

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

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

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

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
Neon Coast Cabernet Sauvignon, US, CAL	\$ 16	\$ 19	\$ 58



Starters

Baked French Onion Soup \$ 13	Nacho Platter \$ 24	Smoked Brisket Cheese Bread \$ 22
Slow-Caramelized Onions Beef Broth Smoked Swiss Cheese Herbs	Tortilla Chips Cheese Green Onions Tomatoes Olives Banana Peppers Sour Cream Fresh Salsa	Crispy Baked Crust Smoky Blend of Three Cheeses Smoked Brisket Chipotle Mayo
Roasted Tomato Soup (V) \$ 10	Add Ons: Guac +\$4 BBQ Chicken +\$9 Seasoned Beef +\$9	Stuffed Jalapeños (V) \$ 16
Fire-Roasted Tomatoes Garlic Onions Herbs Cream Artisan Bread	Chicken Caesar Salad w/c \$24 w/o \$18	8 pcs.
Chicken Wings (GF) \$ 22	Romaine Hearts White Anchovies Crispy Pork Belly Croutons Parmesan Creamy Lemon-Garlic Dressing.	Jalapeños Smoky Cream Cheese Chipotle Aioli Lightly Breaded and Fried to Perfection
9 Wings Celery Carrot Sticks Ranch or Blue Cheese Dressing	Summit Salad (V) (GF) \$ 20	Coconut Steamed Mussels (DF) \$ 21
Choices: Salt & Pepper BBQ Honey Garlic Honey Hot	Fresh Greens Warm Baked Apples Roasted Beets Peppery Radishes Creamy Goat Cheese Toasted Almonds Charred Carrot Vinaigrette	1LB Mussels Coconut Milk Broth Cilantro Ginger Garlic Shallots Crusty Sourdough Bread
Garlic Parmesan Fries \$ 9	Add Chicken +\$6 Add Salmon +\$8	Smoked Beef Poutine (GF) w/b \$16 w/o \$12
Handcut Fries Garlic Parmesan Cheese Chipotle Aioli		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	Bison Burger \$ 23	Basket Fried Chicken
Buttermilk-Marinated Fried Boneless Hot Sauce	6 oz Local Bison Patty Grilled Onions Peppers Melted Brie House BBQ Sauce Brioche Bun	2pcs \$22 3pcs \$25 4pcs \$28
Dunked Chicken Thighs (6 oz) Lettuce Tomato Blue Cheese Sauce Brioche Bun	Veggie Burger (V) \$ 23	Choice of: Salt and Pepper or Hot
Philly Roast Beef Dunk \$ 25	Black Bean Patty Charred Onions and Bell Peppers Tomato Relish Brioche Bun	Marinated Chicken Thighs Coleslaw
Shaved Roast Beef (5oz) Fried Onions Mushrooms Soft Cream Cheese Loaf Au Jus	Bacon Double Cheeseburger \$ 24	Vegan Shepherd's Pie (DF)(GF) \$ 24
Add Swiss Cheese - \$3	Double Beef Patty (6oz) Double Cheese Double Bacon Lettuce Pickles Tomato Mayo Ketchup Mustard	Root Vegetables Mushroom Gravy Lentils Whipped Potato Crust
Smoked Bison and Beef Chili \$ 16		
Robson Valley Bison Beef Sweet Peppers Onions Tomatoes Tender Beans Shredded Cheese Sour Cream Corn Bread		

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	Grilled Salmon (GF) \$ 36	House Smoked Half Chicken \$ 32
Crispy, Hand-Battered Cod Coleslaw Tartar Sauce	Grilled Salmon (6oz) Creamy Mashed Potatoes Seasonal Vegetables Peppercorn Oil	Half chicken Mac & cheese Coleslaw Homemade Corn Bread Our Signature BBQ Sauce.
Extra Piece of Fish +\$7	Beef Short Rib Lasagna \$ 25	Grilled Beef Striploin (GF) \$ 45
Beef Brisket \$ 39	Smoked Beef Short Rib Tomato Sauce Ricotta Mozzarella Garlic Bread	10 oz Grilled Striploin Mashed Potatoes Sautéed Seasonal Vegetables Rich Red Wine Jus
10oz of Brisket Mashed Potatoes Coleslaw Homemade Corn Bread Smoky Homemade BBQ Sauce	Baked Mac and Cheese (V) \$ 22	Paneer and Waffles (V) \$ 22
1/2 Rack Ribs \$ 25	Pasta Creamy Cheese Sauce Caramelized Onions Fresh Herbs	Panko Crusted Paneer Home Made Belgian Waffles Roasted Carrot Salad Maple Hot Sauce
Slow-Smoked St. Louis-Style Ribs Mashed Potatoes Coleslaw Homemade Corn Bread	Add Pork Belly +\$8	Chicken and Waffles
Upgrade to a full rack +\$15	Add Sausage +8	2pcs \$22 3pcs \$25 4pcs \$28

On the side

Hand Cut Fries \$ 7	Cajun Shrimp \$ 9
Mac & Cheese \$ 6	Tater Tots \$ 9
Roasted Vegetables \$ 6	Baked Beans \$ 4
Pickled Vegetables \$ 8	Coleslaw \$ 4
Mashed Potatoes \$ 6	Sauteed Onions, Mushrooms and Garlic \$ 5

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.