

## Crosstown's new Bismarck takes its sausage and beer seriously

by MICHELLE DA SILVA on OCT 4, 2013 at 12:08 PM



Bismarck executive chef Brett Turner shows of the restaurant's sausage platter, which features four different housemade sausages.  
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A **NEW BAR** has opened in Crosstown, giving stadium-goers another option for pre- or post-event food and drinks. Bismarck (526 Abbott Street), which is owned by Blueprint Events, has launched in the International Village Mall space previously occupied by Pivo Public House.

At a media preview on October 4, executive chef Brett Turner showcased several of the restaurant's menu items. Dishes are largely inspired by traditional pub favourites, but Turner takes an artisanal approach—baking the restaurant's bread in-house and making sausages from scratch.

The menu is divided into small plates and large plates, but almost all menu items are ideal for sharing. Highlights off the small plates section

(priced from \$7.25 to \$15) include Scotch eggs, encased in the restaurant's pork banger sausage and beer-infused mustard; as well as the crab cake sliders, which include three hefty sliders made with fresh crab and bell pepper patties, curry aioli, and buttery brioche buns.

Housemade sausages also dominate the large plates (\$9 to \$28). Lamb sausage is featured on one of two flatbreads, and pork bangers are served with creamy garlic potatoes in the restaurant's take on classic bangers and mash. For those who can't decide, the belt-busting sausage platter is a good option. The plate includes four different types of sausage served with condiments, pickles, curry sauerkraut, baguette-style bread, and lemon and garlic-infused Kennebec fries.

In terms of drink offerings, Bismarck's bar includes over 20 beers, with six on tap—one of which is a seasonal offering from Vancouver's Parallel 49 Brewing Company; as well as cocktails and wine. Comfortable banquette seating and several large-screen televisions will make Bismarck a popular spot for watching sporting events.

Chef Turner is the man behind the menu at other Blueprint restaurants, including Kitsilano's Colony Bar, Gastown's Charles Bar, and the West End's Dover Arms Pub.

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