

## About the Dockside Restaurant & Brewing Company



In 2011, the Docksiderestaurant and Brewing Company at the Granville Island Hotel is celebrating 10 great years of food and hospitality in Vancouver. Over the years, tens of thousands of guests have walked through our doors to enjoy Pacific Northwest cuisine in one of the most spectacular urban settings anywhere.



Located on the Eastern end of Granville Island, the Docksiderestaurant looks out on one of Vancouver's finest waterfront views which takes in the towers of Yaletown, the marinas of False Creek and the dome of Science World and all, parks, green spaces and marinas.



Docksiderestaurant's restaurant, lounge and patio offer three distinct venues with seating options to suit groups from 2-300, for everything from a romantic night to a corporate event to family brunch. In fair weather, the large patio, protected on three sides by the hotel, is a Vancouver destination for food, drink and relaxed social times. Even in winter, Docksiderestaurant welcomes with views of the City through the spectacular floor-to-ceiling windows which face False Creek and a warm fireplace in the inviting wood-panelled lounge.



To celebrate the 10<sup>th</sup> Anniversary of the Docksiderestaurant, a major patio renovation added fireplaces and casual seating areas to put it at the top of the list of Vancouver patios. Already, rave reviews are flowing in naming Docksiderestaurant as one of Vancouver's restaurant destinations for great food in a one-of-a-kind setting.



Granville Island is an essential stop for any visitor to Vancouver and a getaway in the heart of the city for residents. Nestled in the quietest corner of Granville Island and offering superb food, fresh beer brewed on the premise, an impressive wine cellar and stunning views, the Docksiderestaurant is the closest way to get away from the hustle and bustle of city living.



## Food at the Dockside Restaurant



Dockside's expert culinary team brings vast experience and passion to every aspect of menu development and execution. In keeping with the setting, the menu of casual classics is built upon a foundation of the freshest local ingredients and OceanWise certified seafood.

Dockside's dishes are honest and unfussy, yet each one is prepared with expert craft, care and a passionate attention to detail. A daily Fresh Sheet showcases our Chef's inspirations, and also includes a number of seasonal creations.

The open kitchen is the centrepiece of our restaurant where guests can peek into the beating heart of Dockside. The kitchen is wrapped with a 50 foot aquarium and highlighted with the flames from our large forno oven which is fired up to 500 degrees to turn out prime rib, roasted chicken and some of the best thin crust pizzas in town.

To accompany our menu, the Dockside Restaurant makes a range of signature beers in one of Vancouver's only in-house breweries. Wine lovers also get spoiled at Dockside with a 150-bottle selection that spans selections from BC's world-class wine growing regions and superb reds, whites and bubbles from around the World.

### Signature Dockside Dishes Include:

Dockside Crab & Shrimp Cakes  
*w/mango salsa and micro greens*

Legendary Chilli Squid  
*w/ginger garlic, lemongrass & cilantro*

Lamb Trilogy  
*Grilled chops, merguez sausage, sirloin  
w lemon oregano roasted potato & mint jus*

Grilled Wild Coho Salmon  
*w/chilled seafood salad, devilled crab croquette  
& balsamic reduction*



## The Docksider Brewery



You can always taste the difference freshness makes and it doesn't get any fresher than the Docksider Restaurant is proud to offer a range of fresh-brewed beers made on the premises in our in-house brewery. Brewing your own beer is a big commitment, which is why so few people in Vancouver do it. We believe that it makes a difference everyone can taste and, when it comes to beer you can't get it fresher tasting than the beers crafted by our in-house Brewer, Craig Ludtke and Brewmaster consultant Mark Simpson.

We take great pride in our brewery and our range of house brews has been painstakingly developed and taste tested to satisfy every beer drinker. So, whether you're treating yourself to a sampler of our full range of signature beers or enjoying a tall glass of our classics like Cartwright Pale Ale and Johnston Street Pilsner, you'll enjoy the difference that a fresh, handcrafted beer makes.

Docksider Brewing also runs a series of "Cask Nights" which allow our brewers to show off the true art of small batch beer. In Cask Brewing, a small amount of a larger brew is put into 40L containers called "Firkins" with more yeast and, often, other flavourings, to create densely flavoured, one of a kind experiences. The extra yeast creates natural carbonation through secondary fermentation and the beer is poured by gravity from the Firkin. It's considered the apex of the brewer's art --we're proud of these special events.

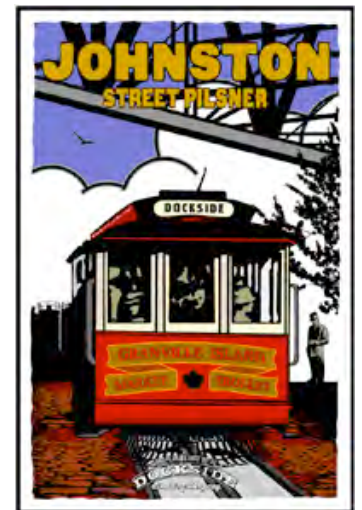
### Some Docksider Signature Beers

**Railspur IPA:** A classic hop-forward IPA with aromatic notes for a big well-balanced taste

**Jamaican Lager:** A light bodied lager with floral Hibiscus flavour

**Johnston Pilsner:** Deep gold lager with a big malt/hop taste

**Pelican Bay Brown:** Deep amber ale with chocolate malt notes



## Select media and consumer reviews



### Media Reviews

*"The main patio is a posh affair with open pit fireplaces, heaters, plush seating and sofas, a gazebo and views of bobbing boats and the Yaletown skyline. Sit right by the water's edge to sample an extensive roster of expertly crafted beers, made on site."*

*Watch for a new series of cask-conditioned ale nights. Docksider's seafood is Oceanwise and local. Legendary chili squid, crab cakes and moules frites are patio favourites."*

—Vancouver Sun, "Summertime and Patio Dining is Easy"

*"Protected on three sides by the Granville Island Hotel, this stunning waterfront patio looks out over False Creek towards downtown. Their in-house brewery has a wide selection of handcrafted beers, and their sampler offers a taste of their lagers and ales. As the sun sets on the city, the outdoor fireplaces and heated cabana offer warmth so that you can keep on enjoying the views and company."*

--Granville Magazine, "Vancouver's Best Patios"

*"An extensive makeover has transformed this spacious, relaxed False Creek patio into one of the summer sweet spots. Along with the killer setting, the cask program is what keeps people coming back: eight varieties of beer, made onsite (at the Grandville Island Hotel) under the expert watch of brewmaster Mark Simpson."*

--Vancouver Magazine, "Vancouver's Best Patios"

### Consumer reviews

*"Docksider. Sparkling water, sailboats, yachts, the shimmering glass of Yaletown anchor this dock, and is one of my favourite patios for watching the world go by. This patio - is more than what you see on average in Vancouver. There's couches, fireplaces, blankets, curtains... it's dreamy. It's almost tropical-vacation-island-like."*

*"Elegantly presented, fresh seafood with creative flair. Overall a fine experience."*

*"Had a great dinner with my husband here on Saturday night. Being right on the water, this place has gorgeous views in the daytime, and is incredibly romantic at night. Luckily, it's not all about the scenery, though, as the food is very good too."*



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