

# M E N U

## 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

### CIDERS AND COOLERS

Smirnoff Ice (330 ml) \$ 8

Truly Hard Seltzer (355ml) \$ 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

Alexander Keiths IPA (341ml) \$ 8

Moosehead Lager (341 ml) \$ 8

Dos Equis Lager (355 ml) \$ 8

Original 16 Pale Ale (473ml can) \$ 9

Sleemans Honey Brown (341 ml) \$ 8

Moosehead Grapefruit Radler (473 ml can) \$ 10

Modelo Negra (355 ml) \$ 8

Guinness (440 ml can) \$ 10

### 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 Jalapeño 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

Please ask our servers  
for our daily specials

### WINE

#### WHITE

Sandhill Sauvignon Blanc, VQA, BC 6 OZ 9 OZ BTL \$ 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

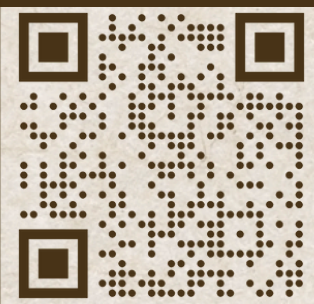
#### RED

Sandhill Merlot, VQA, BC \$ 13 \$ 16 \$ 50

Black Cellar Malbec, BC \$ 12 \$ 15 \$ 40

Latitude 50 Red, VQA, B.C. \$ 12 \$ 15 \$ 40

Our Hotel:



Scan me

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.



## Starters

### Roasted Tomato Soup (V) \$ 10

Fire-Roasted Tomatoes | Garlic | Onions | Herbs  
Cream | Artisan Bread |

### Chicken Wings \$ 22

9 Wings | Celery Sticks | Carrot Sticks | Ranch  
or Blue Cheese Dressing  
Choices: Salt & Pepper | BBQ | Honey Garlic |  
Honey Hot

### Garlic Parmesan Fries \$ 9

Hand Cut Fries | Garlic | Parmesan Cheese |  
Chipotle Aioli

### Nacho Platter

Tortilla Chips | Cheese | Green Onions | Tomatoes |  
Olives | Banana Peppers | Sour Cream | Fresh Salsa  
Add Ons: Guac +\$4 | BBQ Chicken (6oz) +\$6 |  
Seasoned Beef +\$9

### Garlic Steamed Mussels

1LB Mussels | Butter | Garlic | Fresh Herbs | Crusty  
Sourdough Bread

### Summit Salad (V) (GF)

Fresh Greens | Baked Apples | Roasted Beets |  
Radishes | Creamy Goat Cheese | Tomatoes | Toasted  
Almonds | Charred Carrot Vinaigrette  
Add Chicken (6oz) +\$6 | Add Salmon (6oz) +\$8

### \$ 24 Smoked Brisket Cheese Bread \$ 22

Crispy Baked Crust | Smoky Blend of Three Cheeses |  
Smoked Brisket (4oz) | Chipotle Mayo

### Burrata Caprese Salad \$ 22

Burrata | Tomatoes | Mixed Greens | Basil |  
Olive Oil | Sea salt | Balsamic

### Chicken Caesar Salad w/c \$24 |w/o \$18

Romaine Hearts | White Anchovies | Crispy Pork Belly  
Croutons | Parmesan | Creamy Lemon-Garlic Dressing.

### Smoked Beef Poutine w/b \$16 |w/o \$12

Hand Cut Fries | Cheese | Brisket (4oz) | Gravy

## Sandwiches and Such

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

### Southern Chicken Burger \$ 22

Buttermilk-Marinated Fried Boneless Hot Sauce  
Dunked Chicken Thighs (6 oz) | Lettuce | Tomatoes |  
Blue Cheese Sauce | Brioche Bun

### Philly Roast Beef Dunk \$ 28

Shaved Roast Beef (5oz) | Fried Onions |  
Mushrooms | Swiss Cheese | Soft Cream Cheese Loaf  
Au Jus

### Veggie Burger (V) \$ 23

Black Bean Patty | Charred Onions and Bell  
Peppers | Tomato Relish | Brioche Bun | Tomato

### Bison Burger \$ 25

Local Bison Patty (6oz) | Grilled Onions | Bell Peppers  
Melted Brie | Arugula | Tomato | House BBQ Sauce  
Brioche Bun

### Bacon Double Cheeseburger \$ 24

Double Beef Patty (6oz) | Double Cheese |  
Double Bacon | Lettuce | Pickles | Tomato |  
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)(GF) \$ 24

Root Vegetables | Mushroom Gravy | Lentils |  
Whipped Potato Crust

## Summit Smoked House Platter

2 - 3 people \$70 Choose 2 meats | 4 - 5 people \$130 Choose 3 meats

Meats: Ribs (1/2 rack) | Brisket (8 oz) | Fried Chicken (3 pcs) | Sausage (3 pcs) |

Cajun Shrimp (5 pcs) | BBQ Salmon (6 oz) | House Smoked Half Chicken

All platters come with Corn bread (2pcs | 4pcs), Baked Beans, Coleslaw, Hand cut Fries or Tater Tots

Please note: Portion sizes listed are approximate and intended as a general guide only.

## Mains

### Fish and Chips \$ 21

Crispy, Hand-Battered Cod (5oz) | Coleslaw |  
Tartar Sauce  
Extra Piece of Fish (5oz) +\$7

### Beef Brisket \$ 39

8 oz of Brisket | 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 \$ 29

Smoked Beef Short Rib | Tomato Sauce | Ricotta |  
Mozzarella | Mushrooms | Garlic Bread

### Pork Belly Mac and Cheese \$ 31

Pasta | Creamy Cheese Sauce |  
Caramelized Onions | Fresh Herbs | Pork  
Belly (4oz)  
Vegetarian Option Available (\$23)

### 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

### Chicken and Waffles

2pcs \$22 | 3pcs \$25 | 4pcs \$28

Chicken Thighs | Home Made Belgian Waffles |  
Maple Hot Butter | Maple Syrup

## On the side

Hand Cut Fries	\$ 7	Cajun Shrimp (5pcs)	\$ 9
Tater Tots	\$ 9	Onion Rings	\$ 7
Roasted Vegetables	\$ 6	Cornbread (2pcs)	\$ 5
Pickled Vegetables	\$ 8	Mac & Cheese	\$ 6
Mashed Potatoes	\$ 6	Sauteed Onions, Mushrooms and Garlic	\$ 5

V = Vegetarian      GF = Gluten Free      DF = Dairy Free

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