



MT. GUIDES

LOUNGE

APPETIZER

SPICY PRAWN SALSA 18

Sautéed pieces of garlic prawns in spicy Heirloom tomato and sweet corn salsa served with warm fresh blue corn tortilla chips and fresh lime.

HONEY RICOTTA 17

Whipped ricotta cheese with honey and rosemary thyme garlic oil. Topped with roasted red peppers, Sicilian olives, chili flakes. Served with sourdough crostini.

MUSSELS 22

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

PRAWN SPRING ROLL 18

Sautéed prawn and mango rice paper rolls with fresh cucumber, pickled carrot, fresh mint, basil, and cilantro. with Nuoc Mam dipping sauce.

CHICKEN WINGS 19

Hot buffalo wings with crumbled blue cheese and green onion.

Or

Garlic parmesan pesto wings with crispy butter parmesan breadcrumbs.

Or

Local Dose coffee and cacao dry rub wings with a tangy white BBQ sauce.

SALADS

HOUSE SALAD 14

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

CAESAR SALAD 16

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

SPICY MUSHROOM 24

Fresh romaine lettuce with spicy garlic dressing, fresh cucumber, grape tomato, BBQ pulled king oyster mushrooms, sumac onions, avocado, pickled jalapeno, and fried halloumi.

HEIRLOOM TOMATO 18

Heirloom tomato and buffalo mozzarella salad. With fresh basil, honey balsamic reduction, olive oil and finished with flaky sea salt.

GRILLED PEACH 20

Spinach and arugula salad with a honey ginger vinaigrette
Topped with grilled peaches, Okanagan goat cheese and sambal roasted chickpeas.

ADD

Garlic toast / Chicken / Prawns / Salmon / Steak

3

8

13

16

17

Please ask your server about gluten free options

Subject to tax & gratuity

18% Gratuity will be added to groups over 8 people



@coasthillcrest.hotel



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PUB FARE

TOMATO AND BRIE TAGLIATELI 30

Heirloom tomato and garlic basil confit
Tagliatelle little Qualicum artisan brie
Fresh basil oil

SALMON BLT 24

Toasted sourdough bread with grilled Sockeye salmon, crispy bacon, Heirloom tomato, butter lettuce, and charred scallion mayonnaise.

DOUBLE B & B BURGER 25

Blue cheese and bacon on two house made 4oz beef patties. With house made dressing in a toasted Brioche bun.

STEAK & FRITES 35

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

HILLCREST BURGER 23

7oz house made beef patty with crispy bacon and Havarti. With butter lettuce, Heirloom tomato, red onion, and pickles. On a toasted pretzel bun with house burger sauce.

Add house pickled Jalapeños 3

GRILLED NAAN WRAP 14

Butter lettuce, Heirloom tomato, sumac pickled onions, fried halloumi, and spicy garlic lemon yogurt sauce.

Add spiced grilled chicken breast 8

VEGGIE BURGER 24

6oz Beyond meat patty with cheddar cheese, butter lettuce, Heirloom tomato, red onion and pickles. On a toasted pretzel bun with vegan mayonnaise .

NOT SO CHICKEN BURGER 22

Crispy southwest season fried cauliflower steak drizzled chipotle BBQ hot honey with avocado lime mayonnaise lettuce and tomato on a toasted pretzel bun.

ENTREES

Available from 5:30

BLACK LENTIL BOLOGNAISE 30

Black beluga lentil with garlic onions and tomato. Penne pasta, vegan mozzarella, Fresh herbs and basil oil

SPICY SEAFOOD TAGLIATELLI 37

Chorizo sausage, prawns, mussels, and halibut Tagliatelle in Sambuca cream sauce
Fesh Basil, parmesan cheese and house pickled jalapeno

DUCK CONFIT 35

Slow braised crispy duck leg
Roasted potato, apple and Brussels sprout hash
House smoked cherry relish

JAMAICAN JERK CHICKEN 32

Jamaican Jerk chicken supreme
Caribbean black bean rice
House jalapeno, mango, cilantro, and fresh lime

LAMB SALSA VERDE 45

Grilled Australian lamb chops
Butter roasted tri color nugget potato
Mint and garlic salsa Verde
Seasonal vegetables

NEW YORK STRIPLOIN 40

AAA Canadian New York strip loin
Roasted spice yam puree
Herb and chili chimichurri
Seasonal vegetables

CHIPOTLE BARBEQUE SOCKEYE 38

Pan seared wild Sockeye salmon
Chipotle barbeque honey glaze
Lima bean and sweet corn succotash with roasted potato

THYME INFUSED HALIBUT 40

Panko and thyme crusted baked halibut
Sauteed rainbow chard with preserved lemon
Garlic roasted Heirloom tomato confit
Fried capers