional and unique styles.

MOOSEHEAD 341ml St. John, NB	5% alc.	Lager	\$5	PHILLIPS 'DOUBLE DRAGON' 650ml Victoria, BC	8.2% alc.	Imperial Red Ale	\$15
STIEGL 500ml Austria	4.9% alc.	Lager	\$7	PHILLIPS 'DOUBLE BARREL' 650ml Victoria, BC	7.7% alc.	Scotch Ale	\$17
CHANG 330ml Thailand	5% alc.	Pale Lager	\$6	BOUNDARY BAY IPA 650ml Washington State, USA	9% alc.	IPA	\$16
LAKEFRONT 'NEW GRIST' 355ml Wisconsin, USA	5.7% alc.	Gluten Free	\$7	DRIFTWOOD 'FAT TUG' 650ml Victoria, BC	7% alc.	IPA	\$15
BARD'S TALE 'DRAGON'S GOLD' 355ml Minnesota, USA	4.7% alc.	Gluten Free	\$8	DESCHUTES 'INVERSION' 355ml Oregon, USA	6.8% alc.	IPA	\$8
ESTRELLA DAMM 'DAURA' 330ml Spain	5.4% alc.	Gluten Free	\$9	LIEFMANS CUVÉE BRUT 375ml Belgium	6% alc.	Sour Ale/Kriek	\$12
HOYNE 'HOYNER PILSNER' 650ml Victoria, BC	5.3% alc.	Pilsner	\$13	OMMEGANG 'THREE PHILOSOPHERS' 750ml New York, USA	9.8% alc.	Quadrupel	\$32
BOSTEELS 'TRIPEL KARMELIET' 330ml Belgium	8.4% alc.	Abbey Tripel	\$10	LA CARACOLE 'NOSTRADAMUS' 330ml Belgium	9% alc.	Belgian Strong Ale	\$10
SCHNEIDER WEISS 500ml Germany	5.4% alc.	Hefeweizen	\$10	VAN STEENBERGE 'GULDEN DRAAK' 330ml Belgium	10.5% alc.	Belgian Strong Ale	\$10
ESTRELLA DAMM 'INEDIT' 750ml Spain	4.8% alc.	Witbier	\$19	L'ABBAYE DU VAL-DIEU BRUNE 330ml Belgium	8% alc.	Abbey Dubbel	\$11
WEIHENSTEPHANER DUNKEL 500ml Germany	5.3% alc.	Dark Wheat	\$10	BROOKLYN #1 OR #2 750ml New York, USA	9% alc.	Belgian Strong Ale	\$28
ROGUE 'DEAD GUY' 650ml Oregon, USA	6.6% alc.	German Maibock	\$19	LIGHTHOUSE 'BELGIAN BLACK' 650ml Victoria, BC	9% alc.	Belgian Strong Ale	\$20
MCAUSLAN 'ST-AMBROISE APRICOT' 341ml Montreal, QC	5% alc.	Apricot Wheat	\$6	DE BLOCK 'SATAN GOLD' 330ml Belgium	8% alc.	Belgian Strong Ale	\$8
BOON GEUZE 375ml Belgium	6.5% alc.	Lambic/Geuze	\$12	MC CHOUFFE 330ml Belgium	8% alc.	Belgian Strong Ale	\$9
CANTILLON KRIEK 750ml Belgium	5% alc.	Lambic/Fruit	\$35	BROOKLYN 'BLACK CHOCOLATE' 355ml New York, USA	10% alc.	Strong/Stout	\$9
LINDEMANS FRAMBOISE (RASPBERRY) 355ml Belgium	2.5% alc.	Lambic/Fruit	\$15	DESCHUTES 'OBSIDIAN' 355ml Oregon, USA	6.4% alc.	Stout	\$8
