



## STARTERS AND SHAREABLES

**Baked French Onion Soup** \$ 13  
Slow-Caramelized Onions | Beef Broth | Smoked Swiss Cheese | Herbs

**Roasted Tomato Soup (V)** \$ 10  
Fire-Roasted Tomatoes | Garlic | Onions | Herbs | Cream | Artisan Bread |

**Smoked Brisket Cheese Bread** \$ 22  
Crispy Baked Crust | Smoky Blend of Three Cheeses | Smoked Brisket | Chipotle Mayo

**Garlic Parmesan Fries** \$ 9  
Handcut Fries | Garlic | Parmesan Cheese | Chipotle Aioli

**Basket Fried Chicken** 2pcs \$22 | 3pcs \$25 | 4pcs \$29

Choice of: Salt and Pepper or Hot  
Marinated Chicken Thighs | Cole Slaw

**Chicken Caesar Salad** \$ 24 / \$18  
Romaine Hearts | Anchovies | Crispy Pork Belly | Croutons | Parmesan | Creamy Lemon-Garlic Dressing

**Summit Salad (V)** \$ 20  
Fresh Greens | Baked Apples | Roasted Beets | Radishes | Creamy Goat Cheese | Toasted Almonds | Charred Carrot Vinaigrette  
Add Chicken +\$6

**Stuffed Jalapeños (V)** \$ 16  
Breaded Jalapeños | Cream Cheese | Chipotle Aioli | Lightly Breaded and Fried to Perfection

**Smoked Beef Poutine** \$16  
Hand Cut fries | Cheese | Brisket

**Coconut Steamed Mussels (DF)** \$ 21  
1LB Mussels | Coconut Milk Broth | Cilantro | Ginger | Garlic | Shallots | Crusty Sourdough Bread

**Chicken Wings (GF)** \$ 22  
9 Wings | Celery | Carrot Sticks | Ranch or Blue Cheese Dressing  
Choices: Salt & Pepper | BBQ | Honey Garlic | Honey Hot

**BBQ Nacho Platter** \$ 24  
Tortilla Chips | Cheese | Green Onions | Tomatoes | Olives | Banana Peppers | Sour Cream | Fresh Salsa  
Add Ons: Guac +\$4 | BBQ Chicken +\$9 | Seasoned Beef +\$9

**Smoked Bison and Beef Chili** \$ 16  
Robson Valley Bison | Beef | Sweet Peppers | Onions | Tomatoes | Tender Beans | Shredded Cheese | Sour Cream | Corn Muffin

### AVAILABLE AFTER 4 PM:

**Charcuterie Board** \$ 45  
Smoked Cheddar | Creamy Brie | Calabrese Picante Napoli and Finocchio Salami | Sliced Baguette | Whole Grain Mustard | Cranberry Relish | Assortment of Pickled Vegetables

**Appy Platter** \$ 45  
Chicken Wings | Stuffed Jalapeños | Melted Cheese Toast | Fresh Selection of Veggies | Blue Cheese Dip

### SUMMIT SMOKED HOUSE PLATTER

2 - 3 people \$70 Choose 2 meats | 4-6 people \$130 Choose 3 meats

Meats: Ribs | Brisket | Fried Chicken | Sausage | Cajun Shrimp | BBQ Salmon | Short Rib Lasagna

All platters come with Corn bread, Baked Beans, Coleslaw, Handcut Fries or Tater Tots

## SANDWICHES AND BURGERS

All burgers and sandwiches come with your choice of fries, salad or tater tots (+\$2)

**Veggie Burger (V)** \$ 23  
Black Bean Patty | Charred Onions and Bell Peppers | Tomato Relish | Brioche Bun

**Bison Burger** \$ 23  
Local Bison Patty (6oz) | Grilled Onions | Peppers | Melted Brie | House BBQ Sauce | Brioche Bun

**Bacon Double Cheeseburger** \$ 24  
Double beef patty (6oz) | Double Cheese | Double Bacon | Lettuce | Pickles | Combo of Mayo, Ketchup, and Mustard

**Brisket, Eggs and Cheese Sandwich** \$ 22  
Smoked Pulled Brisket | Fried Egg | Melted Smoked Cheddar Cheese | Toasted Brioche Bun

**Southern Chicken Burger** \$ 22  
Buttermilk-Marinated Fried Boneless Chicken Thighs (6oz) | Lettuce | Tomato | Blue Cheese Sauce | Hot Sauce | Brioche Bun

**Philly Roast Beef Dunk** \$ 25  
Shaved Roast Beef (5 oz) | Fried Onions | Mushrooms | Cream Cheese Loaf | Au Jus  
Add Swiss Cheese - \$3

## SPECIALTIES

**Fish and Chips** \$ 21  
Hand-Battered Cod | Coleslaw | Tartar Sauce  
Extra Piece of Fish +\$7

**Grilled Salmon (GF)** \$ 36  
Salmon (6 oz) | Buttery Mashed Potatoes | Seasonal Vegetables | Aromatic Peppercorn Oil

**Grilled Beef Striploin (GF)** \$ 45  
Grilled Striploin (10 oz) | Mashed Potatoes | Sautéed Seasonal Vegetables | Red Wine Jus

**Baked Mac and Cheese (V)** \$ 22  
Pasta | Creamy Cheese Sauce | Caramelized Onions | Fresh Herbs . Add Pork Belly +\$4

