

APPETIZERS

Soup of the Day 8 ⚡
Served with a pretzel bun.

French Onion Soup 9 🌾 ⚡
Topped with a croûton and melted Swiss cheese.

Fries 6 🌾 ⚡
House-made French fries.

Yam Fries 8 🌾 ⚡
Served with a Sriracha mayo.

Veggie Loaded Yam Fries 14 🌿
Cajun seasoned yam fries with a mix of black beans, corn, jalapeños, guacamole and drizzled with a citrus sour cream.

Onion Rings 8 ⚡
Served with house-made buttermilk ranch.

Classic Poutine 14 ⚡
House-made fries topped with cheese curds and beef gravy.

The Pulled Pork Poutine 16 ⚡
Our classic poutine topped with slow roasted pork shoulder, BBQ sauce and coleslaw.

Butter Chicken Poutine 16 ⚡
House-made fries topped with butter chicken.

Veggie Curry Poutine 15 ⚡ 🌿
House-made fries topped with our vegetable coconut curry and mango chutney.

Chicken Wings 17 🌾 ⚡
A pound wings tossed in your choice of the following. Served with crudités and buttermilk ranch. • *Hot n' Honey* • *Honey Garlic* • *Franks Hot* • *Maple Bacon* • *Roasted Pepper Garlic* • *Lemon Pepper* • *BBQ*

Nachos 1g 25 • sm 17 🌾
Topped with a mix of black beans and corn, diced tomatoes, jalapeños and black olives. • *Add guacamole 4* • *Add chicken, beef, or pulled pork 6* • *Extra salsa or sour cream 3*



TAKE OUT AVAILABLE
250-272-3477

SALADS

• *Add chicken or pulled pork 6* • *Add goat cheese 4*

Mixed Greens 1g 12 • sm 8 🌾 ⚡ 🌿
Spring mix topped with fresh seasonal vegetables and your choice of house-made Avocado Vinaigrette, Balsamic Vinaigrette or Buttermilk Ranch.

Classic Caesar Salad 1g 14 • sm 10 🌾 ⚡
Crisp romaine lettuce mixed with croûtons, bacon bits, grated Asiago cheese and tossed in house-made Caesar dressing.

Quinoa Salad 19 🌾 ⚡ 🌿
Quinoa and fresh greens, spicy candied pecans, cucumbers, cherry tomatoes, goat cheese and mandarin orange slices with avocado dressing and a balsamic glaze.

Taco Salad 19 🌾 ⚡
Lettuce, tomatoes, black bean mix, beef and shredded cheese with sour cream, salsa and corn chips.

HEFTY HANDFULS

• *Served with house-cut fries or mixed green salad with Avocado, Balsamic, Mixed Berry Vinaigrette or Buttermilk Ranch dressing.*

Peaks Burger 19 🌾
A juicy beef burger topped with Canadian cheddar, smoked bacon, red onions, lettuce, tomato, pickle and Sriracha mayo.

Crispy Havarti & Asiago Polenta Burger 19 🌿
Deep friend polenta and cheese patty with house-made arugula pesto and house burger topping served on a brioche bun.

Chicken Sandwich 19 🌾
Seasoned roasted chicken breast, topped with smoked bacon, double cream Brie, lettuce, tomato, onions, pickles, and pesto mayo on a brioche bun.

Fish Tacos 16
Two tacos with beer battered cod, apple coleslaw, pickled onions and mango salsa.

Crispy Chicken Wrap 18
Lettuce, tomatoes, onions and choice of Buffalo, BBQ, Ranch or Sweet Chili sauce.

Beef Dip 18
Roast beef, onions, peppers, and mushrooms topped with Swiss cheese all on a pretzel bun, served with au jus.

