

SUMMIT HOUSE



SALADS and SOUPS

DAILY SOUP 9.00

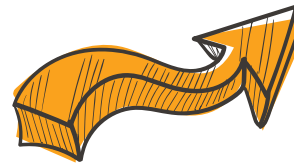
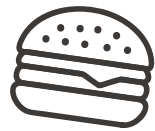
Ask your server about today's house-made soup, served with garlic toast

CHICKEN CAESAR SALAD 22.50

Split romaine, house caesar dressing, smoked bacon, shaved parmesan, charred lemon, served with garlic toast

FRIED TOFU POWER SALAD 19.55

Arugula, romaine, quinoa, diced tomato, red onion, chick peas, pumpkin seeds, fresh avocado, balsamic



BURGERS and SANDWICHES

Served with fries or green salad

Sub poutine **5**

Sub ceaser salad or sweet potato fries **3**

Gluten free bun **3**

APPETIZERS

GUAC AND CHIPS 16.55

Corn tortilla chips, smashed avocado, pico de gallo, feta, cilantro

▲ PORK DRY RIBS 19.55

Breaded pork ribs, Korean bbq, pickled radish, cucumber, green onion slivers, roasted sesame

SUMMIT SEEKER 16.55

AMBER IPA POUTINE
Fries, Quebec cheese curds, braised beef, bacon chunks, crispy onions, Summit Seeker Amber IPA beef gravy

CHILI GARLIC CHICKEN 16.95

LETTUCE WRAPS
Breaded chicken bites, chili garlic sauce, cucumber, cilantro, lettuce, pickled radish, Korean bbq

SHISHITO 16.40

Blistered or tempura shishito peppers, smoked pepper sauce, charred lemon, sesame seeds

CHICKEN WINGS 21.55

Buffalo, Korean bbq or dry rub, celery, chunky blue cheese dip

FLATBREADS

MARGHERITA 18.25

Shredded mozzarella, tomato sauce, fresh basil, cherry tomato, balsamic glaze

▲ CHICKEN PESTO 22.75

Homemade herb pesto, smoked chicken breast, arugula, shredded cheese, balsamic glaze

PORTOBELLO 22.75

Grilled portobello, shredded mozzarella, red onion, cherry tomato, balsamic glaze, arugula

BLACK AND BLUE 30.00

6 oz aged Alberta sirloin, tomato sauce, shredded cheese, blue cheese sauce, red onion, tomato bruschetta, arugula

PULLED BEEF 25.00

Braised Alberta brisket, Korean bbq sauce, cilantro, red onion, shredded mozzarella

LIGHTLIFE PLANT-BASED BURGER 22.99

20 gm protein, plant-based patty, red onion, cheddar cheese, pub sauce, lettuce, tomato, pickles, toasted brioche bun

▲ HOUSE BURGER 22.95

6 oz chuck patty, cheddar, smoked bacon, roasted garlic aioli, lettuce, tomato, onion, pickle, toasted brioche bun

SALMON BLTA 24.95

Blackened salmon, arugula, tomatoes, smoked bacon, smashed avocado, toasted bun

CRISPY CHICKEN SANDWICH 22.60

Chicken fritter, chunky blue cheese sauce, garlic aioli, lettuce, tomato, onion, toasted brioche bun

▲ AVOCADO BANH MI 19.60

Fresh avocado, toasted baguette, arugula, pickled vegetables, cilantro

STEAK AND CHEESE SANDWICH 36.75

6 oz aged Alberta sirloin, shishito peppers, arugula, cheddar cheese, tomato, ciabatta bun

ENTREES and BOWLS



SALMON BOWL 25.95

Steamed rice, pickled vegetables, yaki glaze, green onion, cabbage, carrot, edamame

STEAK SALAD 28.60

6 oz aged Alberta sirloin, rainbow kale, orange vinaigrette, pumpkin seeds, currants, parmesan, garlic toast

▲ TERI CHICKEN BOWL 22.55

Grilled chicken breast, fried quinoa, yaki glaze, cabbage, carrot, edamame, fresh avocado, toasted sesame seeds

FISH AND CHIPS 22.95

Approach Amber Lager battered cod, seasoned french fries, sauce tartar, pickled vegetables

BEER PAIRINGS

▲ MOUNT CRUSHMORE ▲ MICROBURST ▲ PLAINSBREAKER ▲ SUMMIT SEEKER

▲ SOUTHERN ASPECT ▲ FIRED UP ▲ APPROACH ▲ TALLGRASS TANGO

TACOS

PORTOBELLO 18.25

Grilled portobello mushrooms, arugula, avocado crema, pico de gallo, crumbled cheese, slaw, cilantro

FRESH AVOCADO 17.55

Fresh avocado, arugula, pico de gallo, crumbled cheese, slaw, cilantro

▲ CARNE 21.95

Pulled beef, pico de gallo, crumbled cheese, slaw, cilantro, chipotle

CAJUN CHICKEN 18.25

Grilled Cajun chicken, pico de gallo, crumbled cheese, slaw, cilantro, chipotle



TAX AND GRATUITIES ARE NOT INCLUDED. *NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybeans, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.



