

High Mountain Brewing Company

Whistler, British Columbia

Shareable

HONEY BUTTER MUMBAI WINGS Curry inspired chicken wings tossed in buttery honey glaze	\$21.50	PARMESAN GARLIC FRIES Smashed garlic on top of crispy golden fries, served with house made garlic aioli and Grana Padano	\$16
LOUISIANA FRIED HOT WINGS Traditional hot wings Add blue cheese or ranch dip \$3	\$21.50	CRISPY CALAMARI Crispy fried calamari with lemon, fresh parsley and garlic, served with tzatziki dip	\$26
TRADITIONAL POUTINE Golden fries, house made beef brown gravy, and fresh cheese curds	\$22.50	PRIME RIB SLIDERS Three prime rib tossed with Grizzly Ale barbeque sauce and served on three toasted brioche slider buns	\$26
BAJA FISH TACOS Three Grizzly Ale battered local Pacific cod with coleslaw, avocado puree, and cilantro sour cream in flour tortillas with a side of pepper hot sauce	\$24	FRIED CHICKEN SLIDERS Three tempura free range chicken thighs, garlic confit aioli, microgreens on brioche toasted slider buns	\$23
PEPPER GLAZED "CARNE DE RES" TACO Three smoked pulled beef, pico de gallo, crispy iceberg lettuce, charred lime, microgreens with a side of pepper hot sauce	\$25	SZECHUAN BEANS Green beans pan fried in sesame oil with garlic, finished with gochujang firecracker sauce and sesame seeds	\$19
BRUSSELS SPROUTS Crispy brussels sprouts topped with herb oil, bread crumbs and Grana Padano	\$20	GOCHUJANG CAULIFLOWER Korean fried cauliflower tossed in sweet and spicy chili sauce, topped with sesame and cilantro	\$19
FORNO FLATBREAD Traditional hummus, beetroot dip, and assorted olives served with flatbread	\$19		

Soups & Salads

CLASSIC CAESAR SALAD Romaine hearts, garlic, focaccia croutons and Grana Padano	\$18	SALMON CHOWDER Local Pemberton potatoes, sockeye salmon, bacon, shallots, splash of cream, lemon, red onion, and fresh dill in a creamy tomato broth	\$23
BOSTON BIBB SALAD Candied pecans, roasted cherry tomatoes, red onions, sliced gala apples, grapes, butter lettuce, and Fraser Valley greens, tossed with classic Louie Dressing	\$19	MATZO BALL SOUP Rich chicken broth, Matzah ball, spit roasted chicken, celery, carrots and onions	\$23
COBB SALAD Crispy bacon, egg, cucumber, red onion, blue cheese crumble, roasted cherry tomatoes, mixed Fraser Valley greens tossed with classic Dijon shallot vinaigrette	\$19	KALE SALAD Baby kale, strawberries, blueberries, quinoa, apples, grapes, pecans tossed with lemon dressing	\$20
Add salmon	\$11	Add chicken	\$9
		Add prawns	\$9
		Add garlic toast	\$4.50

Wood Fired Grill & Rotisserie

Starting at 5PM

ROTISSERIE ROASTED FREE RANGE CHICKEN Half chicken seasoned with aromatic spices, brussels sprouts, and peppercorn sauce, served with fries or mashed potatoes and coleslaw	\$44	GRILLED WILD BC SOCKEYE SALMON Forno roasted vegetables, chimichurri sauce, served in a cast iron skillet	\$48
BABY BACK PORK RIBS Sweet and smoky barbeque sauce served with golden fries and coleslaw	\$48	HIGH MOUNTAIN BEEF RIBS Spicy Teriyaki glazed beef ribs served with golden fries and coleslaw	\$59
CHICKEN & PORK RIBS COMBO A half rack of our pork ribs and a quartered rotisserie chicken served with golden fries and coleslaw	\$52	TOMAHAWK "SOUS" PORK CHOP Four-hour sous vide pork chop, finished off on our wood fire grill, served with mashed potatoes, brussels sprouts, apple purée and peppercorn sauce	\$48
SIGNATURE PRIME RIB Rotisserie roasted prime rib with creamed spinach, horseradish cream, beef au jus, and mashed potatoes	\$58	TOP ANGUS NEW YORK STRIP & FRITES 8oz Top Angus New York Strip with chimichurri, forno roasted cherry tomatoes, parmesan garlic fries and garlic confit aioli Medium rare only (no substitutions)	\$50