SIDE SUBSTITUTIONS AND EXTRAS

Gravy 2 • Coleslaw 3 • Classic Poutine 5 • Mayo 1 • Yam fries 3
• Caesar salad 3 • Sriracha mayo 1.5 • Onion rings 3 • Salad dressing 0.75
• Pulled Pork Poutine 7

SCAN FOR
ONLINE MENU:




MAINS

Fish n' Chips 1 pc 16 • 2 pc 20

Pacific cod battered in craft pale ale. Served with house-cut fries, tartar sauce and creamy apple coleslaw. • *Add another piece 5*

Chicken Tenders 16


Breaded chicken breast tenders, served with house-made buttermilk ranch. Served with house-cut fries or mixed green salad with Avocado, Balsamic, Mixed Berry Vinaigrette, or Buttermilk Ranch dressing. • *Spiced up tenders tossed in hot sauce 1.5*

Vegetable Coconut Curry 19 

A bed of basmati rice topped with vegetable coconut curry, served with naan bread and mango chutney.

Butter Chicken 19

Mild creamy curry with chicken on a bed of basmati rice with warm naan bread.

Eggplant Linguine 19 

Roasted eggplant and zucchini in a rich roasted red pepper and garlic tomato sauce.

Steak & Guinness Pie 18

Beef slow cooked in Guinness stuffed into puff pastry with gravy, carrots and celery. Served with mixed green salad with house-made Avocado Vinaigrette, Balsamic Vinaigrette or Buttermilk Ranch.

Chicken Pot Pie 18



Puff pastry stuffed with hearty chicken, onions, carrots, celery and spices, served with mixed green salad with house-made Avocado Vinaigrette, Balsamic Vinaigrette or Buttermilk Ranch.

SIDE SUBSTITUTIONS AND EXTRAS

Gravy 2 • Coleslaw 3 • Classic Poutine 5 • Mayo 1 • Yam fries 3
• Caesar salad 3 • Sriracha mayo 1.5 • Onion rings 3 • Salad dressing 0.75
• Pulled Pork Poutine 7

 Can be made GF  Vegetarian  Quick  Vegan

Please inform your server if you have any allergies or if you would like an item made Gluten-friendly. Please note, our grills and fryers are also used to cook Gluten meals.

  Follow us to find out about our live shows events, specials and more.

DAILY SPECIALS

POUTINE MONDAY

\$2 off all the Poutine!

TACO TUESDAY

\$4 Tacos, choice of Fish, Pulled Pork or Veggie.
Does not include sides.

PINT & POUND WEDNESDAY

A pound of wings and 16 oz draft for \$18.

FLATBREAD THURSDAY

A feature flatbread every Thursday.

FISH FRIDAY

Two piece Fish n' Chips for just \$16.

WEEKEND SPECIALS

Feature cocktails and daily specials every Saturday and Sunday.

DESSERTS

Ask your server for today's feature dessert!



CLICK FOR ONLINE MENU

NON-ALCOHOLIC DRINKS

Fountain Pop 2.75

• Pepsi • Diet Pepsi • Iced Tea • 7Up
• Ginger Ale • Root Beer

Gatorade 3

• Grape • Red • Orange

Red Bull 4.25

Kicking Horse Coffee 3.50

Tazo Tea 3.50

Hot Chocolate 3.50

Spiced Apple Cider 2.75

Milk 1g 3.25 • sm 2.25

• White • Chocolate

Juice 1g 3.25 • sm 2.25

• Pineapple • Grapefruit • Cranberry
• Apple • Orange

Arnold Palmer 3.5

Homemade iced tea with a splash of lemonade.

Lemonade 3.5

Homemade with a splash of soda.

Shirley Temple 3.5

Orange juice and ginger ale, with a splash of grenadine.

Virgin Caesar 5

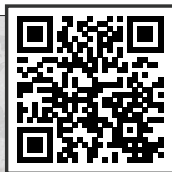
Worcestershire, Tabasco, pepper, and Clamato juice.

Roy Rogers 3.5

Pepsi with a splash of grenadine.



