

# HAPPY HOUR

*Beers*

## FLAGSHIP BEERS \$6.50

LIFTY LAGER, GRIZZLY BROWN ALE, ALTA LAKE ALE OR 5 RINGS IPA  
(16OZ)

## *Food*

### GARLIC FRIES \$8

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

### FISH TACOS \$12

BEER BATTERED LOCAL PACIFIC COD WITH MARINATED COLESLAW,  
AVOCADO SALSA VERDE AND CILANTRO SOUR CREAM IN FLOUR  
TORTILLAS

### ALL PIZZAS \$18

### FLATBREAD \$10

HOUSE MADE FLATBREAD SERVED WITH TRADITIONAL STYLE CHICKPEA  
HUMMUS AND YOGHURT DIP

### CALAMARI \$12

CRISPY FRIED CALAMARI TOPPED WITH LEMON, FRESH PARSLEY,  
GARLIC AND SERVED WITH TZATSIKI DIP

# MON-FRI 2PM-5PM

EXCLUDING HOLIDAYS

# HIGH MOUNTAIN BREWING COMPANY

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EST. 1999

## TO START

- SALMON CHOWDER** \$16.50  
LOCAL PEMBERTON POTATOES, SOCKEYE SALMON, BACON, SHALLOTS, SPLASH OF CREAM, LEMON, RED ONION AND FRESH DILL. SERVED WITH GARLIC TOAST
- GARLIC FRIES** \$13  
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** \$18.50  
CRISPY FRIED CALAMARI TOPPED WITH LEMON, FRESH PARSLEY, GARLIC AND SERVED WITH TZATZIKI DIP
- BRUSSELS SPROUTS** \$16  
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** \$18  
BEER BATTERED LOCAL PACIFIC COD WITH MARINATED COLESLAW, AVOCADO SALSA VERDE AND CILANTRO SOUR CREAM IN FLOUR TORTILLAS

## SALADS & SOUPS

- ADD CHICKEN OR SALMON TO ANY SALAD FOR \$8.99
- MATZO BALL SOUP** \$17  
RICH CHICKEN BROTH, MATZO BALL, SPIT ROASTED CHICKEN, CELERY, CARROTS & ONIONS
- HIGH MOUNTAIN GREENS** \$13  
MIXED GREENS, CHERRY TOMATOES, CUCUMBER AND HOUSE MADE DIJON SHALLOT VINAIGRETTE
- WILD SOCKEYE SALMON SALAD** \$27.50  
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, GARLIC 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** \$24  
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** \$26.50  
SPICY TERIYAKI GLAZED WILD SOCKEYE SALMON, TEMPURA VEGETABLES, WASABI MAYO, CUCUMBER AND LETTUCE ON A BRIOCHE BUN
- VEGGIE BURGER** \$22  
IMPOSSIBLE VEGETARIAN PATTY, AMERICAN CHEDDAR CHEESE, ICEBERG LETTUCE, TOMATO AND RED ONION ALL ON A BRIOCHE BUN
- BLACKCOMB CHEESEBURGER** \$22  
ADD BACON \$2  
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, FIOR DI LATTE, BASIL AND FINISHED WITH ROCK SALT
- BLACK DIAMOND BBQ CHICKEN** \$26  
BBQ SAUCE, SMOKED CACIOVALLO CHEESE, RED ONION AND CILANTRO
- THE 'JOHNNY MAC'** \$26  
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** \$24  
PROVOLONE, GRUYERE, PARMESAN, MOZZARELLA, TOMATO SAUCE, HOUSE BASIL PESTO
- CAPICOLA AND PINEAPPLE** \$24  
SLICED PINEAPPLE, MOZZARELLA AND CAPICOLA
- WILD MUSHROOM PIZZA AND PROVOLONE** \$24  
MUSHROOMS ROASTED IN GARLIC BUTTER, ROSÉ SAUCE AND PROVOLONE

