

# beer

## LIFTY LAGER - 2013 + 2015 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.

## ALTA LAKE

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.

## 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!

## 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!

# little hands

12 years and littler. Served until 8PM

## KIDS BURGER \$11.99

Plain bun with fries

## KIDS CHEESEBURGER \$12.99

Plain bun + cheese with fries

## CHICKEN STRIPS \$13.99

Served with fries + plum sauce

## NOODLES + MEAT SAUCE \$12.99

## MINI MAC + CHEESE \$10.99

## KIDS VEGGIE PLATE \$7.99

Served with a side of ranch

# 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 \$14.99

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

# soup

## 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

# salad

## BLT WEDGE \$15.99

Quartered fresh iceberg topped with fresh tomatoes, red onions, smoked bacon and Roquefort blue cheese reduction

## 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

## 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

## CHOP SALAD \$20.99

Authentic Genoa salami, smoked ham, Gruyère, chickpeas, crisp vegetables, house made croutons + Dijon vinaigrette.

Available as a vegetarian option

# bun + plate

Bun served with hand cut fries or greens.

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

## BEEF BURGER \$17.99 Add bacon for \$2.00. Add white cheddar for \$2.00

Ground chuck, fried onions, lettuce, tomato + burger sauce

## CHICKEN BURGER \$17.99

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

## SALMON BURGER \$18.99

Spicy teriyaki glaze, tempura vegetables, wasabi mayo, cucumber + lettuce

## FRENCH DIP \$18.99 Served until 5pm

Slow roasted beef brisket, beef jus, fried onions + cheddar

## FISH + CHIPS \$24.99 (2 piece)

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

## 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**

# 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, Mozzarella + house basil pesto