

MENU

Drinks



COCKTAILS 1.5 OZ

Ember No. 7 Amaretto Whiskey Lemon Demerara Syrup Bitters	\$ 14
Ridgefire Tequila Triple Sec Pineapple Jalapeno Lime	\$ 13
Foraged Fizz Gin Rhubarb Lemon Soda	\$ 13
The Monashee Mule Dark Rum Pineapple Lime Ginger Beer	\$ 14
Black Forrest Martini Vodka Black Raspberry Liqueur Kailua Espresso	\$ 14
The Summit Caesar Vodka House Savoury Blend Fresh Horseradish Pickled Vegetables Pepperoni	\$ 14

Prefer to keep it classic? We're always happy to mix up a Caesar your way.

CIDERS AND COOLERS

Smirnoff Ice (330 ml)	\$ 8
Strongbow (440 ml)	\$ 10
Somersby (473 ml)	\$ 10

• Ask server for selection

WINE

	6 OZ	9 OZ	BTL
WHITE			
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
Red Rooster, Cabernet Sauvignon, VQA, B.C.	\$ 12	\$ 15	\$ 40

BEER

TRENCH CRAFT BEERS \$ 12
Featuring a rotating lineup of craft beer from Trench Brewing, brewed just up the highway in Prince George. Small batch, Northern BC made, and always changing. Ask your server what's currently in the cooler.

BOTTLED BEER

Kokanee (341ml)	\$ 8
Bud Light (341ml)	\$ 8
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)	\$ 9
Moosehead Grapefruit Radler (473 ml can)	\$ 12
Modelo Negra (355 ml)	\$ 9
Guinness (440 ml can)	\$ 12

NON ALCOHOLIC

Heineken 00 (333 ml)	\$ 7
Sea Change 'Death Wave' NA Lager (355 ml <0.5% ABV)	\$ 7
One for the Road IPA (355 ml <0.5% ABV)	\$ 7
Phillips Iota Peach Wheat (355 ml <0.5% ABV)	\$ 7
The Silent Ridge Zero Proof Tequila Pineapple Jalapeno Lime	\$ 11
The Alpine Bloom Rhubarb Lemon Soda	\$ 9
The Monashee Trail Pineapple Lime Ginger Beer	\$ 9
Coffee	\$ 4
Tea	\$ 4
Pop	\$ 4
Juice	\$ 5
San Pellegrino	\$ 6

The Cellar Collection

A rotating selection of bottle-only wines. Ask your server what we're currently featuring.

Our Hotel:



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Starters

Roasted Tomato Soup (V) \$ 10 Fire-Roasted Tomatoes Garlic Onions Herbs Cream Artisan Bread	Garlic Steamed Mussels \$ 21 1LB Mussels Butter Garlic Fresh Herbs Crusty Sourdough Bread	Smoked Brisket Cheese Bread \$ 22 Crispy Baked Crust Smoky Blend of Three Cheeses Smoked Brisket (4oz) Chipotle Mayo
Beef Carpaccio \$ 19 Arugula Fried Capers Olive Oil Vinaigrette Pickled Roots	Summit Salad (V) (GF) \$ 20 Fresh Greens Cucumber Radishes Creamy Goat Cheese Tomatoes Charred Carrot Vinaigrette Add Chicken (6oz) +\$8 Add Salmon (6oz) +\$8	Garlic Parmesan Fries \$ 9 Hand Cut Fries Garlic Parmesan Cheese Chipotle Aioli
Chicken Wings \$ 22 9 Wings Celery Sticks Carrot Sticks Ranch or Blue Cheese Dressing Choices: Salt & Pepper BBQ Honey Garlic Honey Hot	Kale Salad (V) (GF) \$ 18 Red pepper & Chickpea Hummus Apple Cherry Tomatoes Cucumber Apple Vinaigrette Add Chicken (6oz) \$8 Add Shrimp (5pcs) \$9	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 \$ 24 Buttermilk-Marinated Fried Boneless Hot Sauce Dunked Chicken Thighs (6 oz) Lettuce Tomatoes Blue Cheese Sauce Brioche Bun	Bison Burger \$ 25 Local Bison Patty (6oz) Grilled Onions Bell Peppers Melted Brie Arugula Tomato House BBQ Sauce Brioche Bun	Basket Fried Chicken 2pcs \$24 3pcs \$27 4pcs \$30 Choice of: Salt and Pepper or Hot Marinated Chicken Thighs Coleslaw
Bacon Double Cheeseburger \$ 24 Double Beef Patty (6oz) Double Cheese Double Bacon Lettuce Pickles Tomato Mayo Ketchup Mustard	Philly Roast Beef Dunk \$ 28 Shaved Roast Beef (5oz) Fried Onions Mushrooms Swiss Cheese Soft Cream Cheese Loaf Au Jus	Vegan Shepherd's Pie (DF)(GF) \$ 24 Root Vegetables Mushroom Gravy Lentils Whipped Potato Crust
Veggie Burger (V) \$ 23 Black Bean Patty Charred Onions and Bell Peppers Tomato Relish Brioche Bun Tomato		

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 White Fish(5oz) Coleslaw Tartar Sauce Extra Piece of Fish (5oz) +\$7	Grilled Salmon (GF) \$ 36 Grilled Salmon (6oz) Mashed Potatoes Seasonal Vegetables Peppercorn Oil	Grilled Beef Striploin (GF) \$ 52 10 oz Grilled Striploin Mashed Potatoes Sautéed Seasonal Vegetables Rich Red Wine Jus
Beef Brisket \$ 39 8 oz of Brisket Mashed Potatoes Coleslaw Homemade Corn Bread Smoky Homemade BBQ Sauce	Beef Short Rib Lasagna \$ 32 Smoked Beef Short Rib Tomato Sauce Ricotta Mozzarella Mushrooms Garlic Bread	Full Rack of Ribs \$ 44 1/2 Rack of Ribs \$ 29 Slow-Smoked St. Louis-Style Ribs Mashed Potatoes Coleslaw Homemade Corn Bread
House Smoked Half Chicken \$ 32 Half chicken Mac & cheese Coleslaw Homemade Corn Bread Our Signature BBQ Sauce.	Pork Belly Mac and Cheese \$ 25 Pasta Creamy Cheese Sauce Caramelized Onions Fresh Herbs Pork Belly (4oz) Vegetarian Option Available (\$23)	Chicken and Waffles 2pcs \$24 3pcs \$27 4pcs \$30 Chicken Thighs Home Made Belgian Waffles Maple Hot Butter Maple Syrup
Surf & Turf \$ 55 Pan Seared 7oz Sirloin Shrimp(5pcs) Mashed Potatoes Chefs Vegetables		

On the side

Hand Cut Fries	\$ 7	Cajun Shrimp (5pcs)	\$ 9
Tater Tots	\$ 9	Onion Rings	\$ 7
Roasted Vegetables	\$ 6	Baked Beans	\$ 4
Pickled Vegetables	\$ 8	Cornbread (2pcs)	\$ 5
Mashed Potatoes	\$ 6	Mac & Cheese	\$ 6
		Sauteed Onions, Mushrooms and Garlic	\$ 5

V = Vegetarian GF = Gluten Free DF = Dairy Free

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

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.

Prices exclude GST and liquor taxes. An 18% gratuity applies to groups of 8 or more.