

beer

LIFTY LAGER

Our lightest and most quaffable beer made at the BrewHouse. Canadian Pale, German Munich malt, Czech hops and German lager yeast are blended in this recipe to create a crisp, tasty, golden lager to fit the bill of almost every beer drinker.

GRIZZLY BROWN ALE

A rich and 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!

BIG WOLF BITTER

British brewing techniques and ingredients make for a robust brew made to the Extra Special Bitter style. Lots of English crystal malt is added to the mash, a generous amount of hops for the bittering and flavouring additions in the kettle make for a rich refreshing session pint which any British ale fan will enjoy!

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.

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 Centennial 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!

soup

Salmon chowder \$8.99

Pemberton potatoes, Sockeye salmon, bacon, shallots, splash of cream, fresh dill, lemon

Matzo ball soup \$8.99

double chicken consommé, matzo balls, spit roasted chicken, vegetables

salad

Simple mixed greens \$6.99

herbs, Dijon-shallot vinaigrette

Caesar salad \$10.99

low fat yoghurt dressing, capered focaccia croutons, Grano Padano crisp

Vine ripe tomatoes \$10.99

Gorgonzola, red onion, arugula

Salmon salad \$16.99

Yukon Gold potatoes, asparagus, arugula, creamy orange-dill dressing

Chop salad \$14.99

authentic Genoa salami, smoked ham, Gruyere, chickpeas, crisp vegetables, Dijon-vinaigrette. *Available vegetarian on request*

Thai chicken salad \$15.99

tossed chicken breast, snap peas, Shiitake mushroom, roasted cashews, crispy onions, spring roll chips, oil-free Thai peanut dressing with sriracha spice

share plate

Baja style fish taco \$12.99

add an extra taco for 4 bucks

house slaw, avocado salsa verde, served in a hard shell

Chicken wings \$13.99

crispy buttermilk chicken wings, garlic butter hot sauce, blue cheese dip

Green beans \$9.99

Thai chili infused oyster sauce, lime zest

Karaage chicken \$12.99

sake-soy marinade, crispy panko crust, wasabi-ponzu mayo

Hummus and warm olives \$11.99

house made flat bread

Pretzel bun sliders (3 per order)

add an extra slider for 4 bucks

Sausage \$13.99

fried onion, ballpark mustard

Pulled beef \$13.99

horseradish cream

Shaved lamb leg \$14.99

mint pesto

Traditional poutine \$11.99

hand-cut fries, beef demi, cheese curd

Tempura tuna maki roll \$12.99

nori and sushi rice cradling Albacore tuna, lightly ale-tempura battered, topped with daikon sprouts, tobiko

wood oven pizza

Valley chicken \$17.99

free-range chicken, prosciutto, apples, sage

Wild mushroom \$16.99

rosé based, wild mushrooms sautéed in garlic butter, melted Provolone

Margherita \$16.99

fresh red and yellow tomato, Bocconcini, basil, finished with rock salt

BBQ chicken \$17.99

Bullseye BBQ sauce, smoked Cacciocavallo cheese, red onions, fresh cilantro

Johnny Mac \$16.99

capicola, mushrooms

Italian \$16.99

authentic Genoa salami, gorgonzola cheese, basil

BBQ beef \$17.99

sour cream, melted Cheddar, green onion

Sausage and prawn \$17.99

hot peppers, green olives, red onion, Feta, fresh tomato

Lamb Shawarma (knife and fork) \$17.99

hummus, lettuce, tomato, Greek salad salsa, piled on house made flatbread

bun

Beef burger \$15.99

ground chuck, melted Gruyere cheese, fried onions, crispy prosciutto

Chicken burger \$14.99

grilled skin on 24-hour marinated free-range chicken thighs, slow cooked Shiitake relish, Dijon-mayo

Salmon burger \$15.99

spicy teriyaki glaze, tempura vegetables, wasabi mayo

French dip \$15.99

slow roasted beef brisket, beef jus, fried onions, Cheddar

patatas

Carne \$16.99

hand-cut fries, slow roasted beef brisket, onion gravy

Greek \$16.99

hand-cut fries, grilled lamb, Greek salad, tatziki, Feta

Spanish \$16.99

hand-cut fries, piperade, fried egg, Gruyere

Traditional poutine \$11.99

hand-cut fries, beef demi, cheese curd

bowl

Fettuccine Bolognese \$18.99

classic rich meat sauce

Wild mushroom fettuccine \$18.99

Shimiji, Shiitake, Portobello, Cremini, peas, cream, Parmesan

Mac and cheese \$15.99

add blue cheese 2 bucks

macaroni elbows, 4 cheese sauce, light panko Parmesan crust

Jambalaya \$21.99

spicy with gulf shrimp, chicken, sausage, long grain rice, hot sauce

plate

Coq au vin \$20.99

free-range chicken braised in red wine, bacon, pearl onions, mushroom, mashed potatoes, broccolini

Pot roast beef brisket \$22.99

slow roasted brisket, sour cream and paprika goulash sauce, buttered egg noodles

Fish and chips \$21.99

long line ling cod, ale battered, hand-cut chips, slaw, tartar sauce



Rotisserie roasted free-range chicken \$25.99

half chicken slathered in Kansas City bbq sauce



Pork Chop \$23.99

10oz centre cut chop, grilled to medium, mashed potato, sweet Walla-Walla onion rings, horseradish apple sauce



12oz Angus striploin steak \$34.99

thick cut, garlic butter sauce, creamed spinach, fries



10oz spit roasted prime rib \$32.99

thick cut, with creamed spinach, horseradish, beef jus, mashed potato



Beef ribs \$36.99

sweet and spicy Tabasco-black pepper glaze, fries, slaw



Chicken and ribs \$31.99

quarter chicken, beef ribs, fries, slaw



Grilled wild B.C. Sockeye salmon \$27.99

forno roasted vegetables and chimmichuri sauce