



**SMALL & SHAREABLE**

<b>FRIES</b>	<b>12</b>
<b>SWEET POTATO FRIES</b>	<b>13</b>
Served with chipotle mayonnaise.	
<b>Upgrade to a poutine</b>	<b>5</b>
<b>ONION RINGS</b>	<b>14</b>
Tossed in Cajun seasoning, served with Caesar dressing.	
<b>Upgrade to a poutine</b>	<b>5</b>
<b>SOURDOUGH PRETZEL</b>	<b>15</b>
Two buttered and salted pretzels served with house made beer and cheddar dip and house mustard.	
<b>POUTINE <i>Canadian Classic</i></b>	<b>16</b>
Crispy French fries, cheese curds and fresh gravy.	
<b>BAKED MAC &amp; CHEESE</b>	<b>17</b>
Cavatappi noodles in a house made cheese sauce, topped with triple cheese blend, garlic breadcrumbs then baked.	
<b>BUFFALO CHICKEN DIP</b>	<b>18</b>
Braised chicken with cream cheese and buffalo sauce topped with our triple cheese blend served with flatbread and fried tortilla chips.	
<b>TRADITIONAL NACHOS</b>	<b>25</b>
Tortilla chips, tomatoes, black olives, jalapeños, green onions, mozzarella and cheddar cheese mix. Served with salsa and sour cream.	
<b>Add guacamole 4 / add beef chili 8.50 / add Cajun or crispy chicken 11</b>	
<b>CRISPY CHICKEN FLATBREAD</b>	<b>26</b>
Crispy chicken mixed with spicy chili sauce, triple cheese mix, Caesar dressing, topped with green onions and crispy jalapenos.	
<b>1 LB. CHICKEN WINGS</b>	<b>26</b>
Choice of: plain, salt and pepper, lemon pepper dry spice, Cajun dry spice, honey-garlic, whisky barbeque, buffalo, hot-honey, medium, hot, or suicide sauce.	
Served with carrots and celery with a choice of ranch or blue cheese.	

**WARM UPS**

<b>FRENCH ONION SOUP</b>	<b>15</b>
Traditional French onion soup broiled with Swiss cheese and garlic crouton.	
<b>JOZO'S CHILI</b>	<b>23</b>
House-made braised beef slow cooked with chilies, peppers, black beans, corn, tomatoes and spices. Served with jalapeno cheddar corn bread, cheese mix and green onions.	

**SALADS**

<b>POWER SALAD</b>	<b>19</b>
Mixed greens, cucumbers, fresh blueberries, red quinoa, roasted pumpkin seeds, goat cheese and pomegranate dressing.	
<b>CAESAR SALAD</b>	<b>20</b>
Romaine lettuce, smoked bacon, shaved Grana Padano cheese, garlic croutons and house-made creamy garlic dressing.	
<b>COBB SALAD</b>	<b>20</b>
Chopped romaine and spring mix, cherry tomatoes, bacon, pickled egg, green onion, feta cheese and green goddess ranch dressing.	
<b>Add grilled or crispy chicken</b>	<b>11</b>

**MAINS**

<b>Served with fries / add gravy 3 / substitute house salad 5 / sweet potato fries 6 / Caesar salad 6 / poutine 6 / onion rings 6</b>	
<b>CHICKEN FINGERS</b>	<b>20</b>
Five crispy chicken fingers served with plum sauce and fries.	
<b>SLOPPY JOZO'S</b>	<b>21</b>
Ground beef in a house-made barbeque sauce and crispy onions on a garlic buttered brioche bun.	
<b>QUATRO CHEESE BLT</b>	<b>21</b>
Classic BLT melted in two grilled four cheese sandwiches, cheddar, mozzarella, monetary jack and Swiss cheese.	
<b>VEGGIE BURGER</b>	<b>22</b>
House-made black bean and quinoa patty, goat cheese, charred tomato relish and pea shoots on a garlic buttered brioche bun.	
<b>CHICKEN CAESAR WRAP</b>	<b>24</b>
Grilled or crispy chicken, bacon, romaine lettuce, Parmesan cheese and house-made Caesar dressing in a flour tortilla.	
<b>BEEF DIP</b>	<b>24</b>
Shaved beef, caramelized onions, Swiss cheese and rosemary-horseradish aioli on a toasted Vienna bun.	
<b>TWO PEAKS BURGER</b>	<b>25</b>
Two 4 oz custom chuck and brisket patties, cheddar cheese, pickles, onion, shredded lettuce and house-made secret sauce on a garlic buttered brioche bun.	
<b>CHICKEN SCHNITZEL CLUB SANDWICH</b>	<b>25</b>
Chicken schnitzel on a pretzel bun with bacon, lettuce, tomato, sauerkraut and dijonnaise.	

A 1% Village Amenity Fee is collected by Jozo's Original Après in order to contribute to Jozo's Original Après' Blue Mountain Village Association sales royalty fees. Menu pricing is exclusive of this fee and taxes.

Blue Mountain Resort LP's Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. Please notify staff if you have any food allergies or dietary restrictions or need information about priority food allergens used as ingredients. We do not assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.