

STARTERS

FRESH BAKED BREAD 7 - extra virgin olive oil, sea salt
CORN CHOWDER 13 - smoked bacon, cajun shrimp, charred jalapeno relish
FRIED BRUSSELS SPROUTS 16 - maple chili glaze, toasted spiced almond (vg)
TRIO OF DIPS 19 - eggplant, red pepper feta, roasted garlic hummus (v)
FRIED CALAMARI 19 - sweet bell peppers, red onion, cilantro lime aioli
ALBERTA LAMB MEATBALLS 21 - grana padano, roasted peperonata sauce
TEMPURA PRAWNS 20 - sweet chili glaze, togorashi aioli, mixed greens
HOUSE CHARCUTERIE 29 - selection cured meats, artisan cheese, pickled vegetables, crostini

SALADS

ARTISANAL GREENS 10 - cucumber, tomato, pumpkin seeds, maple cider vinaigrette (vg, gf)
ROMAINE HEART 13 - smoked bacon, grana padano, croutons, roasted garlic dressing
NICOISE SALAD 22 - ahi tuna, tomato, olive, soft egg, potato, green beans, mixed greens, garlic aioli (gf)

PIZZAS

(all pizzas are done with San Marzano tomato)

MARGHERITA 22 - fior di latte, fresh basil, grana padano
HAWAIIAN 23 - mozzarella, pineapple, crispy ham, feta, spicy pepperoncini
PEPPERONI 23 - mozzarella, thyme & chili scented honey
PROSCIUTTO 24 - mozzarella, mushroom, spicy pepperoncini, sweet pure honey
Jm CHORIZO 24 - mozzarella, roasted broccolini, fresh ricotta, balsamic reduction

MAINS

RICOTTA GNOCCHI 27 - roasted mushroom, smoked bacon, peas, parmesan cream
LAMB MEATBALL SPAGHETTI 26 - grana padano, roasted garlic tomato sauce, basil
SCALLOP FETTUCCINE 34 - chorizo sausage, parmesan cheese, cherry tomatoes, aglio e olio
CHICKEN SUPREME 37 - pomme puree, baby carrots, peas, pearl onion velouté, fresh dill
Jm PORK CHOP 39 - manchego & potato croquette, grilled broccolini, romesco sauce
WAGYU BEEF BURGER 31 - American cheddar, caramelized onion, lettuce, tomato, mayo, sesame milk bun
STEAK FRITES 31 - AAA Alberta flat iron, hand cut fries, cafe de Paris butter
BEEF SHORT RIB 49 - chive mashed potato, grilled asparagus, crispy onion, caramelized onion jus
Jm CEDAR PLANK SALMON 38 - olive oil & lemon crushed potatoes, green beans, chili maple glaze
Jm EGGPLANT PARMESAN 26 - fresh mozzarella, roasted tomato basil sauce, arugula, balsamic reduction (v)

ALBERTA BEEF

Minimum 31 day aged Alberta beef
Served with market vegetables, mashed potatoes or hand cut fries

6 OZ FLAT IRON 31 | 12 OZ NEW YORK 59 | 14 OZ RIBEYE 69

ENHANCE: Café de Paris butter 6, green peppercorn sauce 6, beef gravy 6
SIDES: mushrooms 7, prawns 10, scallops 13

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
Version 05.25 *Jm* New menu item vg - vegan, v - vegetarian, gf - gluten free

FEATURED WINES OF EDETÀRIA

bottle | 150ml

BI TANT MAR SALADA CAVA – 52 | 10

A blend of 3 traditional Spanish grape varietals, made in the Champagne method. Crisp and fresh with nice acid and fine bubbles.

bottle | 270ml | 180ml

VIA TERRA BLANCO – 54 | 20.50 | 13.50

100% Garnatxa Blanca - Aromas of fresh fruit: pear and melon. Powerful entry, along with bright fruit, lush texture with a long citrus finish.

VIA TERRA RED – 54 | 20.50 | 13.50

100% Garnatxa Fina - Intense red, with violet hues. Soft tannins, with outstanding red fruit and a spicy finish.

VIA EDETANA BLANCO – 82

100% Old Vine Garnatxa Blanca. Creamy with an extremely fresh and mineral finish that compliments the stone fruit and tropical notes.

VIA EDETANA RED – 84

50% Garnatxa Fina, 50% Garnatxa Peluda from Old Vines. Aromas display ripe red fruit with some balsamic notes. Full bodied, lush, long and persistent finish with sweet and balanced tannins.

EDETÀRIA SELECCIO RED – FINCA EL MAS – 128

60% Garnatxa Peluda, 30 % Garnatxa Fina, 10% Cariñena. Displays balsamic notes and rich aromas of red ripe fruit, spice, cocoa, tobacco leaf and mineral appear.

