

HIGH MOUNTAIN BREWING COMPANY

EST. 1999

Dear Guest,

PLEASE BE PATIENT.

THINGS ARE A LITTLE DIFFERENT RIGHT NOW.

WE ARE ADMITTEDLY SHORT STAFFED.

OUR INCREDIBLE TEAM MEMBERS ARE MAKING EVERY EFFORT TO ENSURE YOU HAVE A FANTASTIC TIME, BUT WE REQUIRE YOUR UNDERSTANDING.

TO SUPPORT OUR VOLUME WE HAVE TO MAKE ADJUSTMENTS TO OUR OPERATIONS THAT MAY IMPACT YOUR EXPERIENCE.

WE WANT TO BE UPFRONT.

WAIT TIMES, TABLE ARRANGEMENTS, MENU OPTIONS AND HOURS MAY BE SUBJECT TO CHANGE.

YOUR SUPPORT OF LOCAL BUSINESS AMID A STAFFING CRISIS IN WHISTLER IS AMAZING AND WE TRULY VALUE YOUR PATRONAGE.

THANK YOU IN ADVANCE.

HIGH MOUNTAIN BREWING COMPANY

EST. 1999

TO SHARE

- GARLIC FRIES** \$12
A SERIOUS MOUND OF AROMATIC GARLIC ON TOP OF CRISPY GOLDEN FRIES, SERVED WITH HOUSE MADE GARLIC AIOLI
- CHICKEN WINGS** \$19
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** \$16
GOLDEN FRIES, HOUSE MADE BEEF DEMI AND FRESH CHEESE CURDS
ADD ON CHICKEN OR BEEF \$6.99
- CRISPY CALAMARI** \$17
CRISPY FRIED CALAMARI TOPPED WITH LEMON, FRESH PARSLEY, GARLIC AND SERVED WITH TZATZIKI DIP
- BRUSSELS SPROUTS** \$15
CRISPY BRUSSELS SPROUTS TOPPED WITH HERB OIL, BREAD CRUMBS + GRANA PADANO
- 2 DIPS, OLIVES AND FLATBREAD** \$16
HOUSE MADE FLATBREAD, BEETROOT MINT AND YOGURT DIP, TRADITIONAL HUMMUS AND OLIVES
- 3 BAJA STYLE FISH TACOS** \$17
LOCAL PACIFIC COD WITH MARINATED COLESLAW, AVOCADO SALSA VERDE AND CILANTRO SOUR CREAM IN FLOUR TORTILLAS

SALADS

- ADD CHICKEN OR SALMON TO ANY SALAD FOR \$8.99
- HIGH MOUNTAIN GREENS** \$13
MIXED GREENS, CHERRY TOMATOES, CUCUMBER AND HOUSE MADE DIJON SHALLOT VINAIGRETTE
- WILD SOCKEYE SALMON SALAD** \$26
6OZ WOOD FIRE GRILLED WILD SOCKEYE SALMON, LOCAL PEMBERTON POTATOES, ASPARAGUS, ARUGULA, RED ONIONS, CUCUMBER AND A CREAMY ORANGE-DILL DRESSING
- KALE SALAD** \$24
SHREDDED KALE, QUINOA, GREENS, GOAT CHEESE, DRIED CRANBERRIES, CANDIED PECANS, ROASTED YAMS, BEETROOT AND A TOMATO HERB VINAIGRETTE
- CLASSIC CAESAR SALAD** \$16
ROMAINE HEARTS, TORN GARLIC FOCACCIA CROUTONS AND SHAVED PARMESAN

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** \$20
FREE RANGE CHICKEN THIGHS MARINATED FOR 24 HOURS, GRILLED SKIN ON WITH CRISP LETTUCE, TOMATO, SPICY MAYO AND HOUSE MADE SHIITAKE RELISH ON BRIOCHE BUN
- WILD SOCKEYE SALMON BURGER** \$21
SPICY TERIYAKI GLAZED WILD SOCKEYE SALMON, TEMPURA VEGETABLES, WASABI MAYO, CUCUMBER AND LETTUCE ON A BRIOCHE BUN
- VEGGIE BURGER** \$19
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** ADD BACON \$2 \$19
CLASSIC GROUND CHUCK BEEF PATTY, AMERICAN CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION AND SIGNATURE BURGER SAUCE ON A BRIOCHE BUN