SCAN FOR
ONLINE MENU:



DRAFT	16 OZ	JUG
Guest Rotating Taps x2 <i>Ask your Server</i>	7.5	23
Fernie Brewing <i>Hit The Deck Hazy IPA, What The Huck, Project 9 Pilsner</i>	7.5	23
Okanagan Springs 1516	7.5	23

BC CRAFT BEER

BOTTLES

Whistler Brewing Honey Lager	7
Whistler Brewing Forager (GF)	7
Whistler Brewing Chestnut Ale	7
Parallel 49 Pale Ale (473ml)	8
Vancouver Island Dominion Dark Lager	7
Stanley Park Layer Up Winter Wheat Ale	7
Red Truck Amber Ale	7
Fernie Brewing Java the Hut Coffee Milk Stout	8
Mango Cove Pineapple Sour (473ml)	8

DOMESTIC

BOTTLES

• Get a bucket of four Kokanee, Budweiser, Pilsner or Coors Light for 21

Kokanee	5.75
Budweiser	5.75
Pilsner	5.75
Coors Light	5.75
Mill Street Organic	6.5

IMPORT

BOTTLES

• Get a bucket of four Corona or Heineken for 25

Corona	7.25
Heineken	7.25
Guinness	9

COOLERS & CIDERS

BOTTLES

Smirnoff Ice	7.25
Lone Tree Dry Apple (355ml)	7.5
Wards Pickers Hut Winter Spice (650ml)	9.5

RED WINE

GLASS

Wine O' Clock Shiraz	7.5
Mirassou Pinot Noir	9.5
Mirassou Malbec	10.5

WHITE WINE

GLASS

Lindeman's Chardonnay	7.5
Bolla Pinot Grigio	9
Santa Rita Sauvignon Blanc	9

SPARKLING WINE. PORT. SCOTCH & SHOOTERS

• Ask your server for selections

HAPPY HOUR: 3-6 PM AND 8-10 PM DAILY

- PBR (16 oz) 4.5 • Glass of house wine 6.5
- Fireball shots and highballs 5

WARMERS

1 OZ

2 OZ

Irish Coffee <i>Irish whiskey, coffee, whip cream</i>	5.50	12
Baileys Coffee <i>Baileys and coffee</i>	5.50	12
Maple Toddy <i>Whiskey, maple syrup, lemon, hot water</i>	8	12
Salted Caramel Coffee <i>Bourbon, salted caramel liqueur and coffee</i>	8	12
RumChata Hot Chocolate <i>Hot chocolate, RumChata liqueur</i>	8	12

COCKTAILS

1 OZ

2 OZ

- Add your own creation starting at 7

Moscow Mule <i>Vodka, ginger beer, lime</i>	8	12
Gin Smash <i>Gin, cucumber, mint, soda water</i>	8	12
Pineapple Margarita <i>Tequila, Triple Sec, Pineapple Juice, lime shaken and served over ice</i>	8	12
Pink Lemonade Fizz <i>Pink Lemonade flavoured Vodka and soda water</i>	8	12
Long Island Ice Tea <i>Vodka, Gin, Triple Sec, rum, lime, Pepsi</i>	8	12
Peaks Hard Lemonade <i>Raspberry vodka, fresh raspberries, lemons, soda</i>	8	12
The Classic Martini <i>Vodka or gin poured over olives or a twist</i>		9.25
Cosmo <i>Vodka, Grand Marnier, fresh lime, cranberry juice</i>		9.25

CAESARS

1 OZ

2 OZ

Peaks Grill <i>Vodka mixed with house spices, topped with Clamato juice, garnished with a pickled bean and a salted rim</i>	8.5	13
Cucumber Sapphire Caesar <i>Bombay gin, muddled cucumber, house spices topped with Clamato juice and a salted rim</i>	8.5	13
Fireworks Caesar <i>Vodka, jalapeños, spices, celery salt rim and cayenne pepper. Garnished with a spicy bean and sweet mini peppers</i>	8.5	13
All Canadian Caesar <i>Vodka, BBQ sauce, spices, rimmed with Montreal steak spice and garnished with maple candied bacon</i>	9	13.5

LIQUOR

1 OZ

Highballs		6.75
-----------	--	------

- Ask your server about our premium liquor

SHOT SKI

Regular liquor <i>Four 1 oz shots</i>		20
---------------------------------------	--	----

- Premium liquor 23