

STARTERS

- FRESH BAKED BREAD 6 – extra virgin olive oil, sea salt
CREAMY CLAM CHOWDER 13 – smoked bacon, baby clams, fresh herbs, olive oil
Jm FRIED BRUSSEL SPROUTS 16 – maple chili glaze, toasted spiced almond (vg)
Jm ROASTED GARLIC HUMMUS 15 – fresh baked flat bread, extra virgin olive oil (vg)
ARTISANAL GREENS 13 – cucumber, tomato, pumpkin seeds, maple cider vinaigrette (vg)
ROMAINE HEART 15 – smoked bacon, grana padano, croutons, roasted garlic dressing
Jm CAPRESE 15 – vine tomatoes, fior di latte, fresh basil, toasted bread crumb, balsamic reduction
CALAMARI 19 – sweet bell peppers, red onion, chili aioli
ALBERTA LAMB MEATBALLS 17 – grana padano, roasted peperonata sauce
HOUSE CHARCUTERIE 26 – selection cured meats, artisan cheese, pickled vegetables, crostini

PIZZAS

- MARGHERITA 22 – fior di latte, basil, San Marzano tomato
Jm MUSHROOM 22 – roasted mushrooms, arugula, parmesan cream
PROSCIUTTO 22 – mushroom, spicy pepperoncini, mozzarella, sweet pure honey, San Marzano tomato
Jm PEPPERONI 22 – mozzarella, thyme scented honey, San Marzano tomato

MAINS

- Jm* LAMB MEATBALL SPAGHETTI 26 – grana padano, roasted garlic tomato sauce, basil
SCALLOP FETTUCCINE 33 – chorizo sausage, parmesan cheese, cherry tomatoes, aglio e olio
Jm CHIVE RICOTTA GNOCCHI 26 – roasted mushrooms, snap peas, truffle parmesan cream
Jm CHICKEN SUPREME 31 – mushroom barley risotto, grilled broccolini, poultry jus
BEEF BURGER 21 – gruyere, caramelized onion, lettuce, tomato, mayo
BISON SHORT RIB 39 – fried polenta, roasted root vegetable, braising jus
STEAK FRITES 29 – AAA Alberta flat iron, hand cut fries, café de Paris butter
ATLANTIC BLUE COD 31 – crushed potatoes, chives, warm snap pea salad, olive caper sauce
Jm LAMB SHANK 39 – cous cous, baby carrots, zucchini, chickpea puree, braising jus

ALBERTA BEEF

- Minimum 31 day aged Alberta beef
Served with market vegetables, mashed potatoes or hand cut fries
6 OZ FLAT IRON 29 12 OZ NEW YORK 49 6 OZ TENDERLOIN 51
ENHANCE: Café de Paris butter, green peppercorn sauce 6
SIDES: mushrooms 7, prawns 9, scallops 12

DESSERTS

- CHEESECAKE MOUSSE 11 – caramel apple compote, brown butter graham crumb
WARM CHOCOLATE BROWNIE 11 – gluten free chocolate brownie, Noto vanilla bean gelato
Jm STICKY TOFFEE 11 – candied pecans, salted caramel gelato
GELATO 7 – seasonal flavours
Jm AFFOGATO 9 – Illy espresso, vanilla gelato

From farm to kitchen & tide to table, Murrieta's Mountain Bar & Grill is committed to sourcing responsible and sustainable practicing partners



MURRIETA'S MOUNTAIN BAR & GRILL

Please advise your server of any food allergies & intolerances | Prices subject to GST | Parties of 8 or more are subject to 18% gratuity
menu version win22.03

Jm New menu item

FEATURED WINES OF WASHINGTON

bottle | 270ml | 165ml

MERF CHARDONNAY – 52 | 21.05 | 13.05

Flavors of bright apple, pear and tropical fruit with delightful floral and creamy notes. Followed by a rich mouthful and hints of oak in the nose.

COLUMBIA CREST GRAND ESTATES CABERNET SAUVIGNON – 48 | 19.85 | 12.05

Slight pepper, round body, dried cherry, silky vanilla, concentrated with a long velvety finish.

COLUMBIA CREST H3 MERLOT – 59 | 24.05 | 14.85

Aromas of spice, plum and blackberry with the perfect balance of earth, cocoa and ripe black cherry notes. Followed by a smooth velvety finish.

CHATEAU STE MICHELLE COLUMBIA VALLEY CABERNET SAUVIGNON – 59 | 24.85 | 14.85

An inviting Cabernet with plenty of complexity, structure and silky tannins. Extremely versatile with food.

TENET WINES THE PUNDIT SYRAH – 75

A decadent mouthful with flavors of cherry, blueberry and dark chocolate is complimented by a long juicy complex finish.

CHATEAU STE MICHELLE RED MOUNTAIN CABERNET SAUVIGNON – 67

Aromas and flavors of black cherry, cardamom spice and dark chocolate with an elegant structure and refined tannins.

COLUMBIA CREST WATER CLORE RESERVE RED – 119

Intense aromatics of spice and earthy notes. Balanced flavors of blackberry and currant lead to hints of coconut and chocolate on the palate.

