

## BRUNCH

Brunch is served every Saturday, Sunday and Holidays till 2:00pm  
All Brunch dishes are served with Hand Cut, Double Cooked Mojo Potatoes

### Spicy Korean Pulled Pork Hash 11

Two Free Range Poached Eggs, Pulled Pork,  
Cheddar Cheese, Tarragon Hollandaise

### Traditional Eggs Benedict 10

Canadian Bacon, Tarragon Hollandaise

### Eggs Over Easy 9

Smoked Bacon or Sausage, Sourdough Bread

### Almost Famous Sourdough Egg Sandwich 11

Free Range Egg, Smoked Bacon, Crisp Lettuce, Tomato, Avocado

### 1/2 Grapefruit 3

### Hair of the Dog 8

Pint of Granville Island and a Side of Bacon

## Breakfast Bevies

kick-start the weekend's festivities with these tasty treats

### Rise & Shine Red Bull and Fresh Pressed Juice 7

### Almost Famous Spicy Caesar Horseradish and Olives 6 (Sun 4½)

### Fresh Pressed Juice Grapefruit or Orange 4½

with Vodka 6

with Prosecco 5

*"People always ask me 'What is a Browns Socialhouse?' We serve fresh, lively, flavourful food in a room that is fun, energetic and designed to be as comfortable as my living room... but without the dog hair"*

*Scotty Morison*

## eat . drink . repeat

Browns Socialhouse is dedicated to the art of presenting exceptional cuisine in our own stylish and unique setting. We'd like to think we simplify the dining experience, integrating fresh food and cheerful service in a relaxed environment. Scott Morison opened the first Browns Socialhouse in North Vancouver, in 2003. Scott set out to create a business model where people who had invested their time working in and operating restaurants could own a piece of the pie. In other words, every Browns Socialhouse is owned and operated by locals who have a vested interest in their community and the success of the brand.

For information on franchise or career opportunities please visit us online at [brownsrestaurantgroup.com](http://brownsrestaurantgroup.com) or email us at [ownership@brownsrestaurantgroup.com](mailto:ownership@brownsrestaurantgroup.com)


## restaurant . bar . socialhouse

Our customers tell us that Browns Socialhouse makes them feel comfortable, relaxed and at home. This is no coincidence, it is the foundation of the term "Socialhouse"... For us Browns is more than a restaurant, it is a place to be welcomed, remembered and indulged, with a standard for service and food that will leave you feeling exceptional and satisfied, every time.

## STARTERS

<b>Spinach Dip</b> Housemade Flatbread, Salsa	8
<b>Crispy Calamari</b> Spicy Tomato Dipping Sauce	11
<b>Ginger Beef</b> Wok Fried in Spicy Chili Sauce	9
<b>Hand Cut Double Cooked (HCDC) Fries</b> Ketchup	6
<b>General Tao's Chicken</b> Chili Orange Sauce, Crispy Wontons	10
<b>Crunchy Yam Fries</b> Chipotle Aioli	7
<b>One Pound Salt and Pepper Dry Ribs...</b> Go Great with Beer	10
<b>Classic Hot Wings</b>	10
Celery with Blue Cheese Dip	2
<b>Pinkys Caesar</b> Avocado, Bacon and Parmesan Crisp	6
<b>Small Cowboy Salad</b> Feta, Candied Walnuts, Honey Lime Vinaigrette	6

## SUSHI BAR served with a Housemade Spicy Lemongrass Dip

<b>Dynamite Roll</b> Crunchy Shrimp, Spicy Mayo	8½
 <b>Spicy Crunchy Tuna Roll</b> Albacore Tuna, Spicy Mayo, Crispy Onions	8½
<b>Avocado and Mango Roll</b> Fresh Mango and Avocado, Inside Out	8½
<b>Sushi Combo</b>	14
Your Choice of Roll with a Caesar, Cowboy or Cowgirl Salad	