**Beef Short Rib Lasagna** \$ 25  
Jerk Pan Smoked Beef Short Rib | Rich Tomato Sauce | Ricotta | Mozzarella | Garlic

**Chicken and Waffles** 2pcs \$22 | 3pcs \$25 | 4pcs \$29  
Chicken Thighs | Home Made Belgian Waffles | Roasted Carrot Salad | Maple Hot Sauce

**Paneer and Waffles (V)** 2pcs \$22 | 3pcs \$25 | 4pcs \$29  
Panko Crusted Paneer | Home Made Belgian Waffles | Roasted Carrot Salad | Maple Hot Sauce

### ON THE SIDE

Macaroni & Cheese	\$ 6	Cornbread	\$ 2	Loaded Baked Potato	\$ 6
Coleslaw	\$ 1.50	Sweet Potato Fries	\$ 13	Steamed Rice	\$ 3
Poutine	\$ 12	Hand Cut Skin on Fries	\$ 7	Steamed Vegetables	\$ 6
		Mashed Potatoes	\$ 6	Onion Rings	\$ 7

V = Vegetarian  
GF = Gluten Free  
DF = Dairy Free

Please ask your server about dish adjustments or options for dietary needs—we're happy to assist!  
Prices exclude GST and liquor taxes. An 18% gratuity applies to groups of 8 or more.



### COCKTAILS 1.5 OZ

<b>Cranberry Marsh Mule</b>	\$ 14
Vodka   Ginger beer   Cranberry juice   Freshly Squeezed Lime Juice	
<b>Espresso Martini</b>	\$ 14
Espresso   Kahlua   Vodka	
<b>Mountain Breeze</b>	\$ 12
Vodka   Blue Curacao   Orange Juice   7up	
<b>Robson Sunset</b>	\$ 12
Rum   Pineapple Juice   Freshly Squeezed Lemon Juice   Orange Juice   Simple Syrup   Grenadine	
<b>Yellowhead Twist</b>	\$ 12
Tequila   Pineapple Juice   Homemade Jalapeno Syrup   Freshly Squeezed Lime Juice	

### CAESAR 1.5 OZ

<b>Steakhouse</b>	\$ 14
Vodka or Gin   House Mix Sauces   Pickled Veggies   Pepperoni   Pickled Bean   Horseradish   Clamato	
<b>The Classic</b>	\$ 12
Classic Caesar	

<b>Coffee</b>	\$ 4
<b>Tea</b>	\$ 4
<b>Pop</b>	\$ 4
<b>Juice</b>	\$ 5
<b>Bottled Water</b>	\$ 5
<b>San Pellegrino</b>	\$ 6

### WINE

WHITE	6 oz	9 oz	btl
Sandhill Sauvignon Blanc, VQA, BC	\$ 13	\$ 17	\$ 50
Red Rooster Chardonnay, VQA, BC	\$ 12	\$ 16	\$ 45
Vivo Pinot Grigio, Argentina	\$ 12	\$ 15	\$ 40
ROSE			
Sandhill Rose, VQA, BC	\$ 13	\$ 17	\$ 50
RED			
Sandhill Merlot, VQA, BC	\$ 13	\$ 16	\$ 50
Black Cellar Malbec, BC	\$ 12	\$ 15	\$ 40
Neon Coast Cabernet Sauvignon, US, CAL	\$ 16	\$ 19	\$ 58

### BEER

<b>DRAFT AND CRAFT</b>	12 oz	16 oz
Our stock rotates, please ask about today's feature		
	\$ 10	\$ 12
BOTTLED BEER		
Coors Original (341 ml)	\$ 8	
Coors light (341 ml)	\$ 8	
Kokanee (341 ml)	\$ 8	
Budweiser (341 ml)	\$ 8	
Sleemans Honey Brown (341 ml)	\$ 8	
Corona (330 ml)	\$ 8	
Modelo Negro (355 ml)	\$ 8	
Guinness (440 ml)	\$ 10	

### CIDERS AND COOLERS

Smirnoff Ice (330 ml)	\$ 8
Vizzy Hard Selzer (355 ml)	\$ 9
Strongbow (440 ml)	\$ 10
Somersby (473 ml)	\$ 10

• Ask server for selection

### NON ALCOHOLIC

Heineken 00 (333 ml)	\$ 7
Corona Sunbrew (333 ml)	\$ 7
Cranberry Marsh Mule	\$ 9
<b>Mocktail</b>	
Ginger beer   Cranberry juice   Freshly Squeezed Lime Juice	
<b>Spicy Mango Lemonade</b>	\$ 9
Mango Juice   Freshly Squeezed Lemon Juice   Homemade Jalapeño syrup   7 up   Tajin Rim	
<b>Apple Dusk</b>	\$ 9
Apple Juice   Lemon Juice   Cranberry Juice   Elderflower Syrup   Sugar Cinnamon Rim	
<b>Rosemary Bliss</b>	\$ 9
Apple Juice   Orange Juice   Lemon Juice   Rosemary Syrup	

## Happy Hour

From 4 PM until 6 PM

<b>Popcorn Chicken</b>
Hot or Salt and Pepper   Veggie sticks   Blue Cheese or Ranch dip
<b>Three Brisket Sliders</b>
<b>Chicken Wings (6 PCS) (GF)</b>
Celery   Carrot Sticks   Ranch or Blue Cheese Dressing
Choices: Salt & Pepper   BBQ   Honey Garlic   Honey Hot
<b>Tortilla chips (V)</b>
Salsa   Sour cream   Guacamole
<b>\$10 Each</b>

<b>House wine 6oz</b>	\$ 9
<b>Beer of the day</b>	\$ 6

Please ask our servers for our daily specials

OUR HOTEL:



SCAN ME

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