

HAPPY HOUR

FLAGSHIP BEERS \$6.50

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

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

MARGHERITA, BBQ CHICKEN, THE 'JOHNNY MAC',
ROASTED KALE AND GARLIC, FOUR CHEESE, WILD
MUSHROOM PIZZA, CAPICOLA AND PINEAPPLE

FLATBREAD \$10

HOUSE MADE FLATBREAD SERVED WITH
TRADITIONAL STYLE CHICKPEA HUMMUS AND
BEETROOT DIP. VEGAN UPON REQUEST

MON-FRI 2PM-5PM

EXCLUDING HOLIDAYS

HIGH MOUNTAIN BREWING COMPANY

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HIGH MOUNTAIN BREWING COMPANY

EST. 1999

TO START

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	\$17
HOUSE MADE FLATBREAD, BEETROOT AND 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

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	\$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	\$25
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	\$25
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	\$26.50
SPICY TERIYAKI GLAZED WILD SOCKEYE SALMON, TEMPURA VEGETABLES, WASABI MAYO, CUCUMBER AND LETTUCE ON A BRIOCHE BUN	
VEGGIE BURGER	\$23
IMPOSSIBLE VEGETARIAN PATTY, AMERICAN CHEDDAR CHEESE, ICEBERG LETTUCE, TOMATO, RED ONION ALL ON A BRIOCHE BUN	
BLACKCOMB CHEESEBURGER ADD BACON \$2	\$23
CLASSIC GROUND CHUCK BEEF PATTY, AMERICAN CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION AND SIGNATURE BURGER SAUCE ON A BRIOCHE BUN	

PIZZAS

MOUNTAIN PEAK MARGHERITA	\$25
FRESH RED TOMATO, BOCCONCINI, BASIL AND FINISHED WITH ROCK SALT	
BLACK DIAMOND BBQ CHICKEN	\$26
BBQ SAUCE, SMOKED CACIOCAVALLO CHEESE, RED ONION AND CILANTRO	
THE 'JOHNNY MAC'	\$26
SPICY CAPICOLA, MUSHROOMS, TOMATO SAUCE, MOZZARELLA AND PROVOLONE	
ROASTED KALE AND GARLIC	\$26
KALE, TOMATOES, OLIVES, GARLIC CONFIT, TOMATO SAUCE AND MOZZARELLA	
FOUR CHEESE AND BASIL PESTO	\$25
PROVOLONE, GRUYÈRE, PARMESAN, MOZZARELLA, TOMATO SAUCE AND TOPPED WITH HOUSE BASIL PESTO	
WILD MUSHROOM PIZZA AND PROVOLONE	\$25
MUSHROOMS ROASTED IN GARLIC BUTTER, ROSÉ SAUCE AND PROVOLONE	
CAPICOLA AND PINEAPPLE	\$25
SLICED PINEAPPLE, MOZZARELLA AND CAPICOLA	

PLATES

FISH AND CHIPS	\$26.50
ALTA ALE BATTERED FLAKY PACIFIC COD, GOLDEN FRIES, FRESH CUT COLESLAW AND TARTAR SAUCE	
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 PORK RIBS COMBO	\$42
A HALF RACK OF OUR PORK RIBS AND A QUARTER ROTISSERIE CHICKEN SERVED WITH GOLDEN FRIES AND COLESLAW	
GRILLED WILD BC SOCKEYE SALMON	\$38
FORNO ROASTED VEGETABLES, CHIMICHURRI SAUCE AND GRILLED LEMON	
SIGNATURE PRIME RIB AVAILABLE FRIDAY / SATURDAY AFTER 5PM	\$53
A 10 OUNCE CUT OF ROTISSERIE ROASTED PRIME RIB WITH CREAMED SPINACH, HORSE RADISH CREAM, BEEF JUS AND SAVOURY MASHED POTATOES	

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



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MENU ARTICULATED BY CHEF MICHAEL VEDAN

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 - 4.5%, 10IBU

\$ 8.75

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**

ALTA LAKE ALE - 5.0%, 25IBU

\$ 8.75

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**

GRIZZLY BROWN ALE - 5.0%, 15IBU

\$ 8.75

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**

5 RINGS IPA - 7.5%, 70IBU

\$ 8.75

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**

SEASONAL BEERS

HAZY PALE ALE - 5.5%, 20IBU

\$ 8.75

HAZY PALE ALE IS A SMOOTH-DRINKING CLOUDY YELLOW BEER THAT HAS A HINT OF FRUITY DRY HOP FLAVOUR. **16 OZ**

INDIA SESSION ALE (ISA) - 4%, 30IBU

\$ 8.75

INDIA SESSION ALE IS A HAZY, GOLDEN-HUED LOW ALCOHOL HOPPY ALE. IS AN EASY DRINKING THIRST QUENCHER. HOPPED EXCLUSIVELY WITH AUSTRALIAN-GROWN ECLIPSE. **16 OZ**

BELGIAN QUAD - 9.9%, 10IBU

\$ 8.75

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, TREACLE AND LEATHER. ANOTHER BEER AGED IN CABERNET SAUVIGNON BARRELS. **10 OZ**

HEFEWEIZEN - 4.5%, 10IBU

\$ 8.75

TRADITIONAL BAVARIAN STYLE HEFEWEIZEN IS A CLOUDY YELLOW SUMMER WHEAT ALE THAT HAS YEASTY FLAVOURS THAT RESEMBLE BANANA AND CLOVE. **16 OZ**

CHOOSE YOUR OWN ADVENTURE

TASTER 4 PACK

\$16

DO A TASTING BY SELECTING 4 OF OUR 8 BEERS TO COMPARE FLAVOUR PROFILES. 6 OZ SERVING SIZES.

