

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  
TEMPURA PRAWNS 20 - sweet chili glaze, togorashi aioli, mixed greens  
ALBERTA LAMB MEATBALLS 21 - grana padano, roasted peperonata sauce  
HOUSE CHARCUTERIE 29 - selection of cured meats, artisan cheese, pickled vegetables, crostini

SALADS

ARTISANAL GREENS 10/13 - cucumber, cherry tomato, carrot, pumpkin seeds, maple cider vinaigrette (vg, gf)  
ROMAINE HEART 13/17 - smoked bacon, grana padano, croutons, roasted garlic dressing  
COBB 20 - smoked bacon, egg, feta, cherry tomatoes, creamy basil dressing (gf)  
NICOISE SALAD 22 - ahi tuna, tomato, olive, soft egg, potato, green beans, mixed greens, garlic aioli (gf)  
  
ADD: chicken breast 9, prawns 10, scallop 13, flat iron steak 17, salmon 16

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

SANDWICHES & BURGERS

(all burgers & sandwiches are served with hand-cut fries, or add 2 for chowder or salad)

*Jm* CRISPY COD BURGER 22 – panko crusted cod patty, lettuce, tomato, tartar, sesame milk bun  
FRIED CHICKEN 23 - lettuce, mayo, spicy honey, Valentina's hot sauce, sesame milk bun  
BBQ PULLED PORK 20 - coleslaw, smoked cheddar, BBQ sauce, mustard aioli, ciabatta  
WAGYU BEEF BURGER 31 - American cheddar, caramelized onion, lettuce, tomato, mayo, sesame milk bun

MAINS

RICOTTA GNOCCHI 27 - roasted mushroom, smoked bacon, peas, parmesan cream  
LAMB MEATBALL SPAGHETTI 19/26 - grana padano, roasted garlic tomato sauce, basil  
SCALLOP FETTUCCINE 27/34 - chorizo sausage, parmesan cheese, cherry tomatoes, aglio olio sauce  
FISH AND CHIPS 23 - battered cod, hand cut fries, coleslaw, tartar sauce  
*Jm* CEDAR PLANK SALMON 38 - olive oil & lemon crushed potatoes, green beans, chili maple glaze  
CHICKEN SUPREME 37 - pomme puree, baby carrots, peas, pearl onion velouté, fresh dill  
*Jm* PORK CHOP 39 - manchego & potato croquette, grilled broccolini, romesco  
STEAK FRITES 31 - AAA Alberta flat iron, hand cut fries, cafe de Paris butter

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**

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**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.

