

# 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

Strongbow (440 ml) \$ 10

Somersby (473 ml) \$ 10

- Ask server for selection

### BEER

#### CRAFT

Our stock rotates, please  
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

|                                   | 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 |

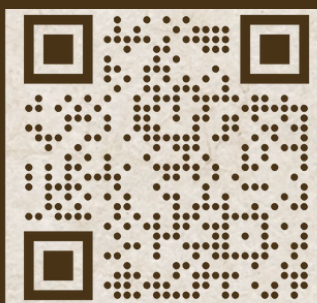
#### ROSE

|                        |       |       |       |
|------------------------|-------|-------|-------|
| Sandhill Rose, VQA, BC | \$ 13 | \$ 17 | \$ 50 |
|------------------------|-------|-------|-------|

#### RED

|                            |       |       |       |
|----------------------------|-------|-------|-------|
| Sandhill Merlot, VQA, BC   | \$ 13 | \$ 16 | \$ 50 |
| Black Cellar Malbec, BC    | \$ 12 | \$ 15 | \$ 40 |
| 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 |

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

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

**Beer Cheese** \$ 24  
Tortilla Chips | Blend of Three Cheeses | Cream Cheese  
Beer | Mustard | Jalapeños

**Garlic Steamed Mussels** \$ 21  
1LB Mussels | Butter | Garlic | Fresh Herbs | Crusty  
Sourdough Bread

**Summit Salad (V) (GF)** \$ 20  
Fresh Greens | Baked Apples | Roasted Beets |  
Radishes | Creamy Goat Cheese | Tomatoes | Toasted  
Almonds | Charred Carrot Vinaigrette  
Add Chicken (6oz) +\$6 | Add Salmon (6oz) +\$8

**Smoked Brisket Cheese Bread** \$ 22  
Crispy Baked Crust | Smoky Blend of Three Cheeses |  
Smoked Brisket (4oz) | Chipotle Mayo

**Garlic Parmesan Fries** \$ 9  
Hand Cut Fries | Garlic | Parmesan Cheese |  
Chipotle Aioli

**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) | 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** \$ 25  
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

**Smoked Bison and Beef Chili** \$ 21  
Local Bison | Beef | Sweet Peppers |  
Onions | Tomatoes | Beans | Shredded  
Cheese | Sour Cream | Corn Bread

**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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Please ask your server about dish adjustments or options for dietary needs, we're happy to assist!

Please let us know about any allergies, as not all ingredients are listed on the menu. While we do our best, we cannot guarantee the absence of allergens.

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