

STARTERS

FRESH BAKED BREAD 6 – extra virgin olive oil, sea salt
CREAMY CLAM CHOWDER 13 – smoked bacon, baby clams, fresh herbs, olive oil (vg)
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
CALAMARI 19 – sweet bell peppers, red onion, chili aioli
ALBERTA LAMB MEATBALLS 18 – grana padano, roasted peperonata sauce
HOUSE CHARCUTERIE 26 – selection of cured meats, artisan cheese, pickled vegetables, crostini

SALAD

ARTISANAL GREENS 9/13 – cucumber, cherry tomato, carrot, pumpkin seeds, maple cider vinaigrette (vg)
ROMAINE HEART 11/15 – smoked bacon, grana padano, roasted garlic dressing
Jm CAPRESE 15 – vine tomatoes, fior di latte, fresh basil, toasted bread crumb, balsamic reduction (v)
COBB 19 – smoked bacon, egg, feta, cherry tomatoes, creamy basil dressing

ADD: chicken breast 9, shrimp 9, scallop 12, flat iron steak 15

PIZZAS

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

SANDWICHES & BURGERS

(all sandwiches & burgers are served with hand cut fries or add 1.50 for soup or salad)

FRIED CHICKEN 21 – buttermilk marinated chicken breast, lettuce, mayo, spicy honey, Valentina's hot sauce
BEEF BURGER 21 – gruyere, caramelized onion, lettuce, tomato, mayo
Jm CHORIZO BURGER 22 – bib lettuce, tomato, pickles, fior di latte, spicy chili aioli
STEAK SANDWICH 29 – 6oz AAA flat iron, peperonata, horseradish aioli, toasted forno bread

MAINS

LAMB MEATBALL SPAGHETTI 18/26 – grana padano, roasted garlic tomato sauce, basil
SCALLOP FETTUCCINE 25/33 – chorizo sausage, parmesan cheese, cherry tomatoes, aglio olio sauce
Jm CHICKEN SUPREME 31 – mushroom barley, risotto, grilled broccolini, poultry sauce
FISH AND CHIPS 21 – battered cod, hand cut fries, apple cabbage slaw, tartar sauce

ALBERTA BEEF

Minimum 31 day aged Alberta beef
Served with market vegetables & 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: mushroom 7, prawns 9, scallops 12

DESSERTS

CHEESECAKE MOUSSE 11 – caramel apple compote, brown butter graham cracker
WARM CHOCOLATE BROWNIE 11 – gluten free chocolate brownie, Noto vanilla bean gelato
STICKY TOFFEE 11 – candied pecans, salted caramel gelato
GELATO 7 – seasonal flavors
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 sum22.01

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.

