

# HIGH MOUNTAIN BREWING CO.

## BREWHOUSE

### WHISTLER, BC

#### START + SHARE

**SALMON CHOWDER** \$14.99  
Pemberton potatoes, Sockeye salmon, bacon, shallots, splash of cream, fresh dill, lemon + red onions

**BIG BOWL OF MATZO BALL SOUP** \$15.99  
Rich chicken broth, matzo ball, spit roasted chicken, celery, carrots + onions

**CRISPY CALAMARI** \$15.99  
Crispy fried calamari, lemon, parsley, garlic + tzatziki dip

**DEEP FRIED PICKLES** \$11.99 **V VF**  
Lightly ale-tempura battered crisp + tangy dill pickles served with a Parmesan sour cream dip

**3 BAJA STYLE FISH TACOS** \$15.99  
House slaw, avocado salsa verde + cilantro sour cream served in a flour tortilla

**CHICKEN WINGS** \$14.99  
Crispy buttermilk chicken wings, garlic butter hot sauce + blue cheese dip, Spicy Jamaican Jerk or High Mountain BBQ

**SZECHUAN CHICKEN LETTUCE CUPS** \$15.99  
Sautéed minced chicken, Szechuan sauce, sprouts, cashews + crisp lettuce

**BRUSSEL SPROUTS** \$13.99 **V VF**  
Crispy Brussel sprouts topped with herb oil, bread crumbs + Grana Padano

**HIGH MOUNTAIN GREENS** \$11.99 **V VF**  
Mixed greens, cherry tomatoes, cucumber + house Dijon shallot vinaigrette

**SIGNATURE CAESAR SALAD** \$13.99  
Romaine hearts, focaccia croutons + shaved Parmesan

**2 DIPS, OLIVES + FLATBREAD** \$14.99 **V VF**  
House made flat bread, beetroot mint + yogurt dip, traditional hummus, olives

**TRADITIONAL POUTINE** \$14.99  
Golden fries, beef demi + cheese curds  
Add on chicken, beef or pork \$6.99 Make it "curry chips" for \$2.99

**TUNA MAKI ROLL** \$15.99  
Albacore tuna rolled in rice and nori, lightly tempura battered, topped with tobiko, wasabi mayo + daikon sprouts

**PORK SLIDERS** (3 per order) \$15.99  
Slow braised pork, hoisin mayo, apple + daikon slaw

**BEEF SLIDERS** (3 per order) \$16.99  
Pulled beef, pretzel bun + horseradish cream

**SPICY GREEN BEANS** \$13.99  
Thai chili infused oyster sauce, lime zest + sesame seeds

#### BIG SALADS + BOWLS

**INDIAN BUTTER CHICKEN** \$24.99  
Tender chicken breast simmered in traditional Indian butter chicken sauce with Fenugreek, served with jasmine rice + naan bread

**SALMON SALAD** \$24.99  
6oz wood fire grilled salmon, Pemberton potatoes, asparagus, arugula, red onions, cucumber + creamy orange-dill dressing

**KALE SALAD** \$22.99 **V GF VF**  
Shredded kale, quinoa, greens, goat cheese, dried cranberries, candied pecans, roasted yams, beetroot, + tomato herb vinaigrette

**CHICKPEA CURRY** \$22.99 **V**  
Slowly simmered in a rich Indian curry, with spinach, served with jasmine rice + naan bread

**PAD THAI** \$23.99  
Rice Noodles, chicken, prawns, egg, tofu, bean sprouts, chives, lime + cashews

**THAI CHICKEN SALAD** \$23.99  
Grilled skin on chicken thigh, snap peas, red onions, Shiitake mushrooms, roasted cashews, green peppers, crispy onions, spring roll chips + Thai peanut dressing with Sriracha spice