LINDEMANS PECHE (PEACH) 355ml Belgium	2.5% alc.	Lambic/Fruit	\$15	PHILLIPS 'HAMMER' 650ml Victoria, BC	8.3% alc.	Imperial Stout	\$16
LA CHOUFFE 330ml Belgium	8% alc.	Blonde	\$9	BREW DOG PARADOX 'ISLE OF ARRAN' 330ml Scotland	10% alc.	Imperial Stout	\$13
L'ABBAYE DU VAL-DIEU BLONDE 330ml Belgium	6% alc.	Blonde	\$11	MILL ST. 'COFFEE' 341ml Toronto, ON	5.5% alc.	Coffee Porter	\$6
FANTOME 750ml Belgium	8% alc.	Saison	\$36	PHILLIPS 'LONGBOAT' 650ml Victoria, BC	5.2% alc.	Chocolate Porter	\$14
PRETTY THINGS 'JACK D'OR' 650ml Massachusetts, USA	6.5% alc.	Saison	\$22	WELLS 'BOMBARDIER' 500ml England	5.2% alc.	ESB	\$9
UPRIGHT FOUR 750ml Oregon, USA	4.5% alc.	Saison	\$25	DUCHY ORGANIC 500ml England	5% alc.	ESB	\$9
UPRIGHT SEVEN 750ml Oregon, USA	8% alc.	Saison	\$25	DE RANKE 'XX BITTER' 330ml Belgium	6.2% alc.	Belgian Bitter Ale	\$12
OMMEGANG 'HENNEPIN' 750ml New York, USA	7.7% alc.	Saison	\$30	ANDERSON VALLEY 'BOONT' 355ml California, USA	6.8% alc.	ESB	\$7
SHMALTZ 'HE'BREW GENESIS' 355ml New York, USA	6% alc.	Kosher Session Ale	\$8	PROPELLER 341ml Halifax, NS	5% alc.	Bitter	\$6
ANCHOR 'LIBERTY ALE' 355ml California, USA	5.9% alc.	Pale Ale	\$6	ST PETER'S 'ORGANIC' 500ml England	4.5% alc.	Bitter	\$13
JOLLY PUMPKIN 'LUCIERNAGA - THE FIREFLY' 750ml Michigan, USA	6.5% alc.	Pale Ale	\$30	TRAQUAIR JACOBITE 330ml Scotland	8% alc.	Spiced Ale	\$13
WYCHWOOD 'HOBGOBLIN' 500ml England	5.2% alc.	Pale Ale	\$11	R&B 'DOUBLE DEVIL '12' 650ml Vancouver, BC	8.5% alc.	Bourbon Barrel Aged	\$18
BREW DOG '5 A.M. SAINT' 330ml Scotland	5% alc.	Amber Ale	\$8	PHILLIPS 'MASS EXTINCTION' 341ml Victoria, BC	12% alc.	Barley Wine	\$16
BRUTON 'LILITH' 330ml Italy	5.5% alc.	Amber Ale	\$15	DRIFTWOOD 'OLD CELLAR DWELLER' 650ml Victoria, BC	14% alc.	Barley Wine	\$30
SHMALTZ 'HE'BREW MESSIAH' 355ml New York, USA	5.5% alc.	Brown Ale	\$8	ROYAL JAMAICAN 355ml Jamaica	5% alc.	Ginger Beer	\$6
ROGUE 'CAPTAIN SIGS' 650ml Oregon, USA	6.2% alc.	Northwestern Ale	\$20	ORCHARD HILL 'RED ROOF' 355ml Oliver, BC	7% alc.	Cider	\$8.5
				WARSTEINER PREMIUM FRESH 330ml Germany	0%	Non-Alcohol	\$4.5