Bowls & Plates

RIGATONI BOLOGNESE Classic rich meat sauce and Grana Padano	\$30	FISH AND CHIPS Grizzly Ale battered pacific cod, golden fries, coleslaw and tartar sauce	\$29
VEGETARIAN FETTUCINE Wild mushrooms, Kalamata olives, garlic, shallots, fresh basil leaf, cherry tomatoes, cream, Grana Padano, pan sauteed in a classic chimichurri sauce	\$30	BUTTER CHICKEN Tender rotisserie chicken simmered in traditional Indian butter chicken sauce with fenugreek, served on basmati rice with naan bread	\$32
CHICKEN AND CHORIZO FETTUCINE Chicken and smoked chorizo, arugula, shallots, garlic, cherry tomatoes, fresh lemon juice and four-cheese sauce tossed with fettucine	\$34	PEAK TO PEAK BACON & CHEESEBURGER Double bacon and cheese on a classic ground chuck beef patty, crisp iceberg, tomato, and red onion on a toasted brioche bun	\$29.50
PRIME RIB STROGANOFF Prime rib, wild mushrooms, shallots, garlic, beef au jus, cream, Grana Padano tossed with fettucine	\$36	CURRY CHIPS Our traditional Indian butter chicken served on top of golden fries, cheese curds and finished with cilantro microgreens and fried shallots	\$32
MAC AND CHEESE Four cheese sauce and light panko parmesan crust	\$26	WARM SOCKEYE SALMON SALAD 6 oz wood fire grilled wild sockeye salmon, local Pemberton potatoes, asparagus, arugula, red onions, capers, cucumber and a creamy orange-dill dressing	\$42
COCONUT RED THAI MUSSELS P.E.I Mussels romanced with aromatics of fresh ginger, garlic, lemongrass, tossed with creamy red Thai coconut curry, served with a side of fries	\$32	PAD THAI Your choice of marinated chicken thigh or prawns, rice noodles, eggs, Szechuan vegetables, bean sprouts, peanuts and spicy Thai sauce	\$32
		Add garlic toast	\$4.50

Forno Pizza

THE 'JOHNNY MAC' Spicy capicola, mushrooms, tomato sauce, mozzarella and provolone	\$30	CAPICOLA AND PINEAPPLE Smoked fresh pineapple, capicola, tomato sauce, provolone and mozzarella	\$28
BLACK DIAMOND BARBECUE CHICKEN Barbecue sauce, smoked Caciocavallo cheese, red onion and cilantro	\$30	WILD MUSHROOM PIZZA AND PROVOLONE Mushrooms roasted in garlic butter, rosé sauce, provolone and arugula	\$29
FOUR CHEESE AND BASIL PESTO Provolone, Gruyère, Grana Padano, mozzarella, and tomato sauce, topped with basil pesto	\$28	RISE AND SHINE Crispy bacon, cherry tomatoes, mozzarella, provolone, Gruyère, red onion, bell peppers, creamy white sauce topped with three baked eggs	\$30
BEEF AND BLUE Grizzly Ale barbecue sauce, prime rib, red onions, smoked Caciocavallo cheese and blue cheese drizzle	\$36	MOUNTAIN PEAK MARGHERITA Fresh red tomatoes, bocconcini and basil, finished with a sprinkle of rock salt	\$27
IMPOSSIBLE MEATBALL Roasted grape tomatoes, garlic confit, torn basil, tomato sauce, mozzarella, provolone and Grana Padano	\$29	CONTINENTAL Spanish chorizo sausage, tomato sauce, smoked bell peppers, garlic confit, pickled pepperoncini peppers, mozzarella, provolone and torn basil	\$30