

# breakfast

Available 9:30am - 11am daily

## **Powdr Express** - \$15

Two free range eggs with three strips of bacon, camp hash browns & marble rye toast

## **The PC Benny** - \$16

Two soft poached free range eggs on a toasted English muffin topped with hollandaise sauce, served with camp hash browns & your choice of back bacon or smashed avocado

## **Backside Breaky Burrito (V)** - \$15

Three scrambled eggs, peppers, onions, black beans, tomatoes, Canadian cheddar with salsa & avocado crema served with camp hash browns

## **The Powdr Bun** - \$8.50

Fried egg, two strips of bacon, lettuce, tomato & mayo on a toasted bun

## **The Denver Western Cheese Omelette** - \$15

Three free range eggs with peppers, onions & cheddar cheese served with camp hash browns & marble rye toast

## **Oatmeal** - \$11

Gluten-free organic oats with banana, blueberry & almonds served with almond milk

# sweets

## **Jumbo Cookies** - \$3.50

Chocolate Chip, Trail Mix or Salted Caramel

## **Cinnamon Bun** - \$5.50

## **Muffin** - \$3.50

## **Homemade Energy Bar** - \$3.75

## **Granola Bar** - \$3.75

## **Rice Crispy Square** - \$3.50

# PARADISE CAMP

# lunch

Available 11am - 2pm daily

## **PC Soup of the Day** - \$9

Served with a bread roll

## **Homemade Veggie Chili - A PC favourite! (V)** - \$12

Topped with cheese, green onions, sour cream & served with a bread roll

## **Mountain Stew** - \$17

Bison, elk & beef stewed with root veggies, potatoes & herbs in a rich broth served with a bread roll

## **Healthy Greens (V)** - \$13.50

Organic greens, grape tomatoes, cucumber, toasted pumpkin seeds & feta cheese with a balsamic vinaigrette

All of the below lunch items come with one choice of a homemade side: soup, coleslaw, green salad or potato salad

## **Turkey Caesar** - \$15.50

Fresh warm turkey breast combined with romaine, bacon, croutons & parmesan cheese. Your choice as a salad or wrapped in a tortilla

## **Camp Chili Dog** - \$13.25

Jumbo dog combined with our chili, cheddar cheese & green onions on a brioche bun

## **Burrito Burrito (vegan option available)** - \$16.50

Your choice of beef or vegan chipotle plant-based crumble with black beans, onions, peppers & corn, spiced up with hot sauce and cheddar cheese in a tortilla with salsa & sour cream

## **Grilled Reuben - A PC favourite!** - \$17.50

Corn beef brisket piled with sauerkraut, Swiss cheese & Chef's Russian sauce on marble rye bread

## **Classic Local Burger** - \$17.75

Flame grilled with all the fixings, brushed with our BBQ sauce, cheese, bacon, lettuce, tomato, pickle & mayo on a kaiser bun

## **Veggie Burger (V)** - \$16

Black bean burger with lettuce, tomato, onion & vegan cheese on a kaiser bun

## **Grilled Turkey Club** - \$17.50

Fresh turkey breast with bacon, cheese, lettuce, onion & spiced mayo on a kaiser bun

# paradise warmers

\$8 - 1oz. | 11 - 2oz.

**Polar Bear** - Skyy Vodka & peppermint schnapps topped with hot chocolate and whip to finish. The perfect winter warmer!

**Monte Cristo** - Sugar rim, Grand Marnier & Kahlua topped with coffee. A great way to start the day!

**Paradise Hot Chocolate** - Okanagan Spirits raspberry liqueur & Forty Creek cream, topped with hot chocolate and whip to finish. A SilverStar favourite!

### The Spiced Spanish Coffee

Kahlua & Baron Samedi Spiced Rum topped with coffee & whip to finish. Warming you from the inside out!

**Forty Ways Down** - Forty Creek Spiced Whiskey & Forty Creek cream liqueur topped up with hot chocolate & cream. Or make it into any amazing coffee!

**Cauldron Mulled Wine (6oz.)** - \$9

**Bugaboo Craft Hot Apple Cider** - \$9

# signature cocktails

All 2oz.

### Slopestyle Caesar - \$10

Skyy Vodka, Clamato Juice, Worcestershire, Tabasco, Sriracha sauce, fresh cracked pepper & horseradish

### Paradise Mule - \$12

Forty Creek Spiced Whiskey, fresh lime & ginger beer

### Espresso Martini - \$12

Skyy Vodka, Frangelico, Kahlua, fresh Cherryhill espresso coffee

### Onesie Old Fashioned - \$12

Wild Turkey 101, Forty Creek Double Barrel Reserve Whiskey & Cinzano Orancio

### Aperol Spritz - \$10

Aperol infused Mt. Boucherie Brut

### Fall Negroni - \$12

Ancho Reyes, Cinzano Bianco Vermouth & Campari

### Mezcal Margarita - \$13

Montelobos Mezcal, Espolon Tequila, Grand Marnier, lime & lemon

### Garden Martini - \$12

Rebel Vodka, elderflower liqueur, cucumber & lemon juice

# beer

### Draught (16oz.)

Coors Organic - \$6.50

### Cans (355mL)

Granville Island Pale Ale - \$6.75

Granville Island West Coast IPA - \$6.75

Heineken - \$7.50

Coors Light - \$6.50

Fernie Project 9 Pilsner - \$6.75

Fernie Lone Wolf IPA - \$6.75

What the Huck - \$6.75

Hit the Deck Hazy IPA - \$6.75

Belgium Moon - \$6.75

# wine

### Red

Mt. Boucherie Merlot

6.oz 750mL

\$9.50 \$45

Three Sisters Pinot Noir

\$10 \$50

Hester Creek Cab Merlot

\$11.50 \$55

Summer Hill Syrah

\$12.50 \$55

Matchbook Cab Sauv

\$55

Hatch Cab Franc

\$80

Mt. Boucherie Syrah

\$80

### White

Mt. Boucherie Pinot Gris

6.oz 750mL

\$9.50 \$42

Mt. Boucherie Rose

\$10.50 \$45

Mayhem Sauv Blanc

\$12 \$50

Mt. Boucherie Reserve Chardonnay

\$12.50 \$55

Mt. Boucherie Riesling

\$42

### Sparkling

Cinzanno Prosecco

6.oz 750mL

\$10 \$45

Mt Boucherie Brut

\$45

# other drinks

Hot chocolate - \$4.25 | Coffee - \$2.75

Latte, Cappuccino - \$4.25 | Mocha - \$4.50

Bottled water - \$2.75 | Powerade - \$3.50

Monster - \$4.50

Pop - 7UP, Coke, Diet Coke, Ice Tea,

Ginger Ale - \$3.50