

Mt. Guides

LOUNGE

Appetizers

BRUSSEL SPROUTS 18

Crispy pan-fried Brussel sprouts, finished with pickled fennel, toasted pecans, and grated Parmesan.

HERBED CHEESE DIP 18

Feta and ricotta cheese are blended with fresh thyme, parsley, and mint, then drizzled with garlic olive oil and served alongside toasted flatbread.

MUSSELS 23

Fresh steamed mussels with dry Spanish sherry, finished with Café de Paris butter, fresh baby gem tomatoes, and fresh parsley. Served with hand-cut French fries.

CRISPY PRAWN EGG ROLL 20

Deep-fried egg rolls filled with spicy prawns, carrots, onions, and cabbage, finished with toasted sesame, fresh cilantro, and served with house-made ginger sweet chili sauce.

CHICKEN WINGS 20

Hot buffalo wings with crumbled blue cheese and green onions.

Or

Garlic parmesan pesto wings with crispy butter parmesan breadcrumbs.



Salads

HOUSE GREENS 15

Mixed heritage greens with cucumber, baby gem tomatoes, black cherry tarragon vinaigrette, and maple-sesame candied almonds.

CAESAR 17

Fresh romaine lettuce with our signature house Caesar dressing, shredded Parmesan, herbed croutons, and bacon bits.

CRANBERRY & FENNEL 21

Shaved fennel with white balsamic vinaigrette, tossed with frisée, radicchio, and kale. Topped with Okanagan goat cheese, toasted hazelnuts, and dried cranberries.

GRILLED MANGO 19

Grilled mango paired with pesto-marinated bocconcini, accompanied by fresh tomatoes, prosciutto, basil, and a drizzle of balsamic reduction.

Soups

CURRY TOMATO 11

Roasted tomatoes, red onions, and peppers pureed with red curry paste, vegetable stock, and coconut milk. Finished with fresh cilantro and mint.

CHEDDAR ALE 14

Local Tall Timber Ale slow-reduced with beef broth, cream, and applewood-smoked cheddar. Topped with crispy pancetta and garlic-herbed croutons.

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BURGERS & SANDWICHES

HILLCREST BURGER 24

A 7oz house-made beef patty with crispy bacon, Gruyère, butter lettuce, tomato, red onion, and pickles. Served on a toasted pretzel bun with house burger sauce.

Add house-pickled jalapeños 3

Add sautéed wild mushrooms 6

SALMON BLT 25

Toasted sourdough bread with grilled sockeye salmon, crispy bacon, tomato, butter lettuce, pickled fennel, and charred scallion mayonnaise.

DOUBLE BACON ORCHARD 26

Two 4oz house-made burger patties topped with goat cheese, caramelized onion, apple and bacon jam, and house-made roasted garlic Dijon mayonnaise on a toasted brioche bun.

GRILLED CHICKEN BAGUETTE 24

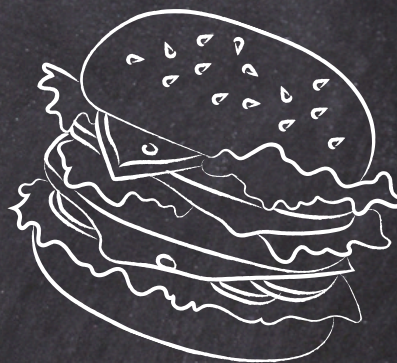
Grilled chicken, crispy bacon, and fried halloumi with butter lettuce, tomato, smoked onion mayonnaise, on a butter-grilled sourdough baguette.

SPICED LAMB NAAN 24

Buttermilk naan bread grilled with spiced ground lamb until golden and crispy, then filled with fresh lettuce and tomato, roasted garlic feta sauce, and sumac onions.

NASHVILLE NOT CHICKEN 23

Crispy seasoned fried cauliflower steak drizzled with chipotle BBQ hot honey, avocado-lime coleslaw, and sweet pickles, served on a toasted pretzel bun.



BEYOND MEAT BURGER 25

A 6oz Beyond Meat patty with vegan cheddar cheese, lettuce, tomato, red onion, and pickles. Served on a toasted pretzel bun with vegan mayonnaise.

ENTRÉES

STEAK AND FRITES 36

Grilled AAA Canadian ribeye steak, topped with Café de Paris butter, and served with house-cut French fries.

BLACK LENTIL CURRY 30

Black Beluga lentils in a coconut milk curry with rich spices, ginger, onion, carrots, tomatoes, and sweet potatoes. Finished with fresh spinach, steamed rice, fresh cilantro, and toasted sesame seeds.

BEEF STROGANOFF 35

Strips of tender AAA Canadian beef sautéed with onions and garlic, simmered in a rich beef stock, finished with fresh tarragon and sour cream, and served on buttered Trottolo pasta.

PRAWN TAGLIATELLE 35

Sautéed prawns with garlic, chili, and herbs, deglazed with white wine and butter. Tossed with tagliatelle and fresh Parmesan.