

BANDED PEAK BASE CAMP

SMOKED & STACKED

sandwiches served with house-made kettle chips, pickles, citrus aioli

MAPLE SMOKED PORK

pork shoulder, creamy coleslaw, tomato, whole mustard, garlic toasted bun
*GF, *DF 19.00

SMOKED BRISKET

chopped beef brisket, canadian maple bbq sauce, charred jalapeño & apple coleslaw, pickled onions, garlic toasted bun
*GF, DF 20.00

SMOKED TURKEY BLT

bacon, lettuce, tomato, cheddar cheese, cranberry mayo, toasted sourdough
*GF, *DF 19.00

CLASSIC REUBEN

montreal-style beef brisket, sauerkraut, swiss cheese, whole grain mustard, rye bread *GF, *DF 19.00

GRILLED PORTOBELLO MUSHROOM BURGER

balsamic marinated portobello, vegan cheese, arugula, tomato, red onion, bun
*GF, V, VG 19.00

GROWN & GATHERED

PEAKS SUMMER SALAD

watermelon, figs, feta cheese, summer greens, radicchio, fig balsamic vinaigrette
GF, *DF, V, *VG 17.50

SMOKEHOUSE TURKEY CAESAR SALAD

smoked turkey, romaine lettuce, bacon bits, parmesan, garlic croutons, lemon wedge
GF 17.50

KALE SALAD

shaved brussels sprouts, toasted almonds, parmesan cheese, citrus dijon dressing
GF, *DF, V, *VG, 16.00

SHORT & SWEET

CHOCOLATE TRUFFLE MOUSSE CAKE

whipped cream, fresh berries V 14.00

OREO SUNDAE

cookies & cream ice cream, chocolate sauce, oreo pieces V 11.00

SLOW & SAVOURED

served with tajin spiced sweet corn & crumbled feta, creamy coleslaw, jalapeño corn bread

TASTE OF BANDED PEAK SMOKEHOUSE – FOR TWO

smoked brisket, ¼ lb rack pork ribs, turkey wing, garlic toast, kettle chips, pickles, bbq sauce, chimichurri, citrus aioli
*GF, *DF 54.00

ARGENTINEAN ASADO BEEF DINOSAUR RIB

sweet and spicy dry rub, chimichurri
GF, *DF 48.00

SIGNATURE BEEF BRISKET

signature house dry rub, chimichurri
GF, *DF 29.00

PORK RIBS ST. LOUIS STYLE

½ rack ribs, chimichurri GF, *DF 27.00

SMOKED TURKEY WINGS - 1LB

piri piri glaze, citrus aioli GF, *DF 25.00

HOUSE-MADE BBQ SAUCE

canadian maple GF, DF, V, VG
okanagan peach GF, DF, V, VG
rye whiskey GF, DF, V, VG

SHARED & PASSED

KALE SALAD GF, *DF, V, *VG, 7.50

CAESAR SALAD GF 7.50

JALAPEÑO CORN BREAD GF, V 6.00

HOUSE-MADE KETTLE CHIPS

citrus aioli GF, DF, V, VG 6.00

CREAMY COLESLAW GF, DF, V 5.00

TAJIN SPICED SWEET CORN

crumbled feta GF, *DF, V, *VG 5.00

YOUNG & FEARLESS 12 & under

served with house-made kettle chips, juice or soft drink

GRILLED CHEESE

cheddar cheese, sourdough bread *GF, V 12.00

HOT DOG

all beef sausage, grilled bun *GF 12.00

GF Gluten-Free DF Dairy-Free V Vegetarian
VG Vegan *Can be modified
Please note: our fryers may contain nuts and gluten

BANDED PEAK BASE CAMP

SMOKEHOUSE COCKTAILS 2oz / 8oz pitcher

CHARRED LEMON & RASPBERRY TEA
bourbon-style whisky & canadian rye blend, chilled black tea concentrate, raspberry puree, ginger lime syrup, lemon juice, angostura bitters, charred lemon coins, muddled raspberries
15.00 / 48.50

SMOKED PINEAPPLE HIGBALL
smoked cuban rum, pineapple juice, smoked honey syrup, lime juice, soda, mint, charred lime quarters, angostura bitters, pineapple-smoke rinse 14.50 / 45.00

FIRE-KISSED CITRUS SPRITZ
white wine, vanilla vodka, elderflower liqueur, grapefruit soda, lemon juice, charred orange coins, raspberries, strawberries, embered thyme sprig
1.5oz + 2.5oz 16.50 / 6oz + 10oz 53.00

GRILLED PEACH MARGARITA
mezcal & tequila blend, orange liqueur, grilled peach puree, sugar cane, lime juice, angostura bitters, grilled orange coins, smoked sea salt, rosé wine float 13.00 / 42.00

SPICED APPLE PUNCH - ZERO PROOF
apple & blood-orange puree blend, lemon juice, all-spice syrup, soda, torched cinnamon stick, apple, charred orange coins, cinnamon-smoke rinse
10.00 / 32.00
ADD: gin 13.50 / 43.50

