

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	BRUSSELS SPROUTS Crispy brussels sprouts topped with herb oil, bread crumbs and Grana Padano	\$20
TRADITIONAL POUTINE Golden fries, house made Beef Brown gravy, and fresh cheese curds	\$22.50	CRISPY CALAMARI Crispy fried calamari with lemon, fresh parsley and garlic, served with tzatziki dip	\$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	PRIME RIB SLIDERS Three prime rib tossed with Grizzly Ale barbeque sauce and served on three toasted brioche slider buns	\$26
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	\$25	FRIED CHICKEN SLIDERS Three tempura free range chicken thighs, garlic confit aioli, microgreens on brioche toasted slider buns	\$23
FORNO FLATBREAD Traditional hummus, beetroot dip, and assorted olives served with flatbread	\$19	SZECHUAN BEANS Green beans pan fried in sesame oil with garlic, finished with gochujang firecracker sauce and sesame seeds	\$19
GOCHUJANG CAULIFLOWER Korean fried cauliflower tossed in sweet and spicy chili sauce, topped with sesame and cilantro	\$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
COBB SALAD Crispy bacon, egg, red onion, cucumber, blue cheese crumble, roasted cherry tomatoes, mixed Fraser Valley greens tossed with classic Dijon shallot vinaigrette	\$19	MATZO BALL SOUP Rich chicken broth, Matzah ball, spit roasted chicken, celery, carrots and onions	\$23
KALE SALAD Baby kale, strawberries, blueberries, quinoa, apples, grapes, pecans tossed with lemon dressing	\$20	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
		Add garlic toast	\$4.50
		Add chicken	\$9
		Add salmon	\$11

BUNS

ALPINE DIP Rotisserie sliced prime rib, beef au jus, Grizzly Ale battered onion rings and horseradish aioli served on a toasted baguette	\$28	IMPOSSIBLE BURGER Vegetarian plant based patty, American cheddar cheese, crisp iceberg lettuce, tomato and red onion on a toasted brioche bun	\$25
FREE RANGE CHICKEN BURGER Wood fire grilled marinated chicken thighs with crisp iceberg lettuce, tomato, Dijon mayonnaise and shiitake relish on a toasted brioche bun	\$27	BLACKCOMB CHEESEBURGER Classic ground chuck beef patty, American cheddar cheese, crisp iceberg lettuce, tomato, and red onion on a toasted brioche bun	\$28
WILD SOCKEYE SALMON BURGER Sweet & Spicy teriyaki glazed salmon, tempura vegetables, wasabi mayonnaise, cucumber and lettuce on a toasted brioche bun	\$32	PEAK TO PEAK BACON & CHEESEBURGER Double bacon and cheese on a classic ground chuck beef patty, iceberg, tomato and red onion on toasted brioche bun	\$29.50
		Substitute potato bun	\$3

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
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
BUTTER CHICKEN Tender rotisserie chicken simmered in traditional Indian butter chicken sauce with fenugreek, served on basmati rice with naan bread	\$32	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
CURRY CHIPS Our traditional Indian butter chicken served on top of golden fries, cheese curds and finished with cilantro microgreens and fried shallots	\$32	VEGETARIAN FETTUCINE Wild mushrooms, Kalamata olives, garlic, shallots, fresh basil leaf, cherry tomatoes, cream, Grana Padano, pan sauteed in a classic chimichurri sauce	\$30
		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, tomato sauce, provolone, mozzarella and capicola	\$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