

Mt. Guides
LOUNGE

Appetizers

BRUSSELS SPROUTS 19

Pan-fried Brussels sprouts with pickled fennel, toasted pecans, and grated Parmesan cheese.

LABNEH 19

Lemon garlic labneh drizzled with olive oil and sprinkled with toasted cumin. Served with butter-grilled naan, roasted red pepper, olives, and fresh mint.

MUSSELS 24

Fresh steamed mussels with spicy chorizo sausage in a light Sambuca cream, finished with fresh baby gem tomato and parsley. Served with hand-cut French fries.

ZESTY PRAWNS 20

Sautéed prawns with fresh sliced cucumber, pickled red onions, and fresh cilantro. Finished with nuoc mam and fresh pomegranate seeds.

CAULIFLOWER BITES 19

House-made deep-fried cauliflower bites tossed with honey ginger soy glaze. Finished with fresh cucumber, sesame seeds, and a drizzle of garlic chili oil.

CHICKEN WINGS 20

Hot buffalo wings with crumbled smoked Gorgonzola and fresh green onions.

Or

Honey, mango and roasted garlic glaze with fresh cilantro.

Salads

HOUSE GREENS 15

Mixed baby heritage greens with a honey mango vinaigrette, fresh cucumber, baby gem tomatoes, and chipotle lime toasted almonds.

CAESAR 18

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

BEAN SALAD 20

Black, kidney and cannellini beans over arugula, radicchio, and kale, tossed in a citrus-white balsamic vinaigrette. Finished with goat's milk cheese and spiced crispy garbanzo beans.

SPINACH SALAD 22

Fresh baby spinach with honey grainy Dijon vinaigrette. Topped with caramelized onion, julienned prosciutto, toasted pistachios, and a house pickled egg.

Soups

GINGER & YAM SOUP 13

Warm spice roasted yam and ginger puree. Finished with coconut milk, cilantro, and toasted pecans.

MT BEGBIE ONION SOUP 14

Caramelized onions, leeks, and shallots with local Tall Timber ale in a rich beef broth. Baked with toasted baguette and gruyere.

HILLCREST HOTEL

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BURGERS & SANDWICHES

HILLCREST BURGER 24

A 7 oz house-made beef patty glazed with house barbecue sauce, crispy bacon, and Havarti. Served with butter lettuce, tomato, red onion, and pickles on a toasted pretzel bun with caramelized onion barbecue mayonnaise.

Add house-pickled jalapeños 3

Add sautéed wild mushrooms 6

THE DOUBLE 26

Two 4 oz house-made beef patties with smoked Gorgonzola, shredded lettuce, pickles, and onion on a toasted onion bun with our house burger sauce.

HONEY MUSTARD CHICKEN CLUB 24

A grilled chicken breast, crispy bacon, and Havarti on a toasted ciabatta bun with butter lettuce, tomato, red onion, and house honey Dijon mayonnaise.

DONAIR 26

House-made spiced lamb & beef gyro meat with shredded lettuce, cucumber, tomato, sumac onions, and feta tzatziki sauce on warm grilled naan bread.

PULLED PORK 22

Slow-roasted shredded pork butt with hogao sauce and cilantro avocado lime slaw on a toasted onion bun.

SPICY CAULI STACK 23

House-made breaded crispy cauliflower steak drizzled with chipotle hot honey, with cilantro avocado lime slaw and sweet pickles on a toasted onion bun.

SALMON BURGER 25

4 oz grilled Sockeye salmon with maple Dijon glaze, topped with cucumber, red onion, dill & caper salsa on a toasted onion bun with charred lemon and roasted garlic aioli.

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 38

8 oz charbroiled Canadian AAA ribeye steak with your choice of beurre de Paris or chimichurri and crispy house-made French fries.

VEGAN WELLINGTON 35

Roasted yam, zucchini, bell pepper, and asparagus with black lentil and garbanzo bean ragù, baked in puff pastry. Served with roasted nugget potatoes and finished with crispy fried sage and roasted wild mushroom gravy.

CHORIZO & PRAWNS 38

Tagliatelle with grilled chorizo and prawns, garlic, gem tomatoes, smoked paprika, and dry Spanish sherry. Finished with Parmesan cheese and fresh Italian parsley. Served with garlic baguette.

GEM TOMATO ROTINI 32

Roasted baby gem tomatoes with Parmesan and ricotta cheese, finished with roasted garlic oil and fresh basil. Served with garlic baguette.