

**Après Ski**  
**From 2pm**  
**(at the bar ALL day)**

“Voted Best View from a Bar Stool”...

Ski Canada Magazine

**Truffle Fries**

Shaved truffles, Manchego cheese, fresh chive

12

**Rocky Mountain Nachos**

A mountain of corn chips layered with  
black beans, corn, jalapeños, black olives, red pepper, jack & cheddar cheese  
with salsa, guacamole & sour cream

22

**Reuben Egg Rolls**

Montreal smoked meat, Gruyere, sauerkraut,  
Russian dressing

13

**Panko Shrimp**



Tequila & Lime dipping sauce

14

**Ravioli**

Four cheese, panko-parmesan crusted,  
Marinara dipping sauce

12

**White By the Glass**

Cedar Creek Winery <i>'Proprietor's White</i>	7/42
Perseus <i>Pinot Grigio</i>	9/50
Herder <i>Estate Chardonnay</i>	18/89

**Red By the Glass**

La Bastide <i>Languedoc Blend</i>	8/45
Eau Vivre <i>Pinot Noir</i>	11/55
Pentage <i>Pentage Meritage Blend</i>	18/92

**Wine of the Day**

Red & White <i>as selected by our wine steward</i>	AQ
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**Half Bottles of Wine- 375ml**

2008 Kettle Valley <i>"Old Main Red" Meritage</i>	50
2007 Masi <i>Armone</i>	65
2008 Frescobaldi <i>Di Montalcino Brunello</i>	69

Please ask your server for the complete menu

## Cocktails 7.5

### Canadian Trouble Maker

Rye, ginger ale, fresh grapefruit juice & maple syrup

### Iron Horse

Absolut Vodka, Kahlua, Baileys Irish Cream & espresso... served warm

### Tight Yellow Sweater

Advocaat, Malibu Rum, Southern Comfort, & pineapple juice

### Sundog

Jagermeister, Malibu Rum, pineapple juice

### The Shaft

Vodka, Kahlua, milk & a shot of espresso  
A local favorite...

## Bubbles 10

### Eagles Feather

Sparkling wine & ice wine

### Bellini

Prosecco, peach schnapps & cherry juice

### Alpine Sky

Sparkling wine, fresh grapefruit & orange juice

## Coffee Bar

	Single	Double
Cappuccino	4.25	6
Latte	4.5	7.25
London Fog	4.25	N/A
Americano	3.5	5.5
Espresso	3	5
Macchiato	4.25	6
Mocha	4.5	7.25
Chai Tea Latte	4.5	7.25

### Hot Chocolate 3.75

Whipped cream & caramel

### Kicking Horse Coffee 2.75

454 Horse Power

### Regular Tea 2.75

Tazo

### Specialty Tea 3.5

Hand picked organic loose teas

**Special Coffees 1.5oz**

8

**Avalanche**

Bailey's, Frangelico, dark crème de cacao,  
fresh whipped cream, coffee

**Bear Paw**

Peppermint schnapps, Baileys,  
whipped cream & steamed chocolate milk

**Snow Ball**

Baileys, Grand Marnier, Chai latte

**Liquid Gold**

Tuaca, hot spiced cider, topped with whipped cream & cinnamon

**Sugar Shack**

Bacardi Dark Rum, Canadian maple syrup,  
whipped cream & coffee

**Mock-tails**

4.5

**Citrus Iced Tea**

Brewed Earl Grey, fresh lemon & lime juice, simple syrup

**Canadian Pride**

Ginger ale, fresh grapefruit juice & maple syrup

**Dessert**

9

**New York Cheese Cake**

Fruit compote

**Sticky Toffee Pudding**

House-made caramel

**Great Canadian Caesars 1.5oz**

8

**Eagle's Eye**

The Classic garnished with celery,  
Blaze's Beans & a colossal olive

**Wild Horse**

Tequila, Clamato Juice, Franks Chili Lime,  
celery, pickled pepper & rock salt rim

**The Montreal**

Vodka, Clamato, HP Sauce  
& Montreal steak spice rim

**Ice Wine Martini**

15

Canadian Vidal Ice Wine, Absolut Vodka,  
& a frozen grape

**Classic Martinis 2oz**

12

Absolut Vodka or Gordon's Gin

*Add 3*

Grey Goose or Bombay Sapphire Gin

**Beer**

Rickards Red, Coors Light, Molson "M",  
Big Rock Warthog Ale, Big Rock Traditional, Heineken

**Domestic Draught 5.75**

**Import Draught 6.50**

**Domestic Bottles 5.75**

Coors light, Pilsner, Big Rock: Rock Creek Cider

**Import Bottles 7.00**

Corona, Guinness (Can)

**Lunch**  
**11am to 3pm**

**Daily Soup**

Chef's selection, grilled foccacia

9

**Soup & Sandwich**

Daily soup paired perfectly with our Chef's deli selection

14

**Summit Salad**

Artisan lettuce, toasted cashews, goat's cheese,  
dried cranberries, yam frites, Manuka honey vinaigrette

16

**Caesar Salad**

Manchego, grilled foccacia, Boar  
bacon, fried caper berries

14

Add chicken or scallops

6

**Country Eggs**

Bacon wrapped eggs, poached in cream, toasted baguette & fried potatoes  
(3rd Egg \$3)

12

**Poutine**

A French Canadian classic

14

**Lunch**  
**11am to 3pm**

**Super Bowl**



Tiger prawns, clams, mussels, scallops  
spicy gumbo broth, rice

19

**Beef Stew**

Alberta beef, puff pastry top, house greens

14

**Cedar Planked Salmon**

Maple glazed, rice pilaf, seasonal vegetables

18

**Truffle Fries, Poutine, Daily Soup OR Caesar Salad**  
may be substituted for

3

**Halibut Po'Boy**



Panko crusted filet, spicy mayonnaise,  
cucumber & mango slaw, house greens  
& thick cut fries

16

**Alberta Beef Burger**

Fire grilled, maple bacon, Oka cheese, pesto mayo  
house greens & thick cut fries

15

**Chicken Baguette Club**

Grilled chicken breast, avocado, brie, bacon, tomato  
house greens & thick cut fries.

14