

\$15 PIZZAS



Best pizza in Whistler

12-2PM MONDAY TO FRIDAY

HIGH MOUNTAIN BREWING COMPANY

EXCLUDING HOLIDAYS

HIGH MOUNTAIN BREWING COMPANY

EST. 1999

TO SHARE

- BEEF SLIDERS** \$16.99
TENDER ROAST BEEF, PRETZEL BUN AND HORSERADISH CREAM. 3 PER ORDER
- GARLIC FRIES** \$10.99
A SERIOUS MOUND OF AROMATIC GARLIC ON TOP OF CRISPY GOLDEN FRIES, SERVED WITH HOUSE MADE GARLIC AIOLI
- CHICKEN WINGS** \$17.99
24 HOUR SOUTHERN BUTTERMILK MARINATED WINGS, FRESH COOKED, TOSSED IN YOUR CHOICE OF HOT SAUCE, SPICY JAMAICAN JERK OR HIGH MOUNTAIN BBQ SAUCE
- TRADITIONAL POUTINE** \$14.99
GOLDEN FRIES, HOUSE MADE BEEF DEMI AND FRESH CHEESE CURDS
ADD ON CHICKEN OR BEEF \$6.99
- CRISPY CALAMARI** \$15.99
CRISPY FRIED CALAMARI TOPPED WITH LEMON, FRESH PARSLEY, GARLIC AND SERVED WITH TZATZIKI DIP
- BRUSSELS SPROUTS** \$13.99
CRISPY BRUSSELS SPROUTS TOPPED WITH HERB OIL, BREAD CRUMBS + GRANA PADANO
- 2 DIPS, OLIVES AND FLATBREAD** \$14.99
HOUSE MADE FLATBREAD, BEETROOT MINT AND YOGURT DIP, TRADITIONAL HUMMUS AND OLIVES
- 3 BAJA STYLE FISH TACOS** \$15.99
LOCAL PACIFIC COD WITH MARINATED COLESLAW, AVOCADO SALSA VERDE AND CILANTRO SOUR CREAM IN FLOUR TORTILLAS

SALADS + SOUPS

- ADD CHICKEN TO ANY SALAD FOR \$8.99
- HIGH MOUNTAIN GREENS** \$11.99
MIXED GREENS, CHERRY TOMATOES, CUCUMBER AND HOUSE MADE DIJON SHALLOT VINAIGRETTE
- WILD SOCKEYE SALMON SALAD** 24.99
6OZ WOOD FIRE GRILLED WILD SOCKEYE SALMON, LOCAL PEMBERTON POTATOES, ASPARAGUS, ARUGULA, RED ONIONS, CUCUMBER AND A CREAMY ORANGE-DILL DRESSING
- KALE SALAD** \$22.99
SHREDDED KALE, QUINOA, GREENS, GOAT CHEESE, DRIED CRANBERRIES, CANDIED PECANS, ROASTED YAMS, BEETROOT AND A TOMATO HERB VINAIGRETTE
- CLASSIC CAESAR SALAD** \$14.99
ROMAINE HEARTS, TORN GARLIC FOCACCIA CROUTONS AND SHAVED PARMESAN
- SIGNATURE MATZO BALL SOUP** \$16.99
RICH CHICKEN BROTH, SCRATCH MADE MATZO BALL, SLOW ROASTED ROTISSERIE CHICKEN, CELERY, CARROTS AND ONION
- WILD SOCKEYE SALMON CHOWDER** \$14.99
LOCAL PEMBERTON POTATOES, WILD SOCKEYE SALMON, BACON, SHALLOTS, SPASH OF CREAM, RED ONIONS, LEMON AND FRESH DILL

