

beer

lifty lager

Our lightest and most quaffable beer made at the BrewHouse. Canadian Pale, German Munich malt, Czech hops and German lager yeast are blended in this recipe to create a crisp, tasty, golden lager to fit the bill of almost every beer drinker.

grizzly brown ale

A rich and full bodied ale brewed to the southern English brown ale style. English specialty malts and hops are used in the brewing process to make a smooth drinking pint to savor after a long day of skiing on the hills!

big wolf bitter

British brewing techniques and ingredients make for a robust brew made to the Extra Special Bitter style. Lots of English crystal malt is added to the mash, a generous amount of hops for the bittering and flavouring additions in the kettle make for a rich refreshing session pint which any British ale fan will enjoy!

alta lake ale

A blend of premium Belgian malts, plus German and Pacific Northwest hop varieties gives this luscious, copper-hued ale a wonderful complex aroma, a rich depth of flavour and smooth drinkability.

5 rings ipa

Brewed with barley from Canada and the UK this west coast style IPA finds a balance between a solid malt backbone and rich hop character. Generous additions of Centennial and Amarillo hops in the kettle and further dry hopping with Cascade lend an intensely hoppy flavour that will make a light beer drinker beg for mercy!

soup+salad

matzo ball soup 8.99

double chicken consommé, matzo balls, spit roasted chicken, vegetables

wild salmon chowder 8.99

pemberton potatoes, fraser river sockeye salmon, fresh lemon and dill

simple mixed greens 6.99

herbs, dijon-shallot vinaigrette

caesar salad 10.99

low fat yoghurt dressing, capered foccacia croutons, grano padano crisp

vine ripened tomato, gorgonzola & red onion salad 10.99

thick-cut tomato, shaved red onion, gorgonzola drizzle

salmon salad 16.99

yukon gold potatoes, asparagus, arugula, creamy orange-dill dressing

chopped salad 14.99

authentic genoa salami, smoked ham, gruyere, chick peas, crisp greens and dijon vinaigrette
- available vegetarian on request

share

chicken wings 13.99

crispy buttermilk chicken wings, garlic butter hot sauce

dungeness crab cake 14.99

remoulade sauce, slaw

poutine 11.99

hand-cut fries, beef demi, cheese curd

baja style fish tacos 12.99

house slaw, avocado salsa verde, served in a hard shell
- add an extra taco 4 bucks

prime rib sliders 13.99

served as 3, creamed horseradish, pretzel bun
- add an extra slider 4 bucks

chicken breast karaage 12.99

sake-soy marinade, crispy panko crust, wasabi-ponzu mayo

5 cheese spinach & artichoke dip 14.99

fried tortillas

pizza

valley chicken 17.99

free range chicken, prosciutto, apples, sage

johnny mac 16.99

capicola, mushrooms

wild mushroom 16.99

rosé based, wild mushrooms sautéed in garlic butter, melted provolone

lamb sausage 17.99

feta, spiced olives, roasted vegetables

bbq chicken 17.99

bullseye bbq sauce, smoked cacciocavallo, red onions, fresh cilantro

italian 16.99

black pepper salami, gorgonzola

bowl

crab fettuccine 23.99

dungeness crab, tomato, green onion, lemon cream

spaghetti bolognese 18.99

classic rich meat sauce

spaghetti pomodoro 16.99

zucchini, red onion, smashed garlic, fresh-made tomato basil – spicy on request

mac & cheese 15.99

macaroni elbows, 4 cheese sauce, light panko parmesan crust
- add blue cheese 2 bucks

patatas basquaise 18.99

fried potatoes with piperade, fried egg, lamb sausage, manchego cheese.
- available vegetarian on request

plate

coq au vin 20.99

free range chicken braised in red wine, bacon, pearl onions, mushrooms, mashed potatoes, broccolini

fish & chips 21.99

long line ling cod, ale battered, hand-cut chips, malt vinegar, slaw, tartar sauce



spit-roasted free range chicken 25.99

roasting juices, mashed potatoes, broccolini



10 oz spit-roasted prime rib 32.99

thick cut, with creamed spinach, horseradish, beef jus, mashed potato



12 oz angus ny striploin steak 34.99

wood-fire grilled, garlic butter sauce, creamed spinach, fries



beef ribs 36.99

sweet and spicy tabasco-black pepper glaze, fries, slaw



chicken & ribs 31.99

quarter chicken, beef ribs, fries, slaw



baked wild sockeye salmon 27.99

garlic & parsley crust, sundried tomato butter sauce, herb smashed potatoes, broccolini

desserts

chocolate mousse 7.99

lush creamy chocolate

sticky toffee pudding 7.99

moist sponge cake, dates, toffee sauce

cheesecake 7.99

rich white chocolate, flavoured with raspberries