

HIGH MOUNTAIN BREWING COMPANY

EST. 1999

TO START

- SALMON CHOWDER** \$15
LOCAL PEMBERTON POTATOES, SOCKEYE SALMON, BACON, SHALLOTS, SPLASH OF CREAM, LEMON, RED ONION AND FRESH DILL. SERVED WITH GARLIC TOAST
- 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, POUTINE FOR \$3 OR SIDE SALMON CHOWDER \$4
- 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

PLATES

- ROTISSERIE ROASTED FREE RANGE CHICKEN** AVAILABLE AFTER 5PM \$36
HALF CHICKEN, GOLDEN FRIES, BRUSSELS SPROUTS AND PEPPERCORN SAUCE
- PORK RIBS** AVAILABLE AFTER 5PM \$37
SWEET AND SMOKY BBQ SAUCE SERVED WITH GOLDEN FRIES AND COLESLAW
- CHICKEN AND RIB COMBO** AVAILABLE AFTER 5PM \$45
A RACK OF OUR PORK RIBS AND A QUARTER ROTISSERIE CHICKEN SERVED WITH GOLDEN FRIES AND COLESLAW
- 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
- 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 \$54 14 OZ
CREAMED SPINACH, HORSERADISH CREAM, BEEF JUS AND SAVOURY MASHED POTATOES
- FISH AND CHIPS** \$25
LIGHTLY ALE TEMPURA BATTERED FLAKY PACIFIC COD, GOLDEN FRIES, FRESH CUT COLESLAW AND TARTAR SAUCE

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

MENU ARTICULATED BY CHEF MICHAEL VEDAN



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#BREWHOUSEWHISTLER

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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 - 4.5%, 10IBU

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 - 5.0%, 25IBU

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 - 5.0%, 15IBU

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 - 7.5%, 70IBU

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

NITRO IPA - 6.6%, 20IBU

NITRO IPA IS A BLONDE, HOPPY ALE SERVED ON THE CREAMER FAUCET. THIS IPA IS LOW BITTERNESS BUT HAS TONS OF LYCHEE/ORANGE/MELON AROMATICS FROM DRY HOPPING.

\$ 8.75

LONDON PORTER - 7.3%, 30IBU

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

\$ 8.75

FLANDERS SOUR PALE ALE - 6.0%, 5IBU

A TRADITIONAL BELGIAN-STYLE SOUR BEER MADE IN 2018, AGED IN CABERNET SAUVIGNON BARRELS. A VERY COMPLEX FLAVOUR AND BODY
NOT AVAILABLE ON TASTER PACKS

\$ 8.75

BELGIAN QUAD - 9.9%, 10IBU

BELGIAN QUAD IS A FORTIFIED DARK STRONG ALE THAT IS MEANT TO BE A "WINTER WARMER". TIPPING THE SCALE AT NEARLY 10%, THIS TAWNY-COLOURED ALE HAS FLAVOURS REMINISCENT OF PLUMS, RAISINS, TREAACLE AND LEATHER. ANOTHER BEER AGED IN CABERNET SAUVIGNON BARRELS.

\$ 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

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

CLASSIC CAESAR \$ 10
RUSSIAN STANDARD VODKA, CLAMATO JUICE, TABASCO, WORCESTERSHIRE SAUCE.
MONTREAL STEAK SPICE & CELERY SALT RIM.
GARNISHED WITH BEAN, OLIVE & MEAT STICK.

PACIFIC RIM CAESAR \$ 10
GIN, CLAMATO JUICE, SRIRACHA, CILANTRO, OYSTER SAUCE.
LEMON PEPPER RIM.
GARNISHED WITH BEAN, OLIVE & MEAT STICK.

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

BRAMBLE \$ 10
GIN, BLACKBERRY LIQUEUR, LEMON JUICE, SIMPLE SYRUP

MARGARITA \$ 10
EL JIMADOR BLANCO TEQUILA SHAKEN WITH PURE AGAVE NECTAR AND LIME

MAI TAI \$ 10
APPLETON ESTATE RUM, PINEAPPLE JUICE, AMARETTO SYRUP, BITTERS

DARK AND STORMY \$ 10
GOSLING'S DARK RUM AND GINGER BEER

POMEGRANATE BASIL SMASH \$ 10
GIN, POMEGRANATE JUICE AND FRESH BASIL

MOSCOW MULE \$ 10
RUSSIAN STANDARD VODKA, GINGER BEER, LIME JUICE, WEDGE OF LIME

TWISTED RASPBERRY LEMONADE \$ 10
STOLI RASPBERRY VODKA, SOURPUSS RASPBERRY AND LEMONADE

APEROL SPRITZ \$ 12 3 OZ
APEROL, GANCIA PROSECCO, SODA WATER

MARTINIS ALWAYS 2 OZ \$13 PREMIUM \$15

CLASSIC GIN OR VODKA \$ 13
WITH OLIVES OR A TWIST OF LEMON. ASK US ABOUT OUR PREMIUM SELECTIONS

SIDEWINDER \$ 13
BLOOD ORANGE VODKA, SOURPUSS RASPBERRY, BUTTER RIPPLE SCHNAPPS, PINEAPPLE

BLUEBERRY LEMON DROP \$ 13
BLUEBERRY VODKA, FRESHLY SQUEEZED LEMON JUICE, SIMPLE SYRUP

POMEGRANATE COSMOPOLITAN \$ 13
RUSSIAN STANDARD VODKA, TRIPLE SEC, POMEGRANATE JUICE, FRESHLY
SQUEEZE LIME

GRAND PASSION \$ 13
VODKA, FRESH LIME AND PASSIONFRUIT PURÉE

SEASONAL COCKTAILS 2 OZ

EARL GREY AND ORANGE SOUR \$ 12 3 OZ
ORANGE VODKA, LEMON JUICE, EARL GREY SUGAR AND A DASH OF EGG WHITE

TIKI PUNCH \$ 13.5
APPLETON ESTATE RUM, APRICOT BRANDY, PASSIONFRUIT, PINEAPPLE, BITTERS

WINTER FIZZ \$ 13.5
PROSECCO, CRÈME DE CASSIS, CRANBERRY JUICE

CAMPARI BLANCO NEGRONI \$ 15
CAMPARI, SWEET VERMOUTH, TEQUILA BLANCO

VANILLA PASSIONFRUIT \$ 13
VANILLA VODKA, BUTTERSCOTCH, PASSIONFRUIT PURÉE, APPLE JUICE

BREWHOUSE WAKE UP CALL \$ 15
VANILLA VODKA, FORTY CREEK CREAM LIQUOR, KAHLUA, COFFEE

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

BREWHOUSE COFFEE OR HOT CHOCOLATE \$ 12
COFFEE OR HOT CHOCOLATE SPIKED WITH FORTY CREEK CREAM AND FRANGELICO

FAVOURITE THINGS COFFEE \$ 12
COFFEE, FORTY CREEK CREAM, KAHLUA AND AMARETTO

B52 COFFEE \$ 12
COFFEE, FORTY CREEK CREAM, GRAND MARNIER AND KAHLUA

IRISH COFFEE \$ 12
COFFEE AND JAMESONS IRISH WHISKY

SPANISH COFFEE \$ 12
COFFEE, KAHLUA AND BRANDY

HOT TODDY \$ 12
GRANT'S SCOTCH, HOT WATER, LEMON AND HONEY

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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
GANCIA, PROSECCO VENETO, ITALY DOC	\$ 8	-	-	\$ 42

CIDER

GEO CIDER, APPLE, PEAR OR DARK FRUIT SQUAMISH, BC	\$ 7.40	335ML
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