BUNS

- SERVED WITH CRISPY GOLDEN FRIES OR GREENS. SUBSTITUTE CAESAR SALAD FOR \$2, GARLIC FRIES FOR \$2 OR POUTINE FOR \$3
- FREE RANGE CHICKEN BURGER** \$18.99
FREE RANGE CHICKEN THIGHS MARINATED FOR 24 HOURS, GRILLED SKIN ON WITH CRISP LETTUCE, TOMATO, SPICY MAYO AND HOUSE MADE SHITAKE RELISH ON BRIOCHE BUN
- WILD SOCKEYE SALMON BURGER** \$19.99
SPICY TERIYAKI GLAZED WILD SOCKEYE SALMON, TEMPURA VEGETABLES, WASABI MAYO, CUCUMBER AND LETTUCE ON A BRIOCHE BUN
- VEGGIE BURGER** \$17.99
HARVEST VEGETARIAN BURGER PATTY, HOUSE MADE HUMMUS AND TZATZIKI, WHITE CHEDDAR, ARUGULA AND A DRIZZLE OF HOT SAUCE ALL ON A BRIOCHE BUN
- BLACKCOMB CHEESEBURGER** \$17.99
ADD BACON \$2
CLASSIC GROUND CHUCK BEEF PATTY, AMERICAN CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION AND SIGNATURE BURGER SAUCE ON A BRIOCHE BUN
- ALPINE FRENCH DIP** \$19.99
SERVED UNTIL 5PM
SUCCULENT SLOW ROASTED BEEF, BEEF JUS, AGED CHEDDAR AND GOLDEN FRIES

PIZZAS

- MOUNTAIN PEAK MARGHERITA** \$21.99
FRESH RED TOMATO, BOCCONCINI, BASIL AND FINISHED WITH ROCK SALT
- BLACK DIAMOND BBQ CHICKEN** \$23.99
BULLSEYE BBQ SAUCE, SMOKED CACIOCAVALLO CHEESE, RED ONION AND CILANTRO
- THE 'JOHNNY MAC'** \$22.99
SPICY CAPICOLA, MUSHROOMS, TOMATO SAUCE, MOZZARELLA AND PROVOLONE
- ROASTED KALE AND GARLIC** \$22.99
KALE, TOMATOES, OLIVES, GARLIC CONFIT, TOMATO SAUCE AND MOZZARELLA
- FOUR CHEESE AND BASIL PESTO** \$20.99
PROVOLONE, GRUYERE, PARMESAN, MOZZARELLA, TOMATO SAUCE AND TOPPED WITH HOUSE BASIL PESTO
- WILD MUSHROOM AND PROVOLONE** \$22.99
MUSHROOMS ROASTED IN GARLIC BUTTER, ROSÉ SAUCE AND PROVOLONE
ADD RANCH OR GARLIC AIOLI \$1

BOWLS

- MAC AND CHEESE** \$21.99
ADD CAPICOLA OR BLUE CHEESE FOR \$2.99
MACARONI ELBOWS, FOUR CHEESE SAUCE, LIGHT PANKO PARMESAN CRUST AND SERVED WITH GARLIC TOAST
- SPAGHETTI BOLOGNESE** \$24.99
CLASSIC RICH MEAT SAUCE, SPAGHETTI NOODLES AND SERVED WITH GARLIC TOAST
- PAD THAI** \$23.99
RICE NOODLES, CHICKEN, PRAWNS, EGG, TOFU, BEAN SPROUTS, CHIVES, CASHEWS AND FRESH LIME
- WILD MUSHROOM FETTUCCINE** \$24.99
SHIMEJI, SHITAKE, CREMINI, OYSTER, MAITAKE, PEAS, CREAM AND PARMESAN

PLATES

- ROTISSERIE ROASTED FREE RANGE CHICKEN** \$34.99
AVAILABLE AFTER 5PM
HALF CHICKEN, GOLDEN FRIES, BRUSSELS SPROUTS AND PEPPERCORN SAUCE
- GRILLED WILD BC SOCKEYE SALMON** \$36.99
AVAILABLE AFTER 5PM
FORNO ROASTED VEGETABLES, CHIMICHURRI SAUCE AND GRILLED LEMON
- FISH AND CHIPS** \$23.99
LIGHTLY ALE TEMPURA BATTERED FLAKY PACIFIC COD, GOLDEN FRIES, FRESH CUT COLESLAW AND TARTAR SAUCE
- PORK RIBS** \$36.99
AVAILABLE AFTER 5PM
TENDER PORK RIBS SMOTHERED IN A SWEET AND SMOKEY BBQ SAUCE, SERVED WITH GOLDEN FRIES AND COLESLAW
- BEEF RIBS** \$48.99
AVAILABLE AFTER 5PM
MASSIVE BEEF RIBS SMOTHERED IN A SWEET AND SPICY TOBACCO-BLACK PEPPER GLAZE, SERVED WITH GOLDEN FRIES AND COLESLAW
- SIGNATURE PRIME RIB** \$39.99 8 OZ
\$52.99 14 OZ
AVAILABLE AFTER 5PM
YOUR CHOICE OF AN 8 OUNCE OR 14 OUNCE CUT OF ROTISSERIE ROASTED PRIME RIB WITH CREAMED SPINACH, HORSERADISH CREAM, BEEF JUS AND SAVOURY MASHED POTATOES

