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Britannia Steveston Local Craft Beer and Food: A Hip New Vibe for the Village

Story by Sarah Gordon Photos by Sandra Steier

Anchors aweigh! One of Steveston's newest restaurants, Britannia Steveston Local Craft Beer and Food, has now been open for six months. Housed in a beautiful nautically influenced space designed to complement Steveston's waterfront location, this restaurant offers a menu built around local food and craft beer from their own brewery.

Back in 2014 Steveston residents and friends Kyle Brailean, Trystam Hayden and Lloyd Kinney joined forces to start a craft beer brewery, which they named Britannia Brewing Company.

The enterprising partners joke and say the brewery is on the small size. The pint-sized 1,200 square foot space is packed with brewing equipment and to date has brewed 20,000 litres of craft beer. Kyle, Trystam

and Lloyd are all actively involved and acknowledge the fine work of their full-time head brewer Mike Nicholson.

Their long-term vision was to open up a restaurant to serve as a tasting room for their brewery. In an ideal world the two establishments would have been housed under one roof but due to Steveston's zoning regulations, which have subsequently changed, they set up in Ironwood. In August 2016 the restaurant opened at the corner of Bayview Street and Second Avenue.

"Steveston has the charm and friendly vibe that I grew up with. What better place to showcase our beer."

Kyle Brailean





Kyle Brailean and Lloyd Kinney

The south facing restaurant is filled with light. Wood sided walls painted white, classic white subway tiles behind the bar, woven seat barstools, industrial style pendant and hanging lantern lighting and a gorgeous family size table the trio constructed from reclaimed wood are all part of the space's inviting atmosphere.

Kyle, Trystam and Lloyd have pooled their talents and are burning the midnight oil as they juggle family life (they all have wives and young children), the brewery, the restaurant, and in the case of Kyle and Lloyd, two careers. Kyle is a welder with B.C. Ferries. He comes from a family of brewers and says, "For as long as I can remember I wanted to be a brewer like my grandfather."

Trystam works full-time at the restaurant and also assists at the brewery. He has an extensive background in restaurant management; his family owns

Sydney's Lord Nelson Brewery Hotel, Australia's oldest brew pub. He met his Richmond-born wife while she was visiting Australia and they moved to Canada in 2014.

Lloyd comes from the business side. Lloyd's construction team from his company MLK Properties worked alongside Lloyd, Kyle and Trystam to gut and rebuild the restaurant's interior. Lloyd's wife Adrienne Kinney is a designer and was thrilled to have a rare opportunity to design a restaurant from a shell.





“We’re excited about growing our business locally the craft way. We’re confident we will build a successful and scalable brand for our brewery and Steveston restaurant.”
Lloyd Kinney

Currently, Britannia Brewery Company primarily brews for the restaurant. They also sell kegs to O’Hare’s GastroPub and canned beer to select B.C. Liquor Stores (Ironwood, Seafair and a few independents). At this point they are producing at one third of their potential capacity and intend to expand their canned beer production. Their vision is slow and steady wins the race. Their top priorities are to produce the best quality craft beer and to grow the local market first.

Craft beer is defined as made by hand in small batches with an emphasis on distinctive full-bodied tastes and aromas achieved by using local ingredients. As examples, in some of their batches Britannia Brewing Company uses tea from Steveston businesses Adorabelle Tea Room and chocolate from Sinfully the Best.

“Britannia Brewing Company aims to brew with British tradition and West Coast ingenuity using the best seasonal ingredients we can get.”
Trystam Hayden

The restaurant offers six distinct craft beers on tap to choose from: Adrift Hop Blonde Ale (inspired by the surrounding ocean and mountains), Ashore Rye Porter (a twist on the traditional brown style porter), Wave Crusader XPA (falling somewhere between a British pale ale and American IPA), Rye India Pale Ale (with big resinous grapefruit and tropical fruit aromas), Chai Saison (refreshing and effervescent farmhouse ale using a chai tea blend) and Biere De Garde (a strong pale ale brewed with a Belgium farmhouse yeast, toffee malt and aromas of dried fruits).

Beer can be purchased in glasses or select a tasting flight of four 6 ounce glasses to compare and contrast tastes. If you are looking to have a full craft beer experience, inquire about the upcoming ticketed beer dinner, a four-course paired meal.

Coming soon, the trio hopes their application to sell growlers at the Ironwood brewery will meet final approval. They will also be offering cask nights biweekly and restaurant guests will have the chance to try one-off beers. They could be winners, or not, it is all about experimenting as interesting ingredients such as blueberries, jalapeno or chocolate may be added to a cask.

Mirroring the pride they take in their craft beer, Kyle, Trystam and Lloyd strive to feature as many local products as possible. They shine the spotlight on quality and don’t cut corners.

The restaurant’s menu rotates six times a year. A sampling of share plate selections

include charcuterie featuring locally cured meat by Steveston's own D Original Sausage Haus, stuffed Yorkies (roasted beef, horseradish aioli, au jus) and a salmon board (pate, house gravlax, smoked salmon, local sourdough, citrus aioli). Select main dishes include crab and chili spaghetti (shell pasta, farmhouse cheddar, reggiano and parsley), Britannia beer battered fish and chips (Ocean Wise cod), Nepalese chicken curry and their signature grass fed burger (local beef from Pemberton, B.C.'s Two Rivers Specialty Meats), along with other tempting offerings in the share plate, soup and salad and main dish/handheld categories.

If you are looking for a spot to have weekend brunch, stop by the restaurant on Saturdays and Sundays between 9:30 a.m. to 1:00 p.m. to enjoy tasty Two Rivers' bacon, sausages from D Original Sausage Haus and free-range eggs.

Kyle, Trystam and Lloyd are eager to introduce people to the community they love. Through their niche business they are seeing craft beer enthusiasts who have never been to Steveston making the trip because they've caught wind of something exciting going on.

Kudos to Britannia Steveston Local Craft Beer and Food and Britannia Brewing Company for



Trystam Hayden

their role in helping put our fishing village on the map.

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