## ROTISSERIE & WOOD FIRED GRILL

AVAILABLE AFTER 5PM

- ROTISSERIE ROASTED FREE RANGE CHICKEN** \$36  
HALF CHICKEN, GOLDEN FRIES, BRUSSELS SPROUTS AND PEPPERCORN SAUCE
- PORK RIBS** \$37  
SWEET AND SMOKY BBQ SAUCE SERVED WITH GOLDEN FRIES AND COLESLAW
- CHICKEN AND RIB COMBO** \$48  
A RACK OF OUR PORK RIBS AND A QUARTER ROTISSERIE CHICKEN SERVED WITH GOLDEN FRIES AND COLESLAW
- SIGNATURE PRIME RIB** \$53  
AVAILABLE FRIDAY / SATURDAY  
A CUT OF ROTISSERIE ROASTED PRIME RIB WITH CREAMED SPINACH, HORSERADISH CREAM, BEEF JUS AND SAVOURY MASHED POTATOES

## PLATES AVAILABLE AFTER 5PM

- GRILLED WILD BC SOCKEYE SALMON** \$38  
FORNO ROASTED VEGETABLES, CHIMICHURRI SAUCE AND GRILLED LEMON
- SPAGHETTI BOLOGNESE** \$26  
CLASSIC RICH MEAT SAUCE SERVED WITH GARLIC TOAST
- MAC AND CHEESE** \$23  
ADD CAPICOLA, BACON OR BLUE CHEESE \$3  
MACARONI, FOUR CHEESE SAUCE, LIGHT PANKO PARMESAN CRUST AND GARLIC TOAST
- PAD THAI** \$25  
AVAILABLE AFTER 5PM  
RICE NOODLES, EGGS, MIXED VEGETABLES, PEANUTS + THAI SAUCE WITH CHICKEN, PRAWNS AND TOFU
- FISH AND CHIPS** \$26.50  
ALTA ALE BATTERED FLAKY PACIFIC COD, GOLDEN FRIES, FRESH CUT COLESLAW AND TARTAR SAUCE
- BUTTER CHICKEN** \$26  
AVAILABLE AFTER 5PM  
TENDER CHICKEN BREAST SIMMERED IN TRADITIONAL INDIAN BUTTER CHICKEN SAUCE WITH FENUGREEK, SERVED WITH BASMATI RICE & NAAN BREAD

## LITTLE HANDS FOR CHILDREN UNDER 12

- KIDS BURGER** \$14  
ADD CHEDDAR CHEESE \$1  
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

## DESSERTS

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

**BREWHOUSE BROWNIE** \$11  
MADE USING OUR GRIZZLY BROWN ALE. SERVED WITH A SCOOP OF VANILLA ICE CREAM & DRIZZLED CHOCOLATE SAUCE

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**HIGH MOUNTAIN BREWING COMPANY**  
EST. 1999

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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 **16 OZ**

**\$ 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 **16 OZ**

**\$ 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 **16 OZ**

**\$ 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 **16 OZ**

**\$ 8.75**

### SEASONAL BEERS

#### NITRO ESB (EXTRA SPECIAL BITTER) - 5.2%, 25IBU

NITRO ESB IS AN EXTRA SPECIAL BITTER, WHICH IS A CLASSIC ENGLISH PALE ALE SERVED ON THE CREAMER FAUCET. RICH MALTY FLAVOURS ARE BALANCED BY EARTHY ENGLISH-GROWN HOPS. **16 OZ**

**\$ 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. **16 OZ**

**\$ 8.75**

#### FESTBIER LAGER - 6.0%, 30BU

FESTBIER IS A BAVARIAN STYLE STRONG AMBER LAGER MOST CLOSELY ASSOCIATED TO THE BEER SERVED AT OKTOBERFEST. MALTY BUT DRY WITH HINT OF PINEY. **16 OZ**

**\$ 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, TREAGLE AND LEATHER. ANOTHER BEER AGED IN CABERNET SAUVIGNON BARRELS. **10 OZ**

**\$ 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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**HIGH MOUNTAIN BREWING COMPANY**  
EST. 1999

