

## half pints

**Kids burger** \$10.99  
plain bun with fries

**Kids cheeseburger** \$11.99  
plain bun + cheese with fries

**Chicken strips** \$11.99  
served with fries + plum sauce

**Noodles + meat sauce** \$11.99

**Mini mac + cheese** \$9.99

**Kids veggie plate** \$6.99  
comes with a side of ranch

## soup

**Salmon chowder** \$12.99  
Pemberton potatoes, Sockeye salmon, bacon, shallots, splash of cream, fresh dill, lemon + red onions

**Matzo ball** \$11.99  
rich chicken broth, matzo ball, spit roasted chicken, celery, carrots + onions

## to start

**Calamari** \$14.99  
crispy fried calamari, lemon, parsley, garlic + tzatziki dip

**2 Baja style Ling cod tacos** \$9.99 **Add an extra taco for \$4.99**  
house slaw, avocado salsa verde + cilantro sour cream served in a flour tortilla

**Chicken wings** \$13.99  
crispy buttermilk chicken wings, garlic butter hot sauce + blue cheese dip or spicy teriyaki sauce

**Szechuan chicken lettuce wraps** \$15.99  
sautéed chicken, Szechuan sauce, sprouts, cashews + crisp lettuce

**Green beans** \$11.99  
Thai chili infused oyster sauce, lime zest + sesame seeds

**Deep fried pickles** \$11.99 **V**  
lightly ale-tempura battered crisp + tangy dill pickles served with a Parmesan sour cream dip

**Hummus + warm olives** \$11.99 **V**  
house made flat bread

**Beef sliders** (3 per order) \$15.99 **Add an extra slider for \$4.00**  
pulled beef, Pretzel bun + horseradish cream

**Pork sliders** (3 per order) \$15.99 **Add an extra slider for \$4.00**  
slow braised pork, hoisin mayo, apple + daikon slaw

**Tempura tuna maki roll** \$14.99  
nori + sushi rice cradling Albacore tuna, lightly ale-tempura battered, topped with daikon sprouts + tobiko

**Traditional poutine** \$11.99  
hand-cut fries, traditional gravy + cheese curds

## restaurant menu

### brick oven pizza

**Wild mushroom** \$18.99 **V**  
rosé based, wild mushrooms sautéed in garlic butter + melted Provolone

**Margherita** \$17.99 **V**  
fresh red tomato and Mozzarella, Bocconcini, basil + finished with rock salt

**BBQ chicken** \$19.99  
Bullseye BBQ sauce, smoked Caciocavallo cheese, red onions + fresh cilantro

**Johnny Mac** \$18.99  
spicy capicola + mushrooms

**Italian** \$18.99  
authentic Genoa salami, Gorgonzola cheese + basil

**Hawaiian** \$17.99  
smoked ham with pineapple

**Cheese** \$16.99  
tomato sauce + Mozzarella

### plate

**Ale braised Angus beef cottage pie** \$19.99  
ground beef, button mushrooms, carrots, onions, Grizzly Brown Ale + mashed potato crust

**Fish + chips** \$23.99 (2 piece)  
Pacific Ling Cod, ale battered, hand-cut chips, slaw + tartar sauce

**Carne poutine** \$18.99  
hand-cut fries, slow roasted beef brisket, mushrooms, beef jus, onion + cheese curds

**Rotisserie roasted free-range chicken** \$28.99  
half chicken, mashed potato, green beans + lemon rosemary gravy

**Grilled wild B.C. Sockeye salmon** \$28.99 **GF**  
forno roasted vegetables, Chimichurri sauce + grilled lemon

**Pork ribs** \$28.99  
sweet + smokey BBQ sauce with fries

**12oz Angus striploin steak** \$38.99  
thick cut, beef jus, creamed spinach + fries

**10oz spit roasted prime rib** \$39.99 (best done to medium)  
thick cut, with creamed spinach, horseradish cream, beef jus + mashed potato

**Beef ribs** \$39.99  
sweet + spicy Tabasco-black pepper glaze, fries + slaw

**Chicken + ribs** \$35.99  
quarter chicken, beef ribs, fries + slaw

**Double bacon, cheese + mushroom burger** \$20.99  
served with hand cut fries or greens. Substitute salad for \$2.00 or poutine for \$3.00

**Smoked salmon fettuccine** \$24.99  
smoked salmon, wine, cream, tomato,  
onion, garlic, lemon + parsley

**Rotisserie roasted free-range chicken** \$28.99  
half chicken, mashed potato, green beans +  
lemon rosemary gravy

### house specialties

**10oz spit roasted prime rib** \$39.99  
thick cut, with creamed spinach,  
horseradish cream, beef jus +  
mashed potato

**Pork ribs** \$28.99  
sweet + smokey BBQ sauce with fries

**Beef ribs** \$39.99  
sweet + spicy Tabasco-black pepper glaze,  
fries + slaw

**Chicken + ribs** \$35.99  
quarter chicken, beef ribs, fries + slaw

## salad

**Add salmon or chicken for \$5.99**

**Simple mixed greens** \$9.99 **V GF**  
herbs, Dijon-shallot vinaigrette

**Caesar salad** \$13.99  
low fat yoghurt dressing, capered focaccia croutons, Grano Padano

**Kale salad** \$17.99 **V GF**  
shredded kale, Quinoa, greens, roasted yam, Goat cheese, dried cranberries,  
candied pecans, tomato herb vinaigrette + beetroots

**Salmon salad** \$19.99 **GF**  
Yukon gold potatoes, asparagus, arugula, red onion, cucumber + creamy orange-dill dressing

**Thai chicken salad** \$18.99  
tossed marinated chicken, snap peas, red onion, Shiitake mushroom, roasted cashews,  
green peppers, crispy onions, spring roll chips + Thai peanut dressing with Sriracha spice

**Chef salad** \$17.99  
authentic Genoa salami, smoked ham, Gruyere, chickpeas, crisp vegetables, red onion,  
croutons, olives + Dijon-vinaigrette.

## pasta

**Fettuccine bolognese** \$21.99  
classic rich meat sauce

**Wild mushroom fettuccine** \$21.99  
Shimeji, Shiitake, Cremini, Oyster, Maitake, Button mushrooms, peas,  
cream + Parmesan

**Mac + cheese** \$18.99 **V** **Add chicken**  
macaroni elbows, 4 cheese sauce, light Panko Parmesan crust + garlic toast  
**Add blue cheese for \$4.00. Add capicola or bacon \$3.00**

**Smoked salmon fettuccine** \$24.99  
smoked salmon, wine, cream, tomato, onion, garlic, lemon + parsley

**Rotisserie chicken cannelloni** \$19.99  
chicken, spinach, wild mushroom, Ricotta + rose sauce

**V** - Vegetarian **GF** - Gluten free / #brewhousewhistler / brewhouse@whistler

Menu inspired by **Andrey Durbach** + articulated by **Michael Vedan** For groups of 6 or more a gratuity of 18% will be applied