- CHICKEN AND RIBS** \$44.99
AVAILABLE AFTER 5PM
QUARTER ROTISSERIE ROASTED FREE RANGE CHICKEN, WITH BEEF RIBS, GOLDEN FRIES AND COLESLAW

LITTLE HANDS FOR 12 YEARS AND LITTLER

- KIDS BURGER** \$13.99
ADD CHEDDAR CHEESE \$1
PLAIN BUN SERVED WITH FRIES
- CHEESE PIZZA** \$13.99
PERSONAL SIZED KIDS PIZZA WITH TOMATO SAUCE AND CHEESE
- CHICKEN STRIPS** \$13.99
CRISPY CHICKEN TENDERS SERVED WITH FRIES AND PLUM SAUCE

DESSERT

- STICKY TOFFEE PUDDING** \$9.99
HOUSE MADE TOFFEE CAKE TOPPED WITH TOFFEE SAUCE AND VANILLA ICE CREAM
- CHEESECAKE** \$9.99
NEW YORK STYLE CHEESECAKE SERVED WITH BERRY COULIS



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MENU ARTICULATED BY CHEF MICHAEL VEDAN

HIGH MOUNTAIN BREWING COMPANY

EST. 1999

HAPPY HOUR

2-4PM MON-FRI

FOOD

GARLIC FRIES

A SERIOUS MOUND OF AROMATIC GARLIC ON TOP OF CRISPY GOLDEN FRIES, SERVED WITH HOUSE MADE GARLIC AIOLI

\$6.99

2 DIPS, OLIVES AND FLATBREAD

HOUSE MADE FLATBREAD, BEETROOT MINT AND YOGURT DIP, TRADITIONAL GARLIC HUMMUS AND OLIVES

\$9.99

CHICKEN WINGS

24 HOUR SOUTHERN BUTTERMILK MARINATED WINGS, FRESH COOKED, TOSSED IN YOUR CHOICE OF GARLIC BUTTER HOT SAUCE AND BLUE CHEESE DIP, SPICY JAMAICAN JERK OR HIGH MOUNTAIN BBQ SAUCE

\$10.99

DRINKS

FRESH BEER 16 OZ

LIFTY LAGER, GRIZZLY BROWN ALE, ALTA LAKE ALE OR 5 RINGS IPA

\$ 5.00

SELECT BOTTLES OF WINE HALF PRICE

ASK YOUR SERVER OR BARTENDER FOR DETAILS

50% OFF

REMIX VODKA SODA CANS

YOUR CHOICE OF LEMON LIME, BLOOD ORANGE AND TANGERINE, RASPBERRY LEMON OR MANGO PASSIONFRUIT NATURAL FLAVOURED READY TO DRINK VODKA SODA

\$ 5.00

ALL PRICING BEFORE APPLICABLE TAXES

JOIN US FOR **\$15 PIZZAS** 12-2PM MON-FRI

EXCLUDING HOLIDAYS

HIGH MOUNTAIN BREWING COMPANY

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FRESH BEERS

THE HIGH MOUNTAIN BREWING COMPANY IS PROUD TO POUR FRESH CRAFT BEER, MADE RIGHT HERE. YOU CAN'T GET MORE LOCAL.

WE BUY BC GROWN GRAIN AND PREMIUM INGREDIENTS WITH A COMMITMENT TO MAKE THE BEST BEER WE CAN. EVERY BREW. ALL OF OUR BEERS ARE ALSO UNPASTEURIZED AND PRESERVATIVE FREE! WE OFFER 4 CROWD PLEASING FLAGSHIP BEERS THAT HAVE STOOD THE TEST OF TIME AND A SELECTION OF SEASONAL BEERS. **PRO TIP:** YOU CAN BRING YOUR FAVOURITE BEER HOME BY PURCHASING A 64 OZ GROWLER. ASK YOUR SERVER FOR DETAILS!

