

# Mountain Guides Lounge

## starter.

### PORK BELLY | 14

Hoisin and smoked onion BBQ glazed pork belly slices, pickled carrots, sesame, and fresh cilantro served on sticky rice.

### SPANISH PRAWNS | 17

Prawns sautéed with garlic and chili flakes finished with Tio Pepe, butter, fresh parsley, and a pinch of smoked paprika. Served with crusty baguette.

### BAKED FETA | 15

Baked local goats milk feta served with house made red pepper jelly and toasted baguette.

### CAULIFLOWER BITES | 15

Breaded deep fried cauliflower bites tossed in ginger soy glaze finished with black sesame, cilantro and pickled carrot.

### CHICKEN WINGS | 15

One pound of crispy chicken wings in your choice of flavour: hot buffalo, cajun, southwest bone dust, honey hot, honey garlic, BBQ, lemon pepper.

## salad.

### ROASTED BEET | 18

Fresh spinach tossed with cracked pepper and honey balsamic dressing. Topped with roasted beets, caramelized onion, crumbled goat cheese, and toasted pecans.

### HOUSE GREENS | 12

Mixed baby greens with fresh gem tomatoes, julienne cucumber, apple cider grainy Dijon vinaigrette, and toasted pecans.

### CAESAR | 13

Crisp romaine lettuce with our signature dressing, house made herbed croutons, asiago cheese, and bacon.

#### add

grilled chicken | 9

sautéed prawns (3) | 10

Sockeye fillet | 13

roasted King Oyster mushroom | 10

## vegetarian.

### VEGETABLE CURRY | 24

Vegetable curry with roasted cauliflower, carrots, yams, peas, spinach, and fried paneer. Served on couscous with yogurt and fresh cilantro and naan bread.

### PULLED MUSHROOM | 19

Pulled roasted King Oyster mushrooms tossed in a house made Tall Timber ale and smoked onion BBQ sauce on a toasted vegan pretzel bun with a green peppercorn vegan creamy coleslaw.

### VEGAN POUTINE | 15

Root vegetable fries, consisting of crispy carrot, parsnip, and beetroot. Topped with vegan mozzarella and caramelized onion miso gravy.

# pub fare.

## BEEF & HORSERADISH | 21

Freshly cooked shaved ribeye steak on a toasted Portuguese bun with melted gruyere, caramelized onion, and finished with extra hot horseradish mayonnaise

## RED HOT CHICKEN CLUB | 18

Grilled chicken breast glazed in hot sauce with crispy bacon, lettuce, tomato, pickles, and red onion on a toasted ciabatta bun with house blue cheese dressing.

## SOCKEYE BURGER | 20

Grilled Sockeye salmon with mixed greens, red onion, fresh avocado, and honey grainy mustard sauce on a toasted brioche bun.

## POUTINE | 14

Crispy hand cut fries with fresh cheese curds and house made gravy.

## HILLCREST BURGER | 20

House made beef patty with aged white cheddar and crispy bacon. With lettuce, tomato, red onion, and pickles on a toasted brioche bun with house BBQ mayonnaise.

## DONAIR BURGER | 20

House made spiced lamb and beef burger patty with shredded lettuce, tomato, and red onion on a toasted Portuguese bun finished with garlic feta sauce.

## CHICKEN TENDERS | 15

Crispy fried chicken strips and plum sauce, with your choice of side.

## FISH & CHIPS | 17

Golden battered fillet of cod served with fresh coleslaw, house made tartar sauce, and hand cut fries.

### sides

hand cut fries | house greens

### upgraded sides 3

onion rings | sweet potato fries | caesar salad

# entrée.

served after 5:30pm.

## CHICKEN | 27

Carolina style sweet and tangy BBQ glazed chicken supreme served with blue cheese and bacon potato salad.

## SOCKEYE | 30

Pan seared wild sockeye salmon served on fresh spinach, roasted yam salad and topped with sweet corn and cucumber salsa.

## TAGLIATELLE | 26

Tagliatelle pasta with house made pork fennel sausage, garlic, and spinach. Finished with fresh parsley, asiago cheese, and pickled fennel.

## NEW YORK | 35

8oz AAA Canadian New York striploin with garlic roasted potatoes and topped with whipped rosemary butter.

## LAMB | 39

Dijon, oregano marinated lamb chops with butter braised fingerling potatoes served with Dijon maple onion chutney