

# MENU



## Drinks

### COCKTAILS 1.5 OZ

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

### CAESAR 1.5 OZ

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

### 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
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#### RED

Sandhill Merlot, VQA, BC	\$ 13	\$ 16	\$ 50
Black Cellar Malbec, BC	\$ 12	\$ 15	\$ 40
Neon Coast Cabernet Sauvignon, US, CAL	\$ 16	\$ 19	\$ 58

### CIDERS AND COOLERS

Smirnoff Ice (330 ml)	\$ 8
Vizzy Hard Seltzer (355 ml)	\$ 9
• Ask server for selection	
Strongbow (440 ml)	\$ 10
Somersby (473 ml)	\$ 10
• Ask server for selection	

### BEER

DRAFT AND CRAFT	12 oz	16 oz
Our stock rotates, please	\$ 10	\$ 12

ask about today's feature

### 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 Negra (355 ml)	\$ 8
Guinness (440 ml)	\$ 10

*Please ask our servers  
for our daily specials*

### NON ALCOHOLIC

Heineken 00 (333 ml)	\$ 7
Corona Sunbrew (333 ml)	\$ 7

Cranberry Marsh Mule Mocktail	\$ 9
Ginger beer   Cranberry Juice   Freshly Squeezed Lime Juice	

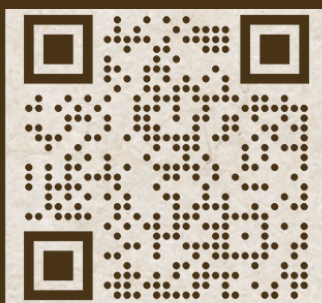
Spicy Mango Lemonade	\$ 9
Mango Juice   Freshly Squeezed Lemon Juice   Homemade Jalapeno Syrup   7 up   Tajin Rim	

Apple Dusk	\$ 9
Apple Juice   Lemon Juice   Cranberry Juice   Elderflower Syrup   Sugar Cinnamon Rim	

Rosemary Bliss	\$ 9
Apple Juice   Orange Juice   Lemon Juice   Rosemary Syrup	

Coffee	\$ 4
Tea	\$ 4
Pop	\$ 4
Juice	\$ 5
Bottled Water	\$ 5
San Pellegrino	\$ 6

*Our Hotel:*



*Scan me*

# Starters

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

- 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
- Caesar Salad** \$ 18  
Romaine Hearts | White Anchovies | Crispy Pork Belly | Croutons | Parmesan | Creamy Lemon-Garlic Dressing. Add Chicken +\$6
- Summit Salad (V)** \$ 20  
Fresh Greens | Warm Baked Apples | Roasted Beets | Peppery Radishes | Creamy Goat Cheese | Toasted Almonds | Charred Carrot Vinaigrette  
Add Chicken +\$6

- Smoked Brisket Cheese Bread** \$ 22  
Crispy Baked Crust | Smoky Blend of Three Cheeses | Smoked Brisket | Chipotle Mayo
- Stuffed Jalapeños (V)** \$ 16  
6 pcs.  
Jalapeños | Smoky Cream Cheese | Chipotle Aioli | Lightly Breaded and Fried to Perfection
- Coconut Steamed Mussels (DF)** \$ 21  
1LB Mussels | Coconut Milk Broth | Cilantro | Ginger | Garlic | Shallots | Crusty Sourdough Bread
- Smoked Beef Poutine** \$ 16  
Hand Cut fries | Cheese | Brisket | Gravy

# Sandwiches and Such

All burgers and sandwiches come with your choice of fries, salad, tater tots (+\$2) or poutine (+\$5)

- Southern Chicken Burger** \$ 22  
Buttermilk-Marinated Fried Boneless Chicken Thighs (6 oz) | Lettuce | Tomato | Blue Cheese Sauce | Hot Sauce | Brioche Bun
- Philly Roast Beef Dunk** \$ 25  
Shaved Roast Beef (5oz) | Fried Onions | Mushrooms | Soft Cream Cheese Loaf | Au Jus  
Add Swiss Cheese - \$3

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

- Bison Burger** \$ 23  
6 oz Local Bison Patty | Grilled Onions | Peppers | Melted Brie | House BBQ Sauce | Brioche Bun
- Veggie Burger (V)** \$ 23  
Black Bean Patty | Charred Onions and Bell Peppers | Tomato Relish | Brioche Bun
- Bacon Double Cheeseburger** \$ 24  
Double Beef Patty (6oz) | Double Cheese | Double Bacon | Lettuce | Pickles | Mayo | Ketchup | Mustard

- Basket Fried Chicken** 2pcs \$22 | 3pcs \$25 | 4pcs \$28  
Choice of: Salt and Pepper or Hot  
Marinated Chicken Thighs | Coleslaw
- Vegan Shepherd's Pie (DF)** \$ 24  
Root Vegetables | Mushroom Gravy | Lentils | Whipped Potato Crust

## 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

# Mains

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

- Beef Brisket** \$ 30  
10oz of Melt-In-Your-Mouth Brisket | Creamy Mashed Potatoes | Coleslaw | Homemade Corn Bread | Smoky Homemade BBQ Sauce

- 1/2 Rack Ribs** \$ 25  
Slow-Smoked St. Louis-Style Ribs | Mashed Potatoes | Coleslaw | Homemade Corn Bread  
Upgrade to a full rack +\$15

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

- Beef Short Rib Lasagna** \$ 25  
Smoked Beef Short Rib | Tomato Sauce | Ricotta | Mozzarella | Garlic Bread

- Baked Mac and Cheese (V)** \$ 20  
Pasta | Creamy Cheese Sauce | Caramelized Onions | Fresh Herbs  
Add Pork Belly +\$4

- House Smoked Half Chicken** \$ 32  
Half chicken | Mac & cheese | Coleslaw | Homemade Corn Bread | Our Signature BBQ Sauce.

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

- Paneer and Waffles (V)** \$ 22  
Panko Crusted Paneer | Home Made Belgian Waffles | Roasted Carrot Salad | Maple Hot Sauce

- Chicken and Waffles** 2pcs \$22 | 3pcs \$25 | 4pcs \$28  
Chicken Thighs | Home Made Belgian Waffles | Maple Hot Sauce

## On the side

Sweet Potato Fries	\$ 13	Coleslaw	\$ 1.50
Hand Cut Fries	\$ 7	Cornbread	\$ 2
Mac & Cheese	\$ 6	Onion Rings	\$ 7
Steamed Vegetables	\$ 6	Poutine	\$ 12
Mashed Potatoes	\$ 6	Sauteed Onions, Mushrooms and Garlic	\$ 3

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.