FLAGSHIP BEERS

LIFTY LAGER

\$ 8.00

OUR LIGHTEST AND MOST QUAFFABLE BEER. CANADIAN PALE MALT, CZECH HOPS AND GERMAN LAGER YEAST ARE BLENDED IN THIS RECIPE TO CREATE A CRISP, TASTY, GOLDEN LAGER

GRIZZLY BROWN ALE

\$ 8.00

A RICH 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

ALTA LAKE ALE

\$ 8.00

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

\$ 8.00

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

PLEASE ASK US ABOUT WHAT'S BREWING

\$ 8.00

TASTER 4 PACK

CHOOSE YOUR OWN ADVENTURE

\$12.00

DO A TASTING BY SELECTING 4 OF OUR 8 BEERS TO COMPARE FLAVOUR PROFILES
2 OZ SERVING SIZES

GROWLERS

TAKEOUT BEER

\$20.00

CHOOSE YOUR FAVOURITE BEER TO TAKE HOME, IT STAYS FRESH FOR UP TO 48 HOURS
64 OZ SERVING SIZE

ALL PRICING BEFORE APPLICABLE TAXES

COCKTAILS

CLASSICS SINGLE 1 OZ \$10 DOUBLE 2 OZ \$13

BRAMBLE

\$ 10.00

YALETOWN GIN, BLACKBERRY LIQUEUR, LEMON JUICE, SIMPLE SYRUP

MARGARITA

\$ 10.00

CUERVO TEQUILA SHAKEN WITH PURE AGAVE NECTAR AND LIME

MAI TAI

\$ 10.00

APPLETON ESTATE RUM, PINEAPPLE JUICE, AMARETTO SYRUP, BITTERS

DARK AND STORMY

\$ 10.00

APPLETON ESTATE RUM AND GINGER BEER

POMEGRANATE BASIL SMASH

\$ 10.00

YALETOWN GIN, POMEGRANATE JUICE AND FRESH BASIL

MOSCOW MULE

\$ 10.00

SKYY VODKA, GINGER BEER, LIME JUICE, WEDGE OF LIME

TWISTED RASPBERRY LEMONADE

\$ 10.00

SKYY RASPBERRY VODKA, SOURPUSS RASPBERRY AND LEMONADE

MARTINIS ALWAYS 2 OZ \$13 PREMIUM \$15

CLASSIC GIN OR VODKA

\$13.00

WITH OLIVES OR A TWIST OF LEMON. ASK US ABOUT OUR PREMIUM SELECTIONS

SIDEWINDER

\$13.00

BLOOD ORANGE VODKA, SOURPUSS RASPBERRY, BUTTER RIPPLE SCHNAPPS, PINEAPPLE

BLUEBERRY LEMON DROP

\$13.00

BLUEBERRY VODKA, FRESHLY SQUEEZED LEMON JUICE, SIMPLE SYRUP

POMEGRANATE COSMOPOLITAN

\$13.00

VODKA, TRIPLE SEC, POMEGRANATE JUICE, FRESHLY SQUEEZE LIME

GRAND PASSION

\$13.00

VODKA, FRESH LIME AND PASSIONFRUIT PURÉE

VAN GOGH ESPRESSO

\$15.00

VAN GOGH ESPRESSO VODKA, VANILLA VODKA, FORTY CREEK CREAM

WINTER WARMERS SINGLE 1 OZ \$10 DOUBLE 2 OZ \$13

BREWHOUSE COFFEE

\$ 10.00

FORTY CREEK CREAM, FRANGELICO, SUGAR RIM, WHIPPED CREAM

IRISH COFFEE

\$ 10.00

JAMESON, SUGAR, WHIPPED CREAM

CHOCOLATE COVERED ORANGE COFFEE

\$ 10.00

GRAND MARNIER, CRÈME DE CACAO, SUGAR RIM, WHIPPED CREAM

A FEW OF MY FAVOURITE THINGS COFFEE

\$ 10.00

KAHLUA, FORTY CREEK CREAM, AMARETTO, SUGAR RIM, WHIPPED CREAM