Flights

Not sure which beer to choose? Let us do the work for you. Every week at Bitter we will offer a selection of flights, ranging from a focus on style, country, season or any other other interesting pairing we can think of to enjoy and discover. Never had a Stout before? Wondering what all the fuss with Belgium is? Here's your chance to find out.

The Origins of the Growler

The term likely dates back to the late 19th century when fresh beer was carried from the local pub to one's home by means of a small galvanized pail. Often the inside of the pail would be coated with lard to decrease foam and allow for slightly more beer to be in the pail. It is claimed the sound that the CO2 made when it escaped from the lid as the beer sloshed around sounded like a growl.

- Wikipedia

Draught

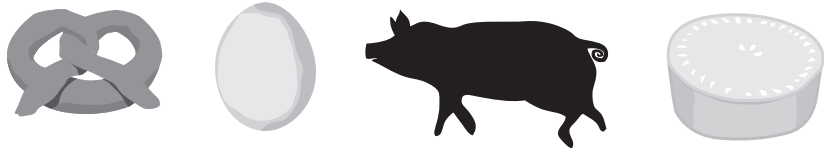
This short, sharp line up covers many of the beer styles. Offering eight rotating taps featuring great BC craft brewers, with occasional imported offerings. We have positioned the kegs, beer lines and regulators so that you can see how it all works. Short lines, proper glassware and correct temperature mean the best possible beer, every time.

SWITCHBACK 16oz Lighthouse Brewery - Victoria, BC	6.5% alc.	IPA	\$5.5 GL \$17 GROWLER
BACK HAND OF GOD 16oz Crannog Ales - Sorrento, BC	5.2% alc.	Stout	\$5.5 GL
RED CHAIR 16oz Deschutes Brewery - Oregon, USA	6.4% alc.	NWPA	\$7 GL \$21 GROWLER
STEAMWHISTLE 16oz Steam Whistle Brewery - Toronto, ONT	5% alc.	Pilsner	\$7 GL \$21 GROWLER
MILK STOUT (BITTER EXCLUSIVE) 16oz R & B Brewing Company - Vancouver, BC	5.2% alc.	Stout	\$5.5 GL
WHITE BARK 16oz Driftwood Brewery - Victoria, BC	5% alc.	Wheat Ale	\$5.5 GL \$17 GROWLER
RED RACER 16oz Central City Brewery - Surrey, BC	5.5% alc.	ESB	\$5.5 GL \$17 GROWLER
YUKON RED 16oz Yukon Brewing - Whitehorse, Yukon	5.5% alc.	Amber	\$6 GL \$21 GROWLER

*Growler = 50oz



PLEASE DRINK RESPONSIBLY. TAKE PUBLIC TRANSIT OR ASK YOUR SERVER TO CALL YOU A CAB



BITTER

FRESH. COLD. LOCAL.

16 W HASTINGS VANCOUVER, BC

Snack, Nibble & Share

HANDMADE PRETZEL FROM OUR BAKERY (V)

With honey mustard.

\$3.50

SAUSAGE ROLL

Handmade sausage wrapped in puff pastry.

\$3.50

SALOON NUTS (V)

Sugar & spice almonds, pistachios, hazelnuts & cashews.

\$4.50

POTTED SALMON

Our riff on the English potted shrimp. Poached & smoked wild salmon preserved under a layer of salted butter. Served w/ sliced baguette.

\$9

PORK RILLETTE

Classic french beer food served with sliced baguette.

\$8

Sausages

Handmade by Master Butcher Drews Driessen

SERVED IN BATCHES OF 5
(No, you can't have one of each)
Each serving comes with sauerkraut,
mustard ragout & pickled vegetables.

WIENER

This isn't a hot dog wiener, but it is what it wants to be when it grows up!

\$14

DEBRECINER

Smoked & mildly spiced with smoked paprika.

\$15

KREINER

Studded with emmental cheese and flavoured with Italian porcini mushrooms.

\$16

SPINACH & WALNUT SALAD (V)

Spinach, gala apples, celery and candied walnuts tossed in a walnut and orange dressing.

\$7

BEER & ONION SOUP (V)

Potato and onion soup topped with Dubliner cheddar and a crostini.

\$6

PORK SCRATCHINGS

Ours are dusted in salt, pepper, citrus & chili.

