

HIGH MOUNTAIN BREWING COMPANY

EST. 1999

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*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.**

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## TO START

- SALMON CHOWDER** \$15  
LOCAL PEMBERTON POTATOES, SOCKEYE SALMON, BACON, SHALLOTS, HEAVY CREAM, LEMON AND FRESH DILL
- 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  
BEER BATTERED 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 CACIOCAVALLO 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  
HALF CHICKEN, GOLDEN FRIES, BRUSSELS SPROUTS AND PEPPERCORN SAUCE
- GRILLED WILD BC SOCKEYE SALMON** AVAILABLE AFTER 5PM \$38  
FORNO ROASTED VEGETABLES, CHIMICHURRI SAUCE AND GRILLED LEMON
- SPAGHETTI BOLOGNESE** \$26  
CLASSIC RICH MEAT SAUCE SERVED WITH GARLIC TOAST
- MAC AND CHEESE** ADD CAPICOLA, BACON OR BLUE CHEESE \$3 \$23  
MACARONI, FOUR CHEESE SAUCE, LIGHT PANKO PARMESAN CRUST AND GARLIC TOAST
- 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  
YOUR CHOICE OF AN 8 OUNCE OR 14 OUNCE CUT OF ROTISSERIE ROASTED PRIME RIB WITH CREAMED SPINACH, HORSE RADISH CREAM, BEEF JUS AND SAVOURY MASHED POTATOES 8 OZ \$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



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#BREWHOUSEWHISTLER

MENU ARTICULATED BY CHEF MICHAEL VEDAN

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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

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

#### OAT PALE ALE

HAZY GOLDEN-COLOURED ALE MADE WITH OATS, BARLEY AND WHEAT SHOWCASING MEGA HOP AROMA AND JUST A LITTLE BIT OF BITTERNESS

\$8.75

#### LONDON PORTER

AN ENGLISH STYLE STRONG DARK ALE THAT HAS ROASTED CHOCOLATE FLAVOURS THAT WARM YOUR HEART IN THE CHILLY WINTER MONTHS

\$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 6 OZ SERVING SIZES

\$16

### 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

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## COCKTAILS

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

<b>BRAMBLE</b> GIN, BLACKBERRY LIQUEUR, LEMON JUICE, SIMPLE SYRUP	\$ 10	
<b>MARGARITA</b> CUERVO TEQUILA SHAKEN WITH PURE AGAVE NECTAR AND LIME	\$ 10	
<b>MAI TAI</b> APPLETON ESTATE RUM, PINEAPPLE JUICE, AMARETTO SYRUP, BITTERS	\$ 10	
<b>DARK AND STORMY</b> APPLETON ESTATE RUM AND GINGER BEER	\$ 10	
<b>POMEGRANATE BASIL SMASH</b> GIN, POMEGRANATE JUICE AND FRESH BASIL	\$ 10	
<b>MOSCOW MULE</b> SKYY VODKA, GINGER BEER, LIME JUICE, WEDGE OF LIME	\$ 10	
<b>TWISTED RASPBERRY LEMONADE</b> SKYY RASPBERRY VODKA, SOURPUSS RASPBERRY AND LEMONADE	\$ 10	
<b>MOJITO</b> APPLETON ESTATE RUM, MINT, LIME JUICE, SIMPLE SYRUP, SODA	\$ 10	
<b>APEROL SPRITZ</b> APEROL, CINZANNO PROSECCO, SODA WATER	\$ 12	3 OZ

### SEASONAL COCKTAILS 2 OZ

<b>EARL GREY AND ORANGE SOUR</b> ORANGE VODKA, LEMON JUICE, EARL GREY SUGAR AND A DASH OF EGG WHITE	\$ 12	
<b>TIKI PUNCH</b> APPLETON ESTATE RUM, APRICOT BRANDY, PASSIONFRUIT, PINEAPPLE, BITTERS	\$ 13.5	
<b>WINTER FIZZ</b> PROSECCO, CREME DE CASSIS, CRANBERRY JUICE	\$ 13.5	
<b>CAMPARI BLANCO NEGRONI</b> CAMPARI, SWEET VERMOUTH, TEQUILA BLANCO	\$ 15	3 OZ

### MARTINIS ALWAYS 2 OZ \$13 PREMIUM \$15

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

### WINTER WARMERS SINGLE 1 OZ \$12 DOUBLE 2 OZ \$14

<b>BREWHOUSE COFFEE OR HOT CHOCOLATE</b> COFFEE OR HOT CHOCOLATE SPIKED WITH FORTY CREEK CREAM AND FRANGELICO	\$ 12
<b>FAVOURITE THINGS COFFEE</b> COFFEE, FORTY CREEK CREAM, KAHLUA AND AMARETTO	\$ 12
<b>B52 COFFEE</b> COFFEE, FORTY CREEK CREAM, GRAND MARNIER AND KAHLUA	\$ 12
<b>IRISH COFFEE</b> COFFEE AND JAMESONS IRISH WHISKY	\$ 12
<b>SPANISH COFFEE</b> COFFEE, KAHLUA AND BRANDY	\$ 12
<b>HOT TODDY</b> GRANT'S SCOTCH, HOT WATER, LEMON AND HONEY	\$ 12

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## WINE MENU

### WHITE

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

### RED

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

### ROSÉ + SPARKLING

	5 OZ	6 OZ	9 OZ	BOTTLE
<b>SAINTLY, ROSÉ</b> OKANAGAN VALLEY, BC VQA	-	\$ 12	\$ 17	\$ 55
<b>RUFFINO, SPARKLING ROSÉ</b> VENETO, ITALY DOC	-	-	-	\$ 45
<b>STELLER'S JAY, BRUT</b> OKANAGAN VALLEY, BC VQA	\$ 10	-	-	\$ 50
<b>GANCIA, PROSECCO</b> VENETO, ITALY DOC	\$ 8	-	-	\$ 42

ASK US  
ABOUT  
OUR  
CURRENT

50%  
OFF

BOTTLE  
OPTIONS