POLAR BEAR

\$ 10.00

HOT CHOCOLATE, PEPPERMINT SCHNAPPS, WHIPPED CREAM

BLUEBERRY TEA

\$ 10.00

AMARETTO, GRAND MARNIER, ORANGE PEKOE TEA, CINNAMON STICK

HIGH MOUNTAIN BREWING COMPANY

EST. 1999

WINE MENU

RED

PINOT NOIR

SEE YA LATER RANCH 2017, OKANAGAN

MERLOT

INK MIP (INKAMEEP) CELLARS 2017, OSOYOOS

MALBEC BLEND

CLIFFHANGER RED, MORAINÉ 2017 NARAMATA

SHIRAZ

JACKSON TRIGGS 2017, OLIVER

CABERNET SAUVIGNON

JACKSON TRIGGS 2017, OLIVER

CABERNET SAUVIGNON

COLUMBIA CREST 2016, WASHINGTON

6 OZ

\$12.00

\$15.00

\$12.00

\$10.00

\$10.00

\$14.00

9 OZ

\$18.00

\$19.00

\$18.00

\$14.00

\$14.00

\$19.00

1/2 LITRE

\$35.00

\$35.00

\$32.00

\$28.00

\$25.00

\$40.00

ROSÉ

PINK MOUNTAIN

MORAINÉ 2019, PENTICTON

6 OZ

\$ 12.00

9 OZ

\$ 18.00

1/2 LITRE

\$ 29.00

BOTTLE

\$47.00

PINOT NOIR

STAGS HOLLOW 2015, OKANAGAN FALLS

PINOT NOIR

DUCK POND 2016, OREGON

PINOT NOIR

CARSON 2016, NARAMATA

PINOT NOIR

ARBYLE 2015, OREGON

MERLOT

CHABERTON "RESERVE" 2015, LANGLEY

MERLOT

PAINTED ROCK 2014, PENTICTON

BOTTLE

\$ 54.00

\$ 80.00

\$ 72.00

\$100.00

\$ 66.00

\$ 89.00

NOTA BENE

BLACK HILLS 2015, OLIVER

CABERNET SYRAH

CHARLES AND CHARLES 2016, WASHINGTON

SYRAH

PAINTED ROCK 2015, PENTICTON

FORTISSIMO

LA STELLA 2016, OSOYOOS

MERITAGE

CORCELETTES 2015, SIMILKAMEEN VALLEHY

BOTTLE

\$128.00

\$ 62.00

\$ 89.00

\$ 74.00

\$ 79.00

WHITE

SAUVIGNON BLANC

JACKSON TRIGGS 2018, OLIVER

RIESLING

INNISKILLIN 2017, OSOYOOS

PINOT GRIGIO

SUMAC RIDGE 2017, SUMMERLAND

PINOT GRIS

SEE YA LATER RANCH 2018, OKANAGAN FALLS

CHARDONNAY

SEE YA LATER RANCH 2017, OKANAGAN FALLS

6 OZ

\$10.00

\$10.00

\$10.00

\$12.00

\$13.00

9 OZ

\$12.00

\$14.00

\$14.00

\$16.00

\$16.00

1/2 LITRE

\$ 23.00

\$ 28.00

\$ 30.00

\$ 31.00

\$30.00

SAUVIGNON BLANC

LITTLE ENGINE 2017, NARAMATA

PINOT GRIS

KING ESTATE 2016, OREGON

CHARDONNAY

TIME 2014, OLIVER

CHARDONNAY

DOMAINE DROUHIN "ARTHUR" 2014, OREGON

BOTTLE

\$ 69.00

\$ 69.00

\$ 53.00

\$102.00

VIOGNIER

PENTAGE 2015, SKAHA BENCH

RIESLING

FORT BERENS 2016, LILLOOET

RIESLING

50TH PARALLEL 2017, OKANAGAN VALLEY

NOBLE BLEND

JOIE FARM 2017, NARAMATA

BOTTLE

\$ 58.00

\$50.00

\$51.00

\$58.00

VINTAGE YEAR MAY BE SUBJECT TO CHANGE. PLEASE ASK YOUR SERVER FOR DETAILS
ALL PRICING BEFORE APPLICABLE TAXES