PIZZAS

- MOUNTAIN PEAK MARGHERITA** \$23
FRESH RED TOMATO, BOCCONCINI, BASIL AND FINISHED WITH ROCK SALT
- BLACK DIAMOND BBQ CHICKEN** \$25
BULLSEYE BBQ SAUCE, SMOKED CACIOVALLO CHEESE, RED ONION AND CILANTRO
- THE 'JOHNNY MAC'** \$24
SPICY CAPICOLA, MUSHROOMS, TOMATO SAUCE, MOZZARELLA AND PROVOLONE
- ROASTED KALE AND GARLIC** \$24
KALE, TOMATOES, OLIVES, GARLIC CONFIT, TOMATO SAUCE AND MOZZARELLA
- FOUR CHEESE AND BASIL PESTO** \$22
PROVOLONE, GRUYÈRE, PARMESAN, MOZZARELLA, TOMATO SAUCE AND TOPPED WITH HOUSE BASIL PESTO
- WILD MUSHROOM PIZZA AND PROVOLONE** \$24
MUSHROOMS ROASTED IN GARLIC BUTTER, ROSÉ SAUCE AND PROVOLONE
ADD RANCH OR GARLIC AIOLI \$1

PLATES

- ROTISSERIE ROASTED FREE RANGE CHICKEN** AVAILABLE AFTER 5PM \$36 8 OZ
HALF CHICKEN. GOLDEN FRIES, BRUSSELS SPROUTS AND PEPPERCORN SAUCE
- GRILLED WILD BC SOCKEYE SALMON** AVAILABLE AFTER 5PM \$38 14 OZ
FORNO ROASTED VEGETABLES, CHIMICHURRI SAUCE AND GRILLED LEMON
- FISH AND CHIPS** \$25
LIGHTLY ALE TEMPURA BATTERED FLAKY PACIFIC COD, GOLDEN FRIES, FRESH CUT COLESLAW AND TARTAR SAUCE
- SIGNATURE PRIME RIB** AVAILABLE AFTER 5PM \$41 8 OZ
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 \$54 14 OZ

LITTLE HANDS FOR 12 YEARS AND LITTLER

- KIDS BURGER** ADD CHEDDAR CHEESE \$1 \$14
PLAIN BUN SERVED WITH FRIES
- CHEESE PIZZA** \$14
PERSONAL SIZED KIDS PIZZA WITH TOMATO SAUCE AND CHEESE
- CHICKEN STRIPS** \$14
CRISPY CHICKEN TENDERS SERVED WITH FRIES AND PLUM SAUCE

DESSERT

- CHEESECAKE** \$11
NEW YORK STYLE CHEESECAKE SERVED WITH BERRY COULIS



FOLLOW US ON SOCIAL MEDIA
@HMBC.BREWHOUSE
#BREWHOUSEWHISTLER

HIGH MOUNTAIN BREWING COMPANY

EST. 1999

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

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

\$8.75

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

\$8.75

GRIZZLY BROWN ALE

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

\$8.75

5 RINGS IPA

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

\$8.75

SEASONAL BEERS

GINGER WITBIER

A MODERN TAKE ON A TRADITIONAL BELGIAN SUMMER BEER. HAZY AND GOLDEN, THIS REFRESHING WHEAT ALE HAS A WEE NIP OF GINGER TO ADD A LITTLE SPICE IN YOUR LIFE

\$8.75

VIENNA LAGER

AN AUSTRIAN-STYLE AMBER LAGER THAT HOSTS A NUTTY, BISCUIT-LIKE BODY WITH JUST ENOUGH HOPS FOR NICE BALANCE AND OVERALL MAXIMUM DRINKABILITY

\$8.75

FARMHOUSE ALE

AN OLD-WORLD BELGIAN-STYLE SOUR BEER. 50% OF THIS BEER IS BARREL-AGED BLONDE ALE AND THE OTHER 50% IS FLANDERS-STYLE SOUR ALE FOR THE BEST OF BOTH OLD STYLES

\$8.75

BELGIAN TRIPLE

THIS STRONG GOLDEN ALE IS SURPRISINGLY LIGHT AND DRINKABLE FOR SUCH A ROBUST STYLE AND FINISHES WITH A SUBTLE HOP BITTERNESS THAT KEEPS YOU WANTING MORE

\$8.75

TASTER 4 PACK

CHOOSE YOUR OWN ADVENTURE

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

\$13

GROWLERS

TAKEOUT BEER

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

\$22

ALL PRICING BEFORE APPLICABLE TAXES

HIGH MOUNTAIN BREWING COMPANY

EST. 1999

COCKTAILS

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

BRAMBLE YALETOWN GIN, BLACKBERRY LIQUEUR, LEMON JUICE, SIMPLE SYRUP	\$ 10
MARGARITA CUERVO TEQUILA SHAKEN WITH PURE AGAVE NECTAR AND LIME	\$ 10
MAI TAI APPLETON ESTATE RUM, PINEAPPLE JUICE, AMARETTO SYRUP, BITTERS	\$ 10
DARK AND STORMY APPLETON ESTATE RUM AND GINGER BEER	\$ 10
POMEGRANATE BASIL SMASH YALETOWN GIN, POMEGRANATE JUICE AND FRESH BASIL	\$ 10
MOSCOW MULE SKYY VODKA, GINGER BEER, LIME JUICE, WEDGE OF LIME	\$ 10
TWISTED RASPBERRY LEMONADE SKYY RASPBERRY VODKA, SOURPUSS RASPBERRY AND LEMONADE	\$ 10

