

BNA

BREWING CO

76 WOLVERINE

lager, 4.8% abv, 15 ibu

clean, crisp, easy-drinking lager. light body, very mild hop character.

FESTBIER

festbier, 5.5% abv, 18 ibu

a light, german-style lager representative of what's served at the modern oktoberfest. straw gold with a white head and nice clarity. biscuity malt aromas with a slightly grassy note coming from the deutsch hops.

MÄRZEN

märzen, 5% abv, 20 ibu

a german amber lager, traditionally brewed in the spring, cellared over the summer months, and served during autumnal celebrations. an aroma of malty caramel carries through on the palate.

HEFEWEIZEN

hefeweizen, 5.3% abv, 10 ibu

a no-nonsense hef with the classic clove and banana notes coming from the specialized yeast. cloudy and light gold in colour.

PURPLE RAIN

sour, 5% abv, 5 ibu

a berliner weisse style beer soured using natural probiotics. blackberries give a purple colour to the beer, as well as balance out the tartness. late addition hops add a juicy flavor without any bitterness.

REGATTA BEACH SOUR CLUB

a rotating sour feature – ask your server for details on the current offering!

KENNY'S PALE ALE

pale ale, 5% abv, 25 ibu

juicy and fragrant with a touch of malty sweetness.

ACE

hazy pale ale, 5.3% abv, 12 ibu

uber hazy with aromas of tangerine and tropical citrus. smooth mouthfeel with a pleasant and slight bitterness.

BRILLIANT IDIOT

ne ipa, 6.8% abv, 25 ibu

oat milk gives a silky-smooth mouthfeel, and a triple dose of galaxy dry-hopping lends an ultra-tropical aroma.

ANIMAL

ne ipa, 6.2% abv, 45 ibu

super fruity hop aroma. orange-y notes and medium body.

BIG MARIO

ipa, 6.5% abv, 60 ibu

this brew fits nicely into the pacific northwest style category of beers, showcasing the characteristic pine and citrus flavours. it's got a beautiful golden colour and a slightly fruity, slight floral nose.

RUM CAKE [contains lactose]

baltic porter, 7.2% abv, 20 ibu

rich malt and dark fruit flavours with a hint of rum.



THANK-YOU

Thanks for choosing to join us at BNA, we hope you've enjoyed your visit! If at any time you have any questions, concerns, or general feedback, please do not hesitate to contact us at info@bnabrewing.com

You can also stay up-to-date with what we're doing by following us on our various social media accounts @bnabrewing

OUR STORY

The building that now houses BNA has roots in Kelowna's history that began growing long before we arrived on the scene. The British North American Tobacco Company brought the tobacco industry to the valley in the early 1900s and with it came Louis Holman, an entrepreneur from Wisconsin with dreams of making it big in the great white north. Louis' visions became a reality and for a period of time Kelowna was a booming hub for the tobacco industry in Canada. The BNA building was used to dry tobacco leaves and roll cigars. However, this was relatively short-lived and soon the fantastic fruit industry that we know and love took over. Occidental Fruit Co. moved in and the building became a cannery. It was occupied by various canners until 1960 and has since sat largely vacant with a few different tenants here and there.

The BNA crew have now turned their own dream into a reality by creating a new chapter in this storied building's life. Our team is dedicated to honouring the history of 1250 Ellis, and using the best of what the Okanagan has to offer to put our own stamp on it. From the moment we walked into this space, we knew there was something special about it and that we could take that something special and turn it into something extraordinary. We like to think of the building not just as a building, but as a member of our incredible team. Its history and structure contribute to our future and enrich the way that we do our jobs. We hope you find your own something special here and that you let it inspire you as it has us. Thank-you for choosing to join us and share a part of your story with ours!

Smile.
Life isn't really that serious.
We make it hard.
The sun rises. The sun sets.
Don't complicate it.
Have a beer.