

At Britannia Brewing Co we aim to brew with British tradition and West Coast ingenuity using the best seasonal and local ingredients we can get. Our ales are naturally crafted.

Adrift Hop Blonde Ale 4.7%alc 25ibu

Inspired by our home surrounded by the ocean and mountains this natural ale is brewed with generous late hop additions, creating aromas of citrus and tropical fruit. The palate is balanced and dry with subtle bitterness to complete this refreshing ale. Set yourself Adrift.

Malt: Pilsner, Munich, Cara Pils, Wheat. Acidulated. Hops: Cascade, Mosiac, Galaxy. Yeast: West Coast

Blueberry Garden Ale 4.6% 2ibu

Beautiful summers lead to bountiful harvests, which we're celebrating with our blueberry garden ale. A lightly tart pale ale is enlivened by the addition of local blueberries and beets giving an intense purple colour. Flavours of ripe berry and citrus, with an earthy note and a hint of red sangria.

77 kg blueberries picked by the brewers at Gerry's Berry's.

Malt: Pilsner, wheat cara pils Hops: Cascade Yeast: West Coast Other: Lactose

Sirens Chai Saison 5.7% 22ibu

The Sirens call to lure you into this refreshing and effervescent farmhouse ale. Kettling a local chai tea blend consisting of rooibos, orange, star anise, clove and pepper adding a unique spice aroma that complements the Belgian yeast.

Malt: Rye, Wheat, Pilsner. Hops: trial hops Yeast: Belgium farmhouse Other: Chai Tea

Wave Crusader XPA 5.7% 45ibu

Falling somewhere between a British pale ale and American IPA, our extra pale ale uses UK crystal malts to balance west coast hops; allowing the resinous citrus of the hops to shine without the bitterness overwhelming your palate.

Malt: Maris Otter, Pilsner, Crystals. Hops: Centennial, Simcoe, El Dorado, Cascade. Yeast: West Coast Ale

Riptide Rye IPA 6.0% 58ibu

Brewed in the North East style with Amarillo hops and flaked rye. Apricots and nectarine meet citrus/mandarin orange with undertones of melon, creating juicy flavours with soft spicy tones of rye. Follow the tide and enjoy the fast moving aromas and flavours.

Malt: Pilsner, Rye, Wheat, Munich. Hops: Columbus, Amarillo, Citra. Yeast: Blend of British & West Coast

Ashore Rye Porter 5.1%alc 32ibu

A twist on the traditional brown style Porter, a portion of malted Rye is added which gives a spicy finish, chocolate flavors with hints of nuts and lightly roasted coffee make this a sessionable dark ale. We use only the finest British and local

malts, which create a distinct sweetness as this Ale warms in the glass.

Malt: Rye, Pilsner, Crystals, Carafo Hops: Cascade Yeast: blend of British & West Coast

Blonde & Brunette

50/50 blend of Adrift Hop Blonde and Ashore Rye Porter

Blondemosa

Adrift Hop Blonde with and OJ

6oz glass · \$2.50

16oz glass · \$6.25

Tasting flights of 4x6oz glasses · \$9.5

+ applicable taxes