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**COCKTAILS**

**CLASSICS** SINGLE 1 OZ \$11 DOUBLE 2 OZ \$14

<b>MARGARITA</b> EL JIMADOR BLANCO TEQUILA SHAKEN WITH PURE AGAVE NECTAR AND LIME	<b>\$11</b>
<b>CAESAR</b> VODKA, CLAMATO JUICE WITH THE BREWHOUSE SPECIAL SPICES MIX	<b>\$11</b>
<b>MAI TAI</b> APPLETON ESTATE RUM, PINEAPPLE JUICE, AMARETTO SYRUP, BITTERS	<b>\$11</b>
<b>DARK AND STORMY</b> GOSLING'S DARK RUM AND GINGER BEER	<b>\$11</b>
<b>UKRAINIAN MULE</b> VODKA, GINGER BEER, LIME JUICE, WEDGE OF LIME	<b>\$11</b>
<b>TWISTED RASPBERRY LEMONADE</b> STOLI RASPBERRY VODKA, SOURPUSS RASPBERRY AND LEMONADE	<b>\$11</b>
<b>BRAMBLE</b> GIN, BLACKBERRY LIQUEUR, LEMON JUICE, SIMPLE SYRUP	<b>\$11</b>
<b>OLD FASHIONED</b> 2 OZ BOURBON, MUDDLED SUGAR, ANGOSTURA BITTERS, ORANGE PEEL	<b>\$14</b>
<b>MOJITO</b> 2 OZ WHITE RUM, MINT, LIME, SIMPLE SYRUP, SODA	<b>\$14</b>
<b>APEROL SPRITZ</b> 2 OZ APEROL, PROSECCO, SODA WATER	<b>\$14</b>

**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	<b>\$13</b>
<b>SIDEWINDER</b> BLOOD ORANGE VODKA, SOURPUSS RASPBERRY, BUTTER RIPPLE SCHNAPPS, PINEAPPLE	<b>\$13</b>
<b>MISS CONDUCT</b> BLUEBERRY VODKA, TRIPLE SEC, PINEAPPLE JUICE AND LIME	<b>\$13</b>
<b>VANILLA PASSIONFRUIT</b> VANILLA VODKA, BUTTERSCOTCH, PASSIONFRUIT PURÉE, APPLE JUICE	<b>\$13</b>
<b>BREWHOUSE WAKE UP CALL</b> VANILLA VODKA, FORTY CREEK CREAM LIQUOR, KAHLUA, COFFEE	<b>\$15</b>

**SPECIALTY COFFEE** 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	<b>\$12</b>
<b>FAVOURITE THINGS COFFEE</b> COFFEE, FORTY CREEK CREAM, KAHLUA AND AMARETTO	<b>\$12</b>
<b>IRISH COFFEE</b> COFFEE AND JAMESONS IRISH WHISKY	<b>\$12</b>

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**SEASONAL COCKTAILS** SINGLE 1 OZ \$11 DOUBLE 2 OZ \$14

<b>PASSIONFRUIT MARGARITA</b> TEQUILA, LIME, PASSION FRUIT, SUGAR RIM	<b>\$11</b>
<b>PASSIONFRUIT MOJITO</b> RUM, MINT, LIMES, PASSION FRUIT PUREE, SODA	<b>\$11</b>
<b>PALOMA</b> TEQUILA, GRAPEFRUIT AND LIME JUICE, AGAVE, SODA	<b>\$11</b>
<b>SOUR KEY</b> RASPBERRY VODKA, PEACH SCHNAPPS, LEMON JUICE, SPRITE	<b>\$11</b>
<b>GIN BASIL SMASH</b> GIN, LEMON JUICE, BASIL, SODA, SIMPLE SYRUP	<b>\$11</b>
<b>MATADOR</b> TEQUILA, PINEAPPLE AND LIME JUICE	<b>\$11</b>

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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>KIM CRAWFORD, SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND	\$ 13	\$ 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>RUFFINO, SANGIOVESE BLEND</b> "MODUS" TOSCANA, ITALY IGT	\$ 15	\$ 18	\$ 64
<b>BLACK SAGE VINEYAD, CABERNET SANGIOVESE</b> OKANAGAN VALLEY, BC VQA	\$ 16	\$ 19	\$ 70
<b>LAUGHING STOCK VINEYARDS, RED BLEND</b> "BLIND TRUST" BORDEAUX INSPIRED BLEND, OKANAGAN VALLEY, BC VQA	\$ 17	\$ 22	\$ 78

### SPARKLING

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

### CIDER

<b>GEO CIDER, APPLE, PEAR, DARK FRUIT</b> SQUAMISH, BC	\$ 7.40	335ML
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