14 oz **9.00** 18oz **11.75**

MOUNT CRUSHMORE - PILSNER
4.4% ALC./VOL. | 26 IBU
Crisp—Dry—Sessionable—You have arrived at the pinnacle of Pilsner

MICROBURST - HAZY IPA
6.1% ALC./VOL. | 55 IBU
Juicy—Tropical—East Coast

PLAINSBREAKER - PALE ALE
5.0% ALC./VOL. | 24 IBU
Unfiltered—Tropical—Wheat

SUMMIT SEEKER - AMBER IPA
6.5% ALC./VOL. | 65 IBU
Pine—Citrus—Caramel

SOUTHERN ASPECT - INDIA PALE ALE
7.1% ALC./VOL. | 70 IBU
Bold—Dark—Citrus

FIRED UP - HAZY BLONDE
4.8% ALC./VOL. | 15 IBU
Aromatic—Juicy—Sessionable—Here's to another great season. GO FLAMES GO!

APPROACH - AMBER LAGER
5.1% ALC./VOL. | 20 IBU
Aromatic—Crisp—Classic
Get out there and blaze new trails!

TALLGRASS TANGO - MANGO WHEAT ALE
4.3% ALC./VOL. | 10 IBU
Sessionable—Tropical—Unfiltered

ASK YOUR SERVER FOR SEASONAL BANDED PEAK OFFERING

DRAFT BEER

MAKE IT A WILD ONE!
Add a shot of Wild Life gin, vodka or whisky to your draft beer!

BOTTLES and CANS



- BANDED PEAK DRY CAMP** 355 ml—Non-Alcoholic Pale Ale **6.95**
- WHITE CLAW MANGO** 355 ml **9.25**
- ANGRY ORCHARD HARD CIDER** 355 ml **9.25**
- BUDWEISER** 341 ml **9.25**
- MICHELOB ULTRA** 341 ml **9.25**
- MILLER LITE** 473 ml **9.25**
- HEINEKEN** 330 ml **9.95**
- CORONA EXTRA** 330 ml **9.95**
- BLUE MOON** 341 ml **9.95**
- LABATT BLUE** 341 ml **9.25**
- MOLSON CANADIAN** 341 ml **9.25**

- | WHITE | 6 OZ | 9 OZ | BTL |
|---|--------------|--------------|-----------|
| PELLER ESTATES | 10.50 | 15.75 | 42 |
| "Family Series" Chardonnay, Okanagan Valley, VQA, B.C. | | | |
| JACKSON-TRIGGS | 12.50 | 18.75 | 49 |
| "Reserve" Sauvignon Blanc, Okanagan Valley, VQA, B.C. | | | |
| BREAD & BUTTER | 12.25 | 18.25 | 49 |
| Chardonnay, California, United States | | | |
| NK'MIP CELLARS | 12.25 | 18.75 | 50 |
| "Dreamcatcher" Riesling blend, Okanagan Valley, VQA, B.C. | | | |
| RED ROOSTER | 13.75 | 20.50 | 55 |
| WINERY | | | |
| Pinot Gris, Okanagan Valley, VQA, B.C. | | | |

COCKTAILS



- CAESAR 16.00**
2 oz Absolut Vodka, Clamato juice, Worcestershire, Tabasco, steak spice and lemon pepper rim, lime, fresh pepper, spicy bean
- BLACKBERRY SMASH 16.00**
2 oz Wild Life Whisky, lemon juice, simple syrup, basil, soda, blackberries
- THE MULE 16.00**
2 oz Wild Life Vodka, fresh lime, ginger beer, mint
- WILD NEGRONI 16.00**
2 oz Wild Life Gin, Campari, sweet vermouth, orange
- MARGARITA 16.00**
2 oz 1800 Silver Tequila, Triple sec, agave, lime, salt
- OLD FASHIONED 16.00**
2 oz Lot No. 40 Rye, simple syrup, bitters, luxardo cherry, orange
- MICHELADA 9.75**
12 oz Mount Crushmore Pilsner combined with our house made michelada mix, fresh pepper
- LAGER AND LIME 13.75**
4 oz Mount Crushmore Pilsner, 1 oz 1800 Reposado tequila, lime juice, agave, salt and pepper

WINES



- | RED | 6 OZ | 9 OZ | BTL | ROSE | 6 OZ | 9 OZ | BTL |
|---|--------------|--------------|-----------|--|--------------|--------------|-----------|
| PELLER ESTATES | 10.50 | 15.75 | 42 | SEE YA | 12.25 | 18.25 | 49 |
| "Family Series" Cabernet/Merlot blend, Okanagan Valley, VQA, B.C. | | | | LATER RANCH
Rose Nelly, Okanagan Valley, VQA, B.C. | | | |
| JACKSON-TRIGGS | 12.50 | 18.75 | 49 | | | | |
| "Reserve" Merlot, Okanagan Valley, VQA, B.C. | | | | | | | |
| INNISKILLIN | 12.25 | 18.25 | 46 | | | | |
| OKANAGAN RESERVE
Pinot Noir, Okanagan Valley, VQA, B.C. | | | | | | | |
| GRAFFIGNA | 12.50 | 18.75 | 50 | | | | |
| Malbec, Mendoza, Argentina | | | | | | | |

SPARKLING

- MIONETTO 15.50**
200 ml—Prosecco, Veneto, Italy
- STELLER'S JAY**
Brut, Okanagan Valley, VQA, B.C.
6 oz **11.50** btl **47**

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