## SOUP & SALADS

<b>Thai Chicken &amp; Rice Soup</b> Lemongrass, Coconut Milk Broth	5
<b>Wonton Cup</b> Bean Sprouts, Corn Kernels, Scallions	5½
<b>Soup, Salad &amp; Housemade Flatbread</b>	12
Choice of Soup, Cowboy or Caesar Salad	
<b>Cowboy Salad</b>	11
Candied Walnuts, Dates, Corn, Tomatoes, Soy Beans, Feta Cheese, with Honey Lime Dressing	
Blackened Chicken 4½   Grilled Chicken 4½   Ginger Tofu 4	
<b>Cowgirl Salad</b>	11
Candied Walnuts, Dates, Corn, Tomatoes, Soy Beans, Feta Cheese, with Apple-Miso Vinaigrette	
Blackened Chicken 4½   Grilled Chicken 4½   Ginger Tofu 4	
 <b>Tahitian Tuna Salad</b>	17
Lemongrass Crusted Albacore Tuna, Avocado, Mango, Wonton Crisps, Cilantro Ginger Dressing	
<b>Avocado &amp; Blackened Chicken Caesar Salad</b>	14
Romaine Hearts, Crisp Bacon, Fresh Avocado, Parmesan Crisp	
<b>Sushi Combo</b>	14
Your choice of roll with Cowboy or Caesar Salad (it's listed twice because we think it's that good)	

## PIZZAS Join us on Sundays and Mondays all pizzas 9

<b>Fire Roasted Tomato &amp; Bocconcini</b>	11½
Fresh Basil, Mozzarella, Bocconcini, Fire Roasted Tomatoes	
<b>Sicilian</b>	13½
Spicy Capicola, Sopressata, Banana Peppers, Mozzarella, Rich Tomato Sauce	
<b>Barbeque Chicken</b>	13½
BBQ Chicken, Smoked Bacon, Fresh Corn, Mozzarella, Rich Tomato Sauce	
<b>The Biltmore</b>	13½
Fresh Pesto, Tender Shrimp, Sundried Tomatoes, Feta Cheese	

you're the expert, please send us your thoughts [rantandrave@brownssocialhouse.com](mailto:rantandrave@brownssocialhouse.com)

## BURGERS & SANDWICHES

All sandwiches come with Hand Cut, Double Cooked (HCDC) Fries  
Substitute Soup, Salad or Crispy Yam Fries 1½

- Double, Double Burger** 14  
Two All Beef Patties, Double Cheese, Lettuce, Tomato, Dill Pickle
- Hollywood Burger** 12  
All Beef Patty, Cheddar Cheese, Lettuce, Tomato, Dill Pickle
- Hickory Burger** 13  
All Beef Patty, Canadian Bacon, BBQ Sauce, Cheddar, Lettuce, Tomato
-  **Almost Famous Blackened Fish Sandwich** 15  
Pacific Halibut, Crisp Coleslaw, Chef's Dressing
- Spicy Crispy Chicken Club** 13  
Jack Cheese, Crisp Bacon, Lettuce, Tomato, Sambal Aioli
- Spa Veggie Burger** 12  
Sweet Soy Glaze, Jack Cheese, Lettuce, Tomato

## SOCIAL FISH BOWLS 17

Wild Albacore Tuna and Pacific Northwest Halibut are Pan Seared and Served with Housemade Sauces, Jasmine Rice, Cowgirl Salad.

**Upgrade to an 8oz Portion | 7**

-  **Tahitian Albacore Tuna** Spicy Lemongrass Dip
-  **Ocean Wise Halibut** Potato Crusted with Tartar Sauce **or** Blackened with Spicy Lemongrass Dip

Substitute Asian Vegetables or Braised Red Cabbage & Goat Cheese 1

## PANS & GRILL

- #23 Blackened Chicken Wonton Soup** 12½  
Wontons, Hokkien Noodles, Asian Veggies, Prawn & Chicken Broth
- Margherita Linguini** 12  
Fire Roasted Tomato Sauce, Bocconcini, Flatbread  
Blackened Chicken Breast 4½ | Sautéed Shrimp 4
- Shrimp & Chicken Pad Thai** 15  
Rice Noodles, Chili Lime Vinaigrette, Peanuts, Wok Fired Veggies
- #28 Dragon Bowl** 15  
Jasmine Rice, Teriyaki Chicken & Vegetables, Red Cabbage, Spicy Yogurt
- Carbonara Linguini** 12  
Alfredo Sauce, Smoked Bacon, Sweet Peas, Green Onions, Flatbread  
Blackened Chicken Breast 4½ | Sautéed Shrimp 4