SWEET PEACH TEA - ZERO PROOF
chilled black tea concentrate, peach puree, lemon juice, smoked honey syrup, soda, charred lemon coins, lemon foam
10.50 / 34.00
ADD: long-island spirit blend 14.00 / 45.00

WINE 5oz / 9oz / bottle

chardonnay - meyer family vineyards
15.50 / 23.00 / 58.00

sauvignon blanc - red rooster winery
15.00 / 22.50 / 56.50

syrah - dirty laundry winery
18.00 / 26.50 / 67.00

pinot noir - quail's gate estate winery - 'field or flight' 15.00 / 22.50 / 55.50

rosé - road 13 vineyards - 'honest johns' - 13.00 / 19.50 / 49.00

SPIRITS 1oz / 2oz Mtn. Size

blended scotch - glenlivet distillery - 'founder's reserve' 10.00 / 16.50

aged rum - havana club - 'especial' 8.00 / 14.50

canadian vodka - polar ice 7.50 / 14.00

brandy - d'eaubonne - 'vsop' 7.50 / 14.00

canadian whisky - jp wiser's - 'special blend' 7.50 / 14.00

gin - beefeater distillery - 'london dry' 7.50 / 14.00

rum - havana club - '3 anos' 7.50 / 14.00

mezcal - jurame salmiana 7.50 / 14.00

spiced rum - chic choc 7.50 / 14.00

tequila - olmeca - 'silver' 7.50 / 14.00

irish whiskey - jameson - 'triple distilled' 6.50 / 13.00

FEATURED CANADIAN WHISKY

1oz / 2oz Mtn. Size

wheat whisky - wild life distillery - 12.00 / 18.50

bourbon-style whisky - bridgeland distillery inc - 'taber-corn' 9.00 / 15.50

canadian blended whisky - gooderham & worts 'four-grain' 9.00 / 15.50

rye whisky - crown royal - 'northern harvest' 7.50 / 14.00

BANDED PEAK BREWING

DRAFT 20oz / 60oz
amber lager - 'approach' 12.00 / 36.50
hazy IPA - 'microburst' 12.00 / 36.00
pale lager - 'gran norte' 11.50 / 34.00
pilsner - 'mount crushmore' 11.50 / 34.00

SINGLE SERVE 16oz
mango wheat ale - 'tallgrass tango' 15.50
stout - 'chockstone' 15.50
west coast IPA - 'southern aspect' 15.50
hopped wheat ale - 'plainsbreaker' 15.00
hard iced tea - 'tea-bar' 12oz 10.50

ALPENGLOW HOUSE-INFUSED RADLER
banded peak brewing pilsner, lemon juice, blood-orange juice 10.50 / 31.50

DAILY HAPPY HOUR
4PM - 6PM
HALF OFF DRAFT

ALCOHOL-FREE

hop water - blindman brewing - 'wander' 12oz 8.25

espresso cocktail - shaft - '0.0%' 8.50

pale lager - corona - 'cero' 6.25

ginger beer - annex soda 7.50

belgian blonde ale - helix brewing co. GF 12.50

raspberry mojito - wild life distillery - 'silent flight' 12oz 6.25

BEVERAGES

handcrafted soda - grizzly paw brewing grapefruit, orange cream, lemon 6.50

soft drinks - coca-cola coke, diet coke, coke zero, sprite, ginger ale, root beer 4.25

juice - fairlee orange, cranberry, apple, pineapple 6.00

ON TAP 20oz / 60oz

crisp apple cider - okanagan cider 20oz 11.50 / 60oz 33.50
espresso cocktail - 'shaft.' 5oz 8.00

STRAWBERRY SMASH - HIGHLIGHT

strawberry juice, lemon, mint, cane sugar 10oz 12.75

SINGLE-SERVE

pale lager - corona - 'extra' 11oz 9.50 / Bucket (5) 38.00

pale lager - kokanee 12oz 8.00

pilsner - stella artois - 'belgian' 16oz 14.25

pilsner-style - lake front brewery - 'new grist' 16oz GF 14.50

cocktail - highlight - 'passionfruit' 12oz 10.50

cocktail - ntrl - 'black raspberry' 16oz 12.00

cider - okanagan cider - 'harvest pear' 16oz 15.00

LIQUEURS

elderflower - st. germain 8.00

cinnamon whisky - fireball 6.50

irish cream - baileys - 'the original' 6.50

herbal liqueur - jägermeister 6.50

orange liqueur - mcguinness distillery - 'triple sec' 6.50

sambucca - ramazzotti 5.50

maple cream - cabot trail 5.50

peanut butter whiskey - skrewball 5.50

coffee - citavo arabic regular, decaf 4.00

hot chocolate - mother parkers inc. 5.50

tea - higgins & burke orange pekoe, black forest valley - green, wild-harvest - chamomile*, peppermint patch* 4.25 *decaf