#### HIGH MOUNTAIN BREWHOUSE SIGNATURE DISHES

**FISH + CHIPS** \$19.99 (2 piece)  
Pacific Ling cod, Alta Lake Ale battered, golden fries, slaw + tartar sauce

**BEEF POT PIE** \$24.99  
Slow cooked AAA beef with root vegetables, herbs, Grizzly Brown Ale in a golden brown pastry, served with simple mixed greens

#### PASTAS

**PENNE BOLOGNESE** \$24.99  
Classic rich meat sauce + garlic toast

**VEGETABLE FETTUCCINE** \$22.99 **V VF**  
Broccoli, tomato, onions, garlic, feta, fennel, white wine, cream + garlic toast  
Add on rotisserie chicken \$6.99

**SMOKED SALMON FETTUCCINE** \$26.99  
Smoked salmon, wine, cream, tomato, onions, garlic, lemon + parsley

**WILD MUSHROOM FETTUCCINE** \$24.99 **V**  
Shimeji, Shiitake, Cremini, Oyster, Maitake, peas, cream, Parmesan + garlic toast  
Add on rotisserie chicken \$6.99

**MAC + CHEESE** \$21.99 **V**  
Macaroni elbows, four cheese sauce, light panko Parmesan crust + garlic toast  
Add on Capicola, bacon or blue cheese \$2.99

**CHICKEN PENNE** \$25.99  
Hand pulled rotisserie chicken in a lemon pesto Parmesan cream sauce + garlic toast

#### ROTISSERIE + WOOD FIRED GRILL

**ROASTED PORCHETTA** \$38.99  
Slow roasted pork stuffed with herbs, topped with apple sauce, served with jus and roasted rosemary potatoes

**GRILLED WILD B.C. SOCKEYE SALMON** \$36.99 **GF**  
Forno roasted vegetables, chimichurri sauce + grilled lemon

**ROTISSERIE ROASTED PRIME RIB** \$46.99  
10oz thick cut, with creamed spinach, horseradish cream, beef jus, served with roasted rosemary potatoes or mashed potatoes

**ROTISSERIE ROASTED FREE RANGE CHICKEN** \$33.99  
Half chicken, golden fries, green beans + peppercorn sauce

**GRILLED AGED BONE-IN RIBEYE** \$52.99  
16oz Certified Angus Beef, AAA cut, seasoned, grilled to order, served with golden fries + peppercorn sauce

**MOROCCAN LAMB SHANK** \$38.99  
Braised lamb shank cooked slowly with dates + fragrant Moroccan spices. Served with seasonal vegetables and mashed potatoes

**PORK RIBS** \$34.99  
Sweet + smokey BBQ sauce with golden fries + slaw

**BEEF RIBS** \$48.99  
Sweet + spicy Tabasco-black pepper glaze, golden fries + slaw

**CHICKEN + RIBS** \$44.99  
Quarter chicken, beef ribs, golden fries + slaw

#### BRICK OVEN PIZZA

**WILD MUSHROOM** \$21.99 **V**  
Rosé based, wild mushrooms sautéed in garlic butter + melted Provolone

**MARGHERITA** \$20.99 **V**  
Fresh red tomato, Bocconcini, basil + finished with rock salt

**PULLED PORK** \$22.99  
5 hour slow cooked pork shoulder + our Alta Lake Ale infused tangy BBQ sauce, with cheddar cheese, topped with green onions + sour cream

**VEGETARIAN KALE** \$21.99 **V VF**  
Kale, tomatoes, olives, garlic confit, tomato sauce + mozzarella

**JOHNNY MAC** \$21.99  
Spicy Capicola, mushrooms, tomato sauce, Mozzarella + Provolone

**ITALIAN** \$21.99  
Authentic Genoa salami, Gorgonzola cheese, basil + tomato sauce

**BBQ CHICKEN** \$22.99  
Bullseye BBQ sauce, smoked Caciocavallo cheese, red onions + fresh cilantro

**FOUR CHEESE** \$21.99 **V**  
Tomato sauce, Gruyère, Provolone, Parmesan, fresh Mozzarella + house basil pesto