\$4

Rabbit River Farm Eggs

Cage Free & Organic

DEVEILED EGG

Finished with chives & paprika.

\$1.20 ea

SCOTCH EGG

Hard boiled egg, wrapped in sausage, wrapped in breadcrumb.

\$3.95 ea

Mains

BEEF CHEEKS

Stout braised beef cheeks served over pearl barley and kale 'risotto'.

\$18

LINE CAUGHT LING COD

Driftwood 'White Bark' poached ling cod with tomato, spinach and potatoes.

\$18

FRIED GREEN POLENTA (VEGAN)

Fried green onion polenta with white bean and garlic puree. Topped with zucchini salad.

\$15

At Bitter, we want you to join us on a journey to a time when Vancouver had a bustling beer culture. Before Prohibition shut down the taps, the local breweries were countless. Delicious ales, lagers and bitters poured free. A golden era in history, before the rise of the beer monopoly, when brewers made the beer they wanted to make, not the beer they had to make.

We pay respect to our drink of choice by offering you eight rotating taps coming to us from the best BC craft brewers, with occasional imported offerings. Our selection is balanced with a large collection of bottled options from all over the world.

Pair your favourite beer with one of our takes on quintessential bar fare. From scotch eggs to pretzels to nibble on or sausage and house sauerkraut for a full meal, we've got that grumble in your brew filled belly covered.

Cocktails

The term 'Beer Cocktail' has long evoked images of shot glasses dropped into beers and slammed back as fast as possible.

These are not those drinks...think raisiny, dark Ice Bock, now add a little sweet spiced rum or crisp, cold lager treated with tequila and fresh ginger.

We're suggesting this list with the intention of offering something new. A couple of classics and a few new creations.....if you know of one, please let us know.

BITTER CHILL

(Mill St Organic Lager, El Jimador reposado tequila, muddled ginger, lime, salt and pepper)
Crisp, cold, refreshing and a hint of ginger to finish. Served over ice.

\$9

MILWAUKEE FLOAT

(Lighthouse Stout, Kahlua, Stumptown coffee)
Chocolate, coffee and beer...need we say more?

\$9

ROOT BEER

(Hermannator Ice Bock, ROOT Liqueur, Valdespino Sherry, hand-whipped cream)
Root Beer for grown ups.

\$10

MICHELADA

(Moosehead Lager, Clamato, Lea and Perrins, Tabasco, Lime, Sea Salt and Pepper)
The Michelada's origins began in Mexico and was one of the first 'beer cocktails' created.

\$8

SHANDY

(Lager and lemon/lime soda)

This refreshing mix of 2/3 lager and 1/3 lemon/lime soda is the perfect way to quench your thirst.

\$7

Sweet Tooth

PLEASE ASK YOUR SERVER FOR TODAY'S FEATURE DESSERTS

\$8

Wine

BARTIER-SCHOLEFIELD WHITE BLEND '10
Oliver, BC

\$10 GL
\$49 BTL

JOIE RIESLING '10
Okanagan Valley, BC

\$9 GL
\$44 BTL

KETTLE VALLEY CHARDONNAY '10
Naramata Bench, BC

\$10 GL
\$49 BTL

NK'MIP PINOT NOIR '10
Okanagan Valley, BC

\$10 GL
\$49 BTL

PENTAGE MERLOT '06
Okanagan Valley, BC

\$11 GL
\$54 BTL

BLASTED CHURCH CABERNET/MERLOT '10
Okanagan Falls, BC

\$9 GL
\$44 BTL

Sippin

MCLOUGHLIN & STEELE RYE
Okanagan Valley, BC

\$8

RITTENHOUSE RYE
Kentucky, USA

\$8

SAZERAC 6YR RYE
Kentucky, USA

\$10

BUFFALO TRACE BOURBON
Kentucky, USA

\$7

EAGLE RARE BOURBON
Kentucky, USA

\$12

BASIL HAYDEN BOURBON
Kentucky, USA

\$9

Executive Chef: Paul Haldane