



SMALL & SHAREABLE

SWEET POTATO FRIES 12

Served with chipotle mayo

PUMPKIN FETA DIP 15

Topped with roasted walnuts and white truffle oil, served with fried pita chips, carrot and celery sticks

BAKED CRAB AND ARTICHOKE DIP 16

Creamy blend of cheeses, artichoke, crab, peppers and green onion, served with fried pita chips, carrot and celery sticks

POUTINE 14

A Canadian classic! French fries, cheese curds, gravy

1 LB CHICKEN WINGS 22

Choice of: salt and pepper, honey garlic, barbecue, buffalo, Cajun dry spice, hot sauce or suicide.

Served with carrots, celery and choice of ranch or blue cheese dip

TRADITIONAL NACHOS 22

Tortilla chips, tomatoes, black olives, jalapenos, green onions, mozzarella and cheddar cheese

Served with salsa and sour cream

add guacamole 3 / add chicken 8 / add chili 6

SALADS

HARVEST SALAD 15

Arugula, mixed greens, apples, butternut squash, beets, pumpkin seeds, goats cheese, balsamic glaze and truffle honey

CAESAR SALAD 18

Romaine lettuce, smoked bacon, garlic croutons, house-made creamy garlic dressing

HOUSE SALAD 12

Salad greens mix, cherry tomatoes, cucumbers, carrots and balsamic dressing

BURGERS & SANDWICHES

Served with fries / add gravy 2

Substitute house salad 4 / sweet potato fries 5 / Caesar salad 5 / poutine 5

BEEF DIP 22

Shaved beef, caramelized onions, swiss cheese, rosemary- horseradish aioli, toasted vienna loaf

JOZO'S SMASHED BURGER 23

Two 3oz beef patties, smoked bacon, caramelized onion, smoked cheddar, pickles, lettuce, house-made burger sauce, garlic buttered brioche bun

HAWAIIAN BURGER 22

6oz beef patty, bacon, smoked chipotle barbecue sauce, jalapeno and pineapple salsa, garlic buttered brioche bun

CHICKEN PESTO SANDWICH 23

Seasoned chicken breast, mozzarella cheese, sundried tomato pesto, arugula, tomato and garlic buttered focaccia bun

VEGGIE BURGER 20

Hand crafted black bean and quinoa patty, goats cheese, charred tomato relish, pea shoots, garlic butter brushed brioche bun

CHICKEN FINGERS 18

Five chicken fingers served with plum sauce

MAINS

BAKED GNOCCHI 20

In tomato basil sauce and topped with fresh mozzarella cheese

add chicken 8

BEEF SHORT RIBS 30

Red wine braised ribs, garlic mashed potatoes, Collingwood whiskey mushroom sauce

OMA'S GOULASH 21

Served with mashed potatoes and toasted thick cut Thornbury bakery Italian bread

Gratuities and taxes not included, subject to change without notification.

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. We do not however, 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.

These items may be served raw or under cooked based on your specification, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



ON TAP

	PINT	PITCHER		PINT	PITCHER
COORS LIGHT	9	23	CREEMORE LAGER	9	22
COORS ORIGINAL	9.25	24	CREEMORE URBOCK	9	22
MOLSON CANADIAN	9	23	BUBBLE STASH IPA	9	22
CREEMORE LOT 9 PILSNER	9	22	SEASONAL TAP	9	22
BELGIAN MOON	9.75	25	STRONGBOW CIDER	9.75	25
LOCAL GUEST TAP	9.75	25	MURPHY'S STOUT	9.50	24.50

RED | 6 oz

LEAPING HORSE CAB, SAUV. (CALIFORNIA)	10
BLACK RIVER MALBEC (ARGENTINA)	11
CREEKSIDE SYRAH (NIAGARA)	11

WHITE | 6 oz

SALVALAI PINOT GRIGIO (ITALY)	10
VINELAND CHARDONNAY (NIAGARA)	11
CREEKSIDE SAUV, BLANC (NIAGARA)	11

SELTZER

WHITE CLAW SELTZER	12
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SOFT DRINKS

COCA-COLA	3.25
DIET-COKE	3.25
SPRITE	3.25
FANTA	3.25
CANADA DRY GINGER ALE	3.25
NESTEA	3.25
MINUTE MAID CRANBERRY	3.25

RED BULL

RED BULL ENERGY DRINK	5.50
RED BULL SUGAR FREE	5.50
RED BULL POMEGRANATE	5.50
RED BULL WATERMELON	5.50



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