Appetizers

1 lb Chicken Wings \$21

Dry: salt & pepper, lemon pepper, dry BBQ, cajun, or maple bacon Saucy: buffalo, hot, sweet chili, chipotle, teriyaki, BBQ, or honey garlic

Loaded Nachos \$20

House-made tortilla chips topped with cheese, tomatoes, green onions, sweet peppers, banana peppers, black olives, salsa & sour cream

Add taco beef, BBQ pulled pork or cajun chicken \$7 **Garlic Brie Plate \$21**

Ciabatta baked alongside a head of garlic, a wheel of brie cheese & bruschetta

Cauliflower Bites \$12

Deep Fried Pickles \$12

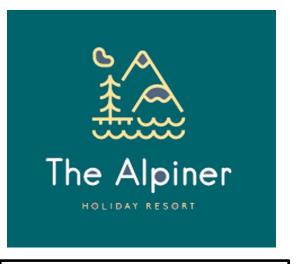
Buffalo Chicken Taquitos \$13

Bruschetta \$13

Crispy Potato Jackets \$18

Buffalo Chicken Poutine \$21

Crispy Fish Wingers \$16



Sides

French Fries \$9

Yam Fries \$12

Garlic Parmesan Fries \$14

Onion Rings \$10

Poutine \$13

Garden or Caesar \$9

Drinks

Mt. Begbie Draft Beer

16oz \$6.50

20oz \$8

High Country Kolsch

Taster Flights

4 x 6oz \$11

Cream Ale

Tall Timber Brown Ale

Nasty Habit IPA

Attila the Honey Brown

Revelstoke Lager

Domestic Bottled Beer 355ml \$7

Budweiser, Bud Light, Coors Light,

Kokanee, Canadian, Sleeman 2.0, Smirnoff Ice

Imported Bottled Beer 355ml \$8

Miller Genuine Draft, Corona

Canned Cider 355ml \$8

Lonetree Dry Apple, Lonetree Ginger Apple

House Wine 6oz \$8 9oz \$10.50 Half Litre \$16 Litre \$28

Peller Estates Dry White or Black Box Cabernet Sauvignon

Mixed Drinks 1.5oz \$8

Double 2.5oz \$11

Paralyzer

Vodka Caesar 1.5oz \$9

Long Island Iced Tea

2.5oz \$12

Gin & Tonic

Moscow Mule

Lime Margarita on the Rocks

Highballs

Pop \$3

Juice \$3

Other \$3

Pepsi

Cranberry Orange

White Milk Chocolate Milk

Diet Pepsi Iced Tea Lemonade

Pineapple **Apple**

Coffee Tea

Hot Chocolate

Root Beer

Ginger Ale

Mountain Dew

Non-alcoholic Beer \$5

7up

Burgers & Sandwiches

Meals come with choice of fries, yam fries, garden or caesar salad

Bacon Cheddar \$21

Hand-pressed beef patty topped with bacon, cheddar, lettuce, tomato, red onion, pickle, mayo & mustard on a grilled brioche bun

Swiss Mushroom \$21

Hand-pressed beef patty topped with Swiss cheese, sautéed mushrooms, lettuce, mayo & mustard on a grilled brioche bun

Bacon Blue Cheese \$21

Hand-pressed beef patty topped with bacon, crumbled blue cheese, lettuce, tomato, red onion, pickle, mayo & mustard on a grilled brioche

Spicy Crispy Chicken \$21

Spicy breaded chicken topped with bacon, cheddar, lettuce, tomato, mayo & honey mustard on a grilled brioche bun

Chicken Bacon Club Sandwich \$19

Toasted club sandwich on 3 slices of white or rye bread with baked chicken breast, bacon, lettuce, tomato & mayo

Pulled Pork \$21

In-house slow roasted pulled pork in smokey chipotle BBQ sauce topped with coleslaw on a grilled ciabatta bun

Beef Dip \$23

In-house sliced roast beef simmered in au jus & topped with sautéed onions grilled ciabatta bun *add bacon & cheddar \$5*

8oz Rib-eye Steak Sandwich \$29

AAA rib-eye steak cooked to order & topped with sautéed mushrooms and onions. Served on top of garlic toast with coleslaw

Grilled Cheese & Fries \$11

Salads

Add grilled chicken or breaded prawns \$8

Fave Salad \$22

Cranberries, pumpkin seeds, sweet peppers, tomatoes & feta on top of a bed of lettuce. Served with our signature Lemon Thyme

Dressing & garlic toast

Chef Salad \$22

(served with choice of dressing)

Grilled chicken, ham & bacon, hard-boiled egg, sweet peppers, cucumbers, shredded cabbage, carrots & cheese on top of a bed of lettuce

Sante Fe Salad \$23

(served with salsa & sour cream)

Grilled cajun chicken, corn, black beans, tomatoes & cheese on top of a bed of lettuce & in-house made corn chips

Taco Salad Salad \$23

(served with salsa & sour cream)

Taco beef, black olives, tomatoes & cheese on top of a bed of lettuce & in-house made corn chips

Grilled Chicken Caesar Salad \$26

Real bacon, applewood smoked cheddar, croutons & garlic toast

Fins & Feathers

Chicken Fingers & Fries

4 pieces \$20 2 pieces \$14

Fish & Chips

Dressings & Dips

Plum, honey mustard, sweet chili, teriyaki, honey garlic, hot, creamy dill, ranch, blue cheese, thousand island, balsamic, Italian, French

Dinners after 5pm

Chicken Bacon Fettuccine Alfredo \$26

Topped with bruschetta & served with garlic toast

Ginger Beef Stir Fry on Rice \$28

Hand-cut marinated beef, broccoli, carrots, sweet peppers, onions. Sautéed in teriyaki ginger sauce & served on a bed of rice

Baked Spaghetti & Meatballs \$27

In-house made sauce, cheese & served with garlic toast

Veal Cutlet Dinner \$29

Hand-breaded cutlets topped with sautéed onions, mushrooms & gravy. Served with choice of potato and vegetables

BBO Rib Dinner

Full Rack \$28 Half Rack \$22

Marinated slow roasted ribs topped with smokey BBQ sauce served with choice of potato & vegetables