

“Voted Best View from a Bar Stool”...

Ski Canada Magazine

REPACK SPECIAL

VALID AT THE COPPER RIDGE AT THE EAGLE'S EYE

In 1976, a group of cyclists refitted their bicycles and participated in the first ever timed downhill cycling competition. The hill became known as The Repack Road, as everyone had to repack their bearings at the end of each run. Enjoy one of our selections, named for the bicycles in the race and cheers the people that led the way to your day on the hill!!

The Clunker Burger

Fire grilled, maple bacon, Migneron cheese, pesto mayo

The Cruiser Wrap

Roasted corn salsa, romaine and Monterey Jack

The Vegetarian Paperboy Burger

House-made organic patty, grilled tomato, pea shoots,
& roasted garlic aioli on a multigrain bun

& a Pint of Beer

**STOP OFF AT THE TROUGH
AFTER 2:30 DAILY**

\$14 COMBO



Red by the Glass

Prospect <i>Pinot Noir</i>	8
Kettle Valley <i>Brakeman's Select Pinot Noir/Merlot</i>	11
Fairview Cellars <i>'The Bear' Meritage</i>	18

White by the Glass

Synergy <i>Pinot Grigio</i>	8
Wild Goose <i>Riesling</i>	10
Kettle Valley <i>Chardonnay</i>	12

Rose by the Glass

Seven Stones <i>Rose</i>	10
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Wine of the Day

Red & White <i>as selected by our wine steward</i>	AQ
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Bubbles 8

Eagles Feather
Sparkling wine & ice wine

Bellini
Sparkling wine, peach schnapps & cherry juice

Alpine Sky
Sparkling wine, fresh grapefruit

Cocktails | 8

Canadian Trouble Maker

Rye, ginger ale, fresh grapefruit juice & maple syrup

Mountain Mojito

Havana Club rum, fresh berries, muddled mint, lime, simple sugar & soda

Summer Sangria

Fresh citrus fruits, soda & of course white wine

Spiked Thelma's Lemonade

Absolute vodka & Thelma's crushed ice lemonade

Spiked Iced Cappucino

Absolute vodka & crushed ice cappucino

Mock-tails

4.5

Arnold Palmer

Brewed Ice Tea and Thelma's lemonade

Citrus Iced Tea

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

Canadian Pride

Ginger ale, fresh grapefruit juice & maple syrup

Coffee Bar

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

Hot Chocolate

3.5

Whipped cream

Regular Tea

2.75

Tazo

Specialty Tea

3.5

Hand picked organic loose teas
from Silk Road Teas

Martinis | 12

The Classic
Absolut Vodka or Gordon's Gin

Add 3
Grey Goose or Bombay Sapphire Gin

Ice Wine Martini | 15
Canadian Vidal Ice Wine, Absolut vodka,
& a frozen grape

Martini Cocktails | 12

Kicking Horse Cosmo
Absolut Citron, Triple Sec, cranberry

Apple
Absolut, Sour Apple, apple juice

Glacier
Absolut, Bombay Gin, soda, fresh lemon & lime

Chocolate
Absolut, Crème de Cacao, chocolate rim

Dessert | 9

Fresh Berries and Cream
Brown sugar crostini, Campari

Blueberry Thyme Cobbler
Vanilla ice cream

Chocolate Grand Marnier Crème Brulee
Pecan biscotti

Great Canadian Caesars | 8

Eagle's Eye
The Classic garnished with celery,
Blaze's beans & a colossal olive

Wild Horse
Tequila, clamato, Franks Chili Lime,
celery, pickled pepper & rock salt rim

The Montreal
Absolute vodka, clamato, HP Sauce
& Montreal steak spice rim

Beer
...on tap 5.75

Big Rock
Grasshopper, Traditional, Honey Brown

Fernie
Buckwild Summer Ale, The "Griz" Pale Ale

Okanagan Springs
1516

Domestic Bottles
5.75
Coors light, Kokanee

Import Bottles
6.50
Corona, Guinness (Can)

Lunch
11:30am to 3pm

Daily Soup

With grilled Focaccia

9

Quiche of the Day

Chef's Quiche selection with Artisan salad

14

Summit Salad

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

16

Caesar Salad

Manchego, grilled flatbread, double smoked
bacon, fried capers, candied lemon

15

Add chicken, cedar wrapped salmon or beef tenderloin

6

Alberta "AAA" Rib eye

Grilled, Black Mission fig glaze, Truffle fries

18

Prosciutto wrapped Tempura Scallops

with sea salt fries

17

Pasta of the Day

Chef's Choice

15



Lunch
11:30am to 3pm

All Sandwiches come with organic greens and thick cut fries

Truffle fries, Daily soup OR Caesar
may be substituted for 3

Pulled Pork Sandwich

Slow roasted pulled pork, pineapple BBQ sauce & cabbage slaw

14

Veggie Burger

House-made organic patty, grilled tomato, pea shoots,
& roasted garlic aioli on a multigrain bun

14

Halibut Po'Boy



Panko crusted filet, spicy mayonnaise, cucumber slaw,
mango & red pepper chutney

18

Alberta Beef Burger

Fire grilled, maple bacon, Migneron cheese, pesto mayo

15

Blackened Chicken Wrap

Roasted corn salsa, romaine and Monterey Jack

14

Charcuterie & Cheese | 24

Your server will provide details on today's selection of Artisan meats & cheese

Horizontal wine tasting...3/2oz selections | 15

Please ask our Wine Steward for recommendations