FULL TASTER SET

\$ 28

DO A FULL TASTING WITH 8 GLASSES OF OUR SIGNATURE AND SEASONAL BEERS - 6OZ SERVING SIZES.

GROWLERS

TAKEOUT BEER

\$ 27

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

ALL PRICING BEFORE APPLICABLE TAXES



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WINE MENU

WHITE

	6 OZ	9 OZ	BOTTLE
JACKSON TRIGGS, SAUVIGNON BLANC OKANAGAN VALLEY, BC VQA	\$ 10	\$ 12	\$ 50
RUFFINO, PINOT GRIGIO DELLE VENEZIE, ITALY IGT	\$ 12	\$ 15	\$ 55
KIM CRAWFORD, SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	\$ 13	\$ 15	\$ 55
SEE YA LATER RANCH, CHARDONNAY OKANAGAN VALLEY, BC VQA	\$ 13	\$ 16	\$ 55
ROBERT MONDAVI, FUMÉ BLANC NAPA VALLEY, CALIFORNIA	\$ 16	\$ 18	\$ 64

RED

	6 OZ	9 OZ	BOTTLE
JACKSON TRIGGS, MERLOT OKANAGAN VALLEY, BC VQA	\$ 12	\$ 15	\$ 50
MEIOMI, PINOT NOIR CALIFORNIA, USA	\$ 14	\$ 17	\$ 60
RUFFINO, SANGIOVESE BLEND "MODUS" TOSCANA, ITALY IGT	\$ 15	\$ 18	\$ 64
BLACK SAGE VINEYARD, CABERNET SAUVIGNON OKANAGAN VALLEY, BC VQA	\$ 16	\$ 19	\$ 70
LAUGHING STOCK VINEYARDS, RED BLEND "BLIND TRUST" BORDEAUX INSPIRED BLEND, OKANAGAN VALLEY, BC VQA	\$ 17	\$ 22	\$ 78

SPARKLING / ROSÉ

	5 OZ	6 OZ	9 OZ	BOTTLE
RUFFINO, PROSECCO VENETO, ITALY DOC	\$ 8	-	-	\$ 42
RUFFINO, SPARKLING ROSÉ VENETO, ITALY DOC	-	-	-	\$ 45
SAINTLY, ROSÉ OKANAGAN VALLEY, BC VQA	-	\$ 12	\$ 17	\$ 55

CIDER

GEO CIDER, PEAR OR DARK FRUIT SQUAMISH, BC	\$ 7.40	335ML
STRONGBOW, APPLE UNITED KINGDOM	\$ 7.82	330ML

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COCKTAILS

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

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

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
MISS CONDUCT BLUEBERRY VODKA, TRIPLE SEC, PINEAPPLE JUICE AND LIME	\$13
VANILLA PASSIONFRUIT VANILLA VODKA, BUTTERSCOTCH, PASSIONFRUIT PURÉE, APPLE JUICE	\$13
BREWHOUSE WAKE UP CALL VANILLA VODKA, FORTY CREEK CREAM LIQUOR, KAHLUA, COFFEE	\$15

SPECIALTY COFFEE SINGLE 1 OZ \$12 DOUBLE 2 OZ \$14

BREWHOUSE COFFEE OR HOT CHOCOLATE COFFEE OR HOT CHOCOLATE SPIKED WITH FORTY CREEK CREAM AND FRANGELICO	\$12
FAVOURITE THINGS COFFEE COFFEE, FORTY CREEK CREAM, KAHLUA AND AMARETTO	\$12
IRISH COFFEE COFFEE AND JAMESONS IRISH WHISKY	\$12

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

PASSIONFRUIT MARGARITA TEQUILA, LIME, PASSION FRUIT, SUGAR RIM	\$11
PASSIONFRUIT MOJITO <small>ONLY AVAILABLE AS A DOUBLE 2 OZ \$14</small> RUM, MINT, LIMES, PASSION FRUIT PUREE, SODA	\$14
PALOMA TEQUILA, GRAPEFRUIT AND LIME JUICE, AGAVE, SODA	\$11
SOUR KEY RASPBERRY VODKA, PEACH SCHNAPPS, LEMON JUICE, SPRITE	\$11
GIN BASIL SMASH GIN, LEMON JUICE, BASIL, SODA, SIMPLE SYRUP	\$11
MATADOR TEQUILA, PINEAPPLE AND LIME JUICE	\$11
SANGRIA RED OR WHITE WINE, BRANDY AND SELECTED FRUITS <small>PITCHER \$35</small>	\$11

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