## STEAKS

- 7oz Sterling Silver Sirloin w/ Frites** 18  
Sterling Silver Beef, Crisp Coleslaw, HCDC Fries
- 7oz Sterling Silver Sirloin** 20  
Fresh Horseradish, Seasonal Vegetables, Scalloped Potatoes  
Add Sautéed Shrimp 4

## DESSERTS

- |                     |   |                                   |    |
|---------------------|---|-----------------------------------|----|
| Chocolate Pecan Pie | 7 | Banana Chocolate Goodness         | 7  |
| Key Lime Pie        | 7 | Three's Company (dessert sampler) | 10 |



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

## WHITE WINE

	6oz	9oz	Btl
Peller Estates "Family Series" Chardonnay, BC	6 $\frac{3}{4}$	10	28
Castello di Gabbiano Pinot Grigio, IT	7 $\frac{1}{2}$	11 $\frac{1}{4}$	30
Prospect Winery "Council's Punch Bowl" Sauv Blanc, BC	7 $\frac{1}{2}$	11 $\frac{1}{4}$	30
See Ya Later Ranch "Unleashed" Gewurztraminer, BC	8 $\frac{1}{2}$	12 $\frac{3}{4}$	34
Sterling Vintners Chardonnay, CA	9	13 $\frac{1}{2}$	36
Red Rooster Pinot Gris, Naramata, BC	9 $\frac{1}{2}$	14 $\frac{1}{4}$	38
Sandhill Pinot Blanc, BC	9 $\frac{3}{4}$	14 $\frac{1}{2}$	39
Red Rooster Riesling, Naramata, BC			34
Yalumba "Y Series" Viognier, AU			38
Babich Sauvignon Blanc, Marlborough, NZ			40
Rodney Strong Sauvignon Blanc, Sonoma County, CA			42
Blasted Church Pinot Gris, Okanagan Falls, BC			43
Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma, CA			65
Mission Hill Family Estate Legacy Series Perpetua, BC			70

## RED WINE

	6oz	9oz	Btl
Peller Estates "Family Series" Merlot, BC	6 $\frac{3}{4}$	10	28
Prospect Winery "Rock Wren" Pinot Noir, BC	7 $\frac{1}{2}$	11 $\frac{1}{4}$	30
Sterling Vintners Cabernet Sauvignon, CA	9	13 $\frac{1}{2}$	36
Fincas Los Moras Reserva Malbec, AG	9	13 $\frac{1}{2}$	36
Fat Bastard Shiraz, FR	9 $\frac{1}{2}$	14 $\frac{1}{4}$	38
Ravenswood "Vintners Blend" Zinfandel, Sonoma, CA	9 $\frac{3}{4}$	14 $\frac{1}{2}$	39
The Hess Collection XS Cabernet Sauvignon, Napa, CA	10 $\frac{1}{2}$	15 $\frac{3}{4}$	42
Sandhill Cabernet Merlot, BC	11	16 $\frac{1}{2}$	44
Yalumba "Y Series" Shiraz Viognier, CA			41
Angus the Bull Cabernet Sauvignon, South Eastern, AU			43
Cline Syrah, Carneros, CA			43
Township 7 Cabernet Sauvignon, Naramata, BC			48
Wynns Coonawarra Estate Shiraz, AU			48
J. Lohr "Seven Oaks" Cabernet Sauvignon, Paso Robles, CA			45
Terrazos de los Andes Malbec, Mendoza, AG			52
Osoyoos Larose Petales d'Osoyoos, Osoyoos, BC			54
Sandhill Sangiovese, BC			58
Mission Hill Family Estate Legacy Series Quatrain, BC			95

## BUBBLES & ROSÉ

Township 7 Rosé, Naramata, BC	8 $\frac{1}{2}$	12 $\frac{3}{4}$	34
Villa Teresa "Organic" Prosecco, Veneto, IT	5 $\frac{1}{2}$		30
Domain Chandon "Brut Classic", Napa, CA			56
Moët & Chandon "Imperial" Brut, Champagne, FR			95