

soup+salads

SALMON CHOWDER \$13.99

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

MATZO BALL SOUP \$12.99

Rich chicken broth, matzo ball, spit roasted chicken, celery, carrots + onions

SALMON SALAD \$22.99

6oz wood fire grilled salmon, Pemberton potatoes, asparagus, arugula, red onions, cucumber + creamy orange-dill dressing

KALE SALAD \$20.99 V GF

Shredded kale, quinoa, greens, goat cheese, dried cranberries, candied pecans, roasted yams, beetroot, + tomato herb vinaigrette

BEEFSTEAK TOMATO SALAD \$14.99 V

Served with shaved red onions, blue cheese crumble all in a vinaigrette

THAI CHICKEN SALAD \$22.99

Tossed 6oz marinated chicken, snap peas, red onions, Shiitake mushrooms, roasted cashews, green peppers, crispy onions, spring roll chips + Thai peanut dressing with Sriracha spice

CAESAR SALAD \$13.99

Romaine hearts, torn garlic croutons + shaved Parmesan

CHOP SALAD \$20.99

Authentic Genoa salami, smoked ham, Gruyère, chickpeas, crisp vegetables, house made croutons + Dijon vinaigrette. Available as a vegetarian option

appetizers

CALAMARI \$15.99

Crispy fried calamari, lemon, parsley, garlic + tzatziki dip

DEEP FRIED PICKLES \$11.99 V

Lightly ale-tempura battered crisp + tangy dill pickles served with a Parmesan sour cream dip

3 BAJA STYLE FISH TACOS \$15.99

House slaw, avocado salsa verde + cilantro sour cream served in a flour tortilla

Add an extra taco for \$4.99

CHICKEN WINGS \$14.99

Crispy buttermilk chicken wings, garlic butter hot sauce + blue cheese dip or teriyaki sauce

SZECHUAN CHICKEN LETTUCE WRAPS \$16.99

Sautéed minced chicken, Szechuan sauce, sprouts, cashews + crisp lettuce

GREEN BEANS \$12.99

Thai chili infused oyster sauce, lime zest + sesame seeds

2 DIPS, OLIVES + FLATBREAD \$14.99 V

House made flat bread, beetroot mint + yogurt dip, traditional hummus, olives

TRADITIONAL POUTINE \$12.99

Hand cut fries, beef demi + cheese curds

Add on chicken, beef or pork \$6.99

Make it "curry chips" for \$2.99

BEEF SLIDERS (3 per order) \$16.99

Pulled beef, pretzel bun + horseradish cream

Add an extra slider for \$4.00

PORK SLIDERS (3 per order) \$16.99

Slow braised pork, hoisin mayo, apple + cucumber slaw

Add an extra slider for \$4.00

TEMPURA TUNA MAKI ROLL \$15.99

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

brick oven pizza

WILD MUSHROOM \$19.99 V

Rosé based, wild mushrooms sautéed in garlic butter + melted Provolone

MARGHERITA \$18.99 V

Fresh red and yellow tomato, Bocconcini, basil + finished with rock salt

PULLED PORK \$18.99

5 hour slow cooked pork shoulder + our Ale infused tangy

BBQ sauce with cheddar cheese, topped with

green onions + sour cream

JOHNNY MAC \$18.99

Spicy Capicola + mushrooms

ITALIAN \$18.99

Authentic Genoa salami, Gorgonzola cheese + basil

BBQ CHICKEN \$19.99

Bullseye BBQ sauce, smoked Caciocavallo cheese, red onions + fresh cilantro

FOUR CHEESE \$18.99 V

Red sauce, Gruyère, Provolone, Parmesan, fresh Mozzarella + house basil pesto

· HIGH MOUNTAIN BREWING COMPANY ·



rotisserie + wood fired grill

ROTISSERIE ROASTED PORCHETTA \$35.99

Slow roasted pork stuffed with herbs, roasted potatoes + chimichurri sauce

GRILLED WILD B.C. SOCKEYE SALMON \$29.99

Forno roasted vegetables, chimichurri sauce + grilled lemon

ROTISSERIE ROASTED PRIME RIB \$39.99

10oz thick cut, with creamed spinach, horseradish cream, beef jus + roasted potatoes

GRILLED AGED BONE-IN RIBEYE \$42.99

16oz Certified Angus AAA cut, seasoned, grilled to order, served with hand cut fries + peppercorn sauce

ROTISSERIE ROASTED FREE RANGE CHICKEN \$28.99

Half chicken, hand cut fries, green beans + peppercorn sauce

PORK RIBS \$28.99

Sweet + smokey BBQ sauce with hand cut fries

BEEF RIBS \$39.99

Sweet + spicy Tabasco-black pepper glaze, hand cut fries + slaw

CHICKEN + RIBS \$35.99

Quarter chicken, beef ribs, hand cut fries + slaw

plates

BUTTER CHICKEN \$22.99

Tender chicken breast simmered in traditional Indian butter chicken sauce with Fenugreek, served with jasmine rice + naan bread

FISH + CHIPS \$24.99 (2 piece)

Pacific Ling cod, ale battered, hand cut fries, slaw + tartar sauce

CHICKPEA CURRY \$20.99 V

Slowly simmered in a rich Indian curry, served with jasmine rice + naan bread

DOUBLE BACON, CHEESE + MUSHROOM BURGER \$22.99

Served with hand cut fries

Substitute salad for \$2.00 or poutine for \$3.00

BEEF + GRIZZLY ALE PIE \$22.99

Slow cooked AAA Beef with root vegetables, herbs, Grizzly Brown Ale in a golden brown puff pastry, served with simple mixed greens

pastas

PENNE BOLOGNESE \$21.99

Classic rich meat sauce

VEGETABLE PENNE \$20.99 V

Broccoli, tomato, onions + fennel served in a creamy garlic butter sauce, topped with Feta cheese

Add on rotisserie chicken \$6.99

SMOKED SALMON FETTUCCINE \$24.99

Smoked salmon, wine, cream, tomato, onions, garlic, lemon + parsley

WILD MUSHROOM FETTUCCINE \$21.99 V

Shimeji, Shiitake, Cremini, Oyster, Maitake, peas, cream + Parmesan

MAC + CHEESE \$19.99 V

Macaroni elbows, four cheese sauce, light panko Parmesan crust + garlic toast

Add on Capicola, bacon or blue cheese \$2.99

CHICKEN PENNE \$23.99

Lemon pesto Parmesan cream sauce