

# HIGH MOUNTAIN BREWING COMPANY

WHISTLER, BRITISH COLUMBIA

## SHAREABLE

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

## SOUPS & SALADS

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

<b>ALPINE DIP</b> Rotisserie sliced prime rib, beef au jus, Grizzly Ale battered onion rings and horseradish aioli served on a toasted baguette	\$28	<b>IMPOSSIBLE BURGER</b> Vegetarian plant based patty, American cheddar cheese, crisp iceberg lettuce, tomato and red onion on a toasted brioche bun	\$25	
<b>FREE RANGE CHICKEN BURGER</b> Wood fire grilled marinated chicken thighs with crisp iceberg lettuce, tomato, Dijon mayonnaise and shiitake relish on a toasted brioche bun	\$27	<b>BLACKCOMB CHEESEBURGER</b> Classic ground chuck beef patty, American cheddar cheese, crisp iceberg lettuce, tomato, and red onion on a toasted brioche bun	\$28	Add bacon \$4
<b>WILD SOCKEYE SALMON BURGER</b> Sweet & Spicy teriyaki glazed salmon, tempura vegetables, wasabi mayonnaise, cucumber and lettuce on a toasted brioche bun	\$32	<b>PEAK TO PEAK BACON &amp; CHEESEBURGER</b> 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

<b>RIGATONI BOLOGNESE</b> Classic rich meat sauce and Grana Padano	\$30	<b>FISH AND CHIPS</b> Grizzly Ale battered pacific cod, golden fries, coleslaw and tartar sauce	\$29	
<b>MAC AND CHEESE</b> Four cheese sauce and light panko parmesan crust	\$26	<b>WARM SOCKEYE SALMON SALAD</b> 6 oz wood fire grilled wild sockeye salmon, local Pemberton potatoes, asparagus, arugula, red onions, capers, cucumber and a creamy orange-dill dressing	\$42	
<b>BUTTER CHICKEN</b> Tender rotisserie chicken simmered in traditional Indian butter chicken sauce with fenugreek, served on basmati rice with naan bread	\$32	<b>COCONUT RED THAI MUSSELS</b> 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	
<b>CURRY CHIPS</b> Our traditional Indian butter chicken served on top of golden fries, cheese curds and finished with cilantro microgreens and fried shallots	\$32	<b>VEGETARIAN FETTUCINE</b> 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

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