

beer

LIFTY LAGER - 2013 B.C. BEER AWARDS SILVER -

Our lightest and most quaffable beer made at the BrewHouse. Canadian Pale malt, Czech hops and German lager yeast are blended in this recipe to create a crisp, tasty, golden lager to fit the bill of almost every beer drinker.

GRIZZLY BROWN ALE

A rich and full bodied ale brewed to the southern English brown ale style. English specialty malts and hops are used in the brewing process to make a smooth drinking pint to savor after a long day of skiing on the hills!

BIG WOLF ESB

British brewing techniques and ingredients make for a robust brew made to the Extra Special Bitter style. Lots of English crystal malt is added to the mash, a generous amount of hops for the bittering and flavouring additions in the kettle make for a rich refreshing session pint which any British ale fan will enjoy!

ALTA LAKE ALE

A blend of premium Belgian malts, plus German and Pacific Northwest hop varieties gives this luscious, copper-hued ale a wonderful complex aroma, a rich depth of flavour and smooth drinkability.

5 RINGS IPA - VOTED BEST IPA AT 2012 & 2014 B.C. BEER AWARDS -

Brewed with barley from Canada and the UK this west coast style IPA finds a balance between a solid malt backbone and rich hop character. Generous additions of Columbus and Amarillo hops in the kettle and further dry hopping with Cascade lend an intensely hoppy flavour that will make a light beer drinker beg for mercy!

SEASONAL BEERS

Our brewmaster regularly experiments with new beer styles. As seasons change so does the brew. Ask your bartender or server for our current seasonal beers. We will surprise you with our ability to brew great beer from around the world right here.

🍃 - vegetarian 🍷 - gluten free

soup

Salmon chowder \$8.99

Pemberton potatoes, Sockeye salmon, bacon, shallots, splash of cream, fresh dill, lemon and red onions

salad

Add salmon for \$5.99. Add chicken for \$5.99

Simple mixed greens \$6.99 🍃 🍷

herbs and Dijon-shallot vinaigrette

Caesar salad \$10.99

low fat yogurt dressing, capered focaccia croutons and Grano Padano crisp

Kale salad \$15.99 🍃 🍷

shredded kale, quinoa, greens, roasted yam, goat cheese, dried cranberries, candied pecans and tomato herb vinaigrette

Salmon salad \$16.99 🍷

Yukon Gold potatoes, asparagus, arugula, red onion, cucumber and creamy orange-dill dressing

Chop salad \$15.99

authentic Genoa salami, smoked ham, Gruyere, chickpeas, crisp vegetables, red onion, croutons, olives and Dijon-vinaigrette [Vegetarian available on request](#)

Thai chicken salad \$16.99

tossed marinated chicken, snap peas, red onion, Shiitake mushrooms, roasted cashews, green peppers, crispy onions, spring roll chips and Thai peanut dressing with sriracha spice

share plate

Baja style fish tacos \$12.99 Add an extra taco for \$4.00

house slaw, avocado salsa verde and cilantro sour cream served in a flour tortilla

Chicken wings \$13.99

crispy buttermilk chicken wings, garlic butter hot sauce and blue cheese dip

Szechuan chicken lettuce wrap \$13.99

sauteed chicken, szechuan sauce, sprouts, cashews and crisp lettuce

Hummus and warm olives \$11.99 🍃

house made flat bread

Pork sliders (3 per order) \$13.99 Add an extra slider for \$4.00

slow braised pork, hoisin mayo, apple and cucumber slaw

Traditional poutine \$11.99

hand-cut fries, beef demi and cheese curds

Tempura tuna maki roll \$12.99

nori and sushi rice cradling Albacore tuna, lightly ale-tempura battered, topped with daikon sprouts and tobiko

wood oven pizza

Wild mushroom \$16.99 🍃

rosé based, wild mushrooms sautéed in garlic butter and melted provolone

Margherita \$16.99 🍃

fresh red tomatoes, bocconcini, basil and finished with rock salt

BBQ chicken \$17.99

Bullseye BBQ sauce, smoked Cacciocavallo cheese, red onions and fresh cilantro

Johnny Mac \$16.99

spicy capicola and mushrooms

Italian \$16.99

authentic genoa salami, gorgonzola cheese and basil

Hawaiian Pizza \$16.99

smoked ham with pineapple

bun

Served with hand cut fries or greens. Substitute Caesar salad for \$2.00 or poutine \$3.00

Beef burger \$14.99 Add bacon for \$2.00. Add white cheddar for \$2.00

ground chuck, fried onions, lettuce and tomato

Steak sandwich \$17.99 - open faced

5oz flat iron steak served open faced, arugula, tomato compote and gorgonzola

Chicken burger \$14.99

grilled skin on 24-hour marinated free-range chicken thighs, tomato, lettuce slow cooked Shiitake relish and spicy mayo

Salmon burger \$15.99

spicy teriyaki glaze, tempura vegetables, wasabi mayo, cucumber and lettuce

bowl

Patatas carne \$16.99

hand-cut fries, slow roasted beef brisket, mushrooms, beef jus, onions and cheese curds

Fettuccine Bolognese \$18.99

classic rich meat sauce

Wild mushroom fettuccine \$18.99 🍃

Shimiji, Shiitake, Cremini, Oyster, Maitake, peas, cream and Parmesan

Mac and cheese \$15.99 🍃 Add blue cheese for \$2.00

macaroni elbows, 4 cheese sauce, light panko Parmesan crust and garlic toast

Singapore noodle bowl \$17.99 🍷

mild spiced aromatic coconut base with Kaffir lime, tiger prawns, rice noodles, bell peppers and bean sprouts topped with green onions and cashew nuts

plate

Fish and chips \$21.99 (2 piece)

long line ling cod, ale battered, hand-cut chips, slaw and tartar sauce

5 PM Rotisserie roasted free-range chicken \$25.99

half chicken in Kansas City BBQ sauce, mashed potato and green beans

5 PM 12oz Angus striploin steak \$34.99

thick cut, beef jus, creamed spinach and fries

5 PM Beef ribs \$36.99

sweet and spicy Tabasco-black pepper glaze, fries and slaw

5 PM Chicken and ribs \$31.99

quarter chicken, beef ribs, fries and slaw

5 PM Grilled wild B.C. Sockeye salmon \$28.99 🍷

forno roasted vegetables, chimichurri sauce and grilled lemon

little hands

12 years and littler, all for \$9.99

Kids burger plain bun with fries

Kids cheese burger plain bun and cheese with fries

Cheese pizza tomato sauce and cheese

Noodles & meat sauce

Noodles & garlic butter

Mini mac & cheese

#brewhousewhistler brewhouse@whistler

menu inspired by **Andrey Durbach** and articulated by **Michael Vedan**
for groups of 6 or more a gratuity of 18% will be applied