

At Britannia Brewing Co. we aim to brew with British and European tradition, while using West Coast ingenuity and 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, Mosaic, Galaxy
Yeast: West Coast

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: Pilsner, Rye, Wheat
Hops: Centennial
Yeast: Belgium farmhouse
Other: Chai Tea

WAVE CRUSADER EXTRA PALE ALE

5.7% • 45IBU

Falling somewhere between a British pale ale and American IPA, our XPA 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, 2 row, Crystals
Hops: Centennial, Simcoe, El Dorado, Cascade
Yeast: West Coast Ale

RIPTIDE IPA

6.2% • 58IBU

Brewed with a blend of yeasts, flaked rye and Amarillo & Citra hops. Apricots and nectarine meet citrus/mandarin orange with undertones of melon, creating juicy flavours with soft spicy tones. 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: 2 row, rye, Crystals, Carafa
Hops: Cascade
Yeast: Blend of British & West Coast

SEASONAL RELEASES

SEA MAIDEN WATERMELON SOUR

4.5% 3IBU

Sour in nature this briny Sea Maiden will offer the scent of an ocean breeze, refreshing and effervescent this light sour is brewed with fresh watermelon and pink himalayan sea salt. Tart, crisp and ultra refreshing.

Malt: pilsner, wheat, acidulated, vienna
Hops: Cascade
Yeast: german ale
Other: lactobacillus, fresh watermelons

COLLABORATION BREW X FOUR WINDS BREWING

CREWSEEKER BARREL FERMENTED SAISON

5.5% ALC

Brewed in Collaboration with our neighbours from Four Winds Brewing. The wild barrel ferment Saison is a mixed fermentation of Sacch Trois & Belgian Saison yeasts. Brewed with grape must to highlight, pear, stone-fruit and grape flavours while a third blend of French oak ferment provides soft tannins and vinous complexity to this effervescent Saison.

Malt: Pilsner, Wheat, Acidulated, Rye, Vienna
Hops: Cascade
Yeast: Sacch Trois, Belgian 2
Other: lactobacillus, chardonnay, Riesling

Check board or see server for todays guest tap selection

6OZ GLASS

\$2.50

16OZ GLASS

\$6.25

TASTING FLIGHTS

of 4x6oz glasses • \$9

+ applicable taxes

GROWLER FILLS

Available at our brewery at
110-12500 Horseshoe Way, Richmond