

TACOS

"Nasty Habit" IPA Chicken (DF)
 Slow cooked chicken in our "Nasty Habit" IPA marinade, with fresh cabbage, tomato, red onion, cilantro, w/ house made chipotle aioli \$7.5

Cochinita Pork (GF)(DF)
 Smokey slow-braised pork with citrus and spices, served with avocado, pineapple pico de gallo, cilantro, and pickled onions \$7.5

Beef Barbacoa (GF)(DF)
 Slow-braised beef brisket in our rich barbacoa sauce with guajillo chile and spices, served with fresh onion, tomato, and cilantro \$8.5

Plant Powered (GF)(DF)(VG)
 White corn tortilla, textured vegetable protein, fresh cabbage and tomato, smoky and spicy bell pepper tomato sauce, topped with pickled onions and scallions \$7.5

PANZOS

Classic Panzo
 House-made pesto, sliced mortadella, stracciatella cheese, sundried tomatoes, crushed pistachios, finished with a light drizzle of our beer glaze \$19

Beef Chimichurri Panzo
 Slow-braised beef brisket with house-made chimichurri mayo, melted mozzarella, roasted red peppers, fresh tomato, caramelized onions, and arugula \$21

Falafel Panzo (V)
 Falafel balls with fresh cucumber, tomatoes, cabbage, and roasted red peppers, topped with house-made tzatziki, hummus mayo, and cilantro \$17

Add side house salad \$4

BEVERAGES

- Beer
- Wine
- Cider
- Non-Alcoholic Beer
- *Ask your server for our beer menu
- Pop
- Juice \$3
- Coffee
- Tea

PIZZAS ON HOUSEMADE DOUGH

Classic Pepperoni
 Pepperoni, San Marzano tomato sauce, with mushrooms and mozzarella cheese \$19

Margherita (V)
 San Marzano tomato sauce, with fresh tomato, roasted garlic, basil pesto, fior di latte mozzarella cheese, topped with Maldon sea salt \$19
 Add prosciutto \$4

Hawaiian
 Ham, caramelized pineapple, San Marzano tomato sauce, and mozzarella cheese \$19

Four Cheese (V)
 San Marzano tomato sauce, mozzarella, mozzarella "fior di latte", feta, and cheddar \$19

Vegetarian (V)
 Green peppers, black olives, red onion, mushrooms, feta, and San Marzano tomato sauce, and mozzarella \$19

Add extra: jalapeños, pineapple, roasted garlic, red onions, mushrooms, arugula, bell peppers, sundried tomato, balsamic reduction \$2

Add protein extra: ham, pepperoni, pulled pork, or chicken \$3
 Add extra cheese \$2.5
 Add prosciutto \$5

DESSERTS

Warm Chocolate Brownie
 Served with vanilla bean gelato. Baked to order! \$13

Sticky Toffee Pudding (V)
 Warm and fluffy with caramel sauce, served with vanilla bean gelato and fresh berries \$13

Decadent Vegan Chocolate Cake (VG)(DF)(GF)
 Chocolatey and creamy, served with vegan vanilla ice cream and fresh strawberries *contains nuts and coconut \$15

Gelato
 Vanilla bean gelato with chocolate or caramel sauce \$3.5

Ice Cream
 Vegan Vanilla Ice Cream (VG)(DF) *contains nuts and coconut \$5

GF (Gluten Free) V (Vegetarian) VG (Vegan) DF (Dairy Free)

A gratuity of 18% will be added to groups of 8 or more.
 Prices are plus applicable taxes

SMALL PLATES

Chips and Salsa (VG)(GF)
 Corn tortilla chips and house-made salsa \$10

Add-ons
 Fresh guacamole \$4
 Beer Cheese and Bacon Dip \$3

Soft Pretzels
 Two soft pretzels served with our warm house-made "Nasty IPA" beer cheese and bacon dip \$13

Extra pretzel \$5
 Extra Beer Cheese and Bacon dip \$3
 Dijon Mustard \$2

*(VG) option available with hummus and olive oil

Angry Potatoes (V)(GF)
 "Patatas Bravas" Spanish style crispy potatoes, topped with a house-made smoky and spicy tomato sauce, drizzled with garlic aioli and scallions \$12

*Omit the aioli to make these vegan

Hummus & Bread (VG)(DF)
 House-made hummus, with roasted bell peppers, extra virgin olive oil, crispy chickpeas, served with grilled Terravita sourdough bread \$13

Falafel Bites (V)(GF)
 Eight falafels bites w/ tzatziki dip, served with fresh vegetables, pickled onions, and cilantro \$15
 *(VG) option available with hummus

Empanadas
 House-made empanadas

Your choice of:



Ground Beef
 with Chimichurri sauce



Cheese & Spinach (V)
 with Tzatziki Dip



Ham & Cheese
 with Chipotle aioli

One for \$6.5
 Two for \$13
 Three for \$18

Top Dogs
 Juicy hot dog wrapped in house-made dough with melted mozzarella cheese

Choose 3 toppings: \$9
 • Ketchup
 • Mayo
 • Yellow mustard
 • Relish
 • Red onions
 • Pineapple
 • Jalapenos

Add-ons:
 • Chili \$4
 • Caramelized onions \$2
 • Beer cheese & bacon dip \$2
 • BBQ sauce \$1

SALADS AND BOWLS

Caprese Salad (V)
 Fresh ripe tomatoes, mozzarella "fior di latte", fresh basil pesto, balsamic glaze, arugula, extra virgin olive oil, served with local Terravita focaccia bread \$21

Begbie Bowl (V)(GF)
 Mixed greens, quinoa, cherry tomatoes, avocado, cucumbers, feta cheese, crispy chickpeas, pickled onions, lemon balsamic dressing \$21

*Omit the feta to make these vegan

Add prosciutto \$5
 Add chicken, pork, or beef \$6
 *protein additions may contain gluten

APRES SKI FAVOURITES

Chili & Cornbread \$19
 Hearty house-made beef and bean chili, served with golden, buttery cornbread

Add side house salad \$4

Stacked Nachos (V)(GF)
 Corn chips stacked with four cheese blend, green onions, tomatoes, jalapeños, served w/ housemade salsa and sour cream \$25/

Half \$18
 Add extra cheese \$4.5
 Add chili \$4
 Add "Nasty Habit IPA" chicken \$6
 Add Cochinita "Attila the Honey" pork \$6
 Add Beef Barbacoa \$7

*protein additions may contain gluten

WINGS

Wings (GF)
 One pound of wings

Wing Sauces

BBQ
 Chilli Lime
 Salt & Pepper
 Buffalo
 Honey Garlic
 Dry \$21

Dip

Ranch
 Blue Cheese

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