MARTINIS ALWAYS 2 OZ \$13 PREMIUM \$15

CLASSIC GIN OR VODKA WITH OLIVES OR A TWIST OF LEMON. ASK US ABOUT OUR PREMIUM SELECTIONS	\$ 13
SIDEWINDER BLOOD ORANGE VODKA, SOURPUSS RASPBERRY, BUTTER RIPPLE SCHNAPPS, PINEAPPLE	\$ 13
BLUEBERRY LEMON DROP BLUEBERRY VODKA, FRESHLY SQUEEZED LEMON JUICE, SIMPLE SYRUP	\$ 13
POMEGRANATE COSMOPOLITAN VODKA, TRIPLE SEC, POMEGRANATE JUICE, FRESHLY SQUEEZE LIME	\$ 13
GRAND PASSION VODKA, FRESH LIME AND PASSIONFRUIT PURÉE	\$ 13
VAN GOGH ESPRESSO VAN GOGH ESPRESSO VODKA, VANILLA VODKA, FORTY CREEK CREAM	\$ 15

SUMMER VIBES

APEROL SPRITZ APEROL, CINZANO PROSECCO, SODA WATER	\$ 12	2 OZ
HIGH MOUNTAIN MIMOSA CINZAANO PROSECCO, ORANGE JUICE	\$ 8	1 OZ

TEQUILA SUNRISE CUERVO TEQUILA, ORANGE JUICE, GRENADINE	\$ 10	1 OZ DOUBLE 2 OZ \$13
MOJITO APPLETON ESTATE RUM, MINT, LIME JUICE, SIMPLE SYRUP, SODA	\$ 10	1 OZ DOUBLE 2 OZ \$13

HIGH MOUNTAIN BREWING COMPANY

EST. 1999

WINE MENU

WHITE

	6 OZ	9 OZ	BOTTLE
JACKSON TRIGGS, SAUVIGNON BLANC OKANAGAN VALLEY, BC VQA	\$ 10	\$ 12	\$ 50
BASK, SAUVIGNON BLANC CANADA, *0 GRAMS OF SUGAR PER 188ML SERVING	\$ 10	\$ 12	\$ 52
RUFFINO, PINOT GRIGIO DELLE VENEZIE, ITALY IGT	\$ 12	\$ 15	\$ 55
SEE YA LATER RANCH, CHARDONNAY OKANAGAN VALLEY, BC VQA	\$ 13	\$ 16	\$ 55
ROBERT MONDAVI, FUMÉ BLANC NAPA VALLEY, CALIFORNIA	\$ 16	\$ 18	\$ 64
CULMINA FAMILY ESTATE WINERY, CHARDONNAY "DILEMMA", OKANAGAN VALLEY, BC VQA	\$ 17	\$ 19	\$ 70

RED

	6 OZ	9 OZ	BOTTLE
JACKSON TRIGGS, MERLOT OKANAGAN VALLEY, BC VQA	\$ 12	\$ 15	\$ 50
MEIOMI, PINOT NOIR CALIFORNIA, USA	\$ 14	\$ 17	\$ 60
SUNROCK VINEYARDS, MERITAGE OKANAGAN VALLEY, BC VQA	\$ 15	\$ 18	\$ 64
RUFFINO, SANGIOVESE BLEND "MODUS" TOSCANA, ITALY IGT	\$ 15	\$ 18	\$ 64
BLACK SAGE VINEYARD, CABERNET FRANC OKANAGAN VALLEY, BC VQA	\$ 17	\$ 21	\$ 73
LAUGHING STOCK VINEYARDS, RED BLEND "BLIND TRUST" BORDEAUX INSPIRED BLEND, OKANAGAN VALLEY, BC VQA	\$ 17	\$ 22	\$ 78

ROSÉ + SPARKLING

	5 OZ	6 OZ	9 OZ	BOTTLE
SAINTLY, ROSÉ OKANAGAN VALLEY, BC VQA	-	\$ 12	\$ 17	\$ 55
RUFFINO, SPARKLING ROSÉ VENETO, ITALY DOC	-	-	-	\$ 45
STELLER'S JAY, BRUT OKANAGAN VALLEY, BC VQA	\$ 10	-	-	\$ 50

ASK US
ABOUT
OUR
CURRENT

50%
OFF

BOTTLE
OPTIONS