

APPETIZERS

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

SPICY GREEN BEANS \$13.99

Thai chili infused oyster sauce, lime zest + sesame seeds

BRUSSEL SPROUTS \$13.99 **V VF**

Crispy Brussel sprouts topped with herb oil, bread crumbs + Grana Padano

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

SOUP

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

SALAD

HIGH MOUNTAIN GREENS \$11.99 **V VF**

Mixed greens, cherry tomatoes, cucumber + house Dijon shallot vinaigrette

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

SIGNATURE CAESAR SALAD \$13.99

Romaine hearts, focaccia croutons + shaved Parmesan

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

BUN + PLATE

Bun served with golden fries or greens.

Substitute Caesar salad for \$2.00 or poutine \$3.00

BACKYARD BEEF BURGER \$17.99

Ground chuck, caramelized onions, crisp lettuce, tomato + signature burger sauce on a brioche bun Add bacon \$2.00. Add white cheddar \$2.00

FREE RANGE CHICKEN BURGER \$18.99

Free range chicken thighs marinated for 24 hours, grilled skin on with crisp lettuce, tomato, spicy mayo + house made Shiitake relish on a brioche bun

SALMON BURGER \$19.99

Spicy teriyaki glaze, tempura vegetables, wasabi mayo, cucumber + lettuce

VEGGIE BURGER \$17.99 **V**

Harvest vegetarian burger patty, house made hummus and tzatziki, white cheddar, arugula and a drizzle of hot sauce

PAD THAI \$23.99

Rice Noodles, chicken, prawns, egg, tofu, bean sprouts, chives, lime + cashews

ALPINE FRENCH DIP \$19.99 Served until 5pm

Succulent slow roasted beef brisket, natural beef jus, golden fried onions + sharp cheddar

FISH + CHIPS \$25.99 (2 piece)

Pacific Ling cod, ale battered, golden fries, slaw + tartar sauce

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

BEEF POT PIE \$25.99 Available after 5 PM

Slow cooked AAA beef with root vegetables, herbs, Grizzly Brown Ale in a golden brown pastry, served with simple mixed greens

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, tomato sauce, Gorgonzola cheese + basil

BBQ CHICKEN \$22.99

Bullseye BBQ sauce, smoked Caciocavallo cheese, red onions + fresh cilantro

FOUR CHEESE \$21.99 **V**

Tomato sauce, Gruyère, Provolone, Parmesan, Mozzarella + house basil pesto