

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)
Jm SPINACH & ARTICHOKE DIP 19 - fresh forno bread, crispy onions, extra virgin olive oil (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 (gf)
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 23 - 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 19, 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 BRISKET 24 - mozzarella, roasted mushroom, truffle aioli, crispy onion

SANDWICHES & BURGERS

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

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
Jm SLOW ROASTED BRISKET 23 - caramelized onion, gouda, garlic aioli, arugula, ciabatta
WAGYU BEEF BURGER 31 - American cheddar, caramelized onion, lettuce, tomato, mayo, sesame milk bun

MAINS

RICOTTA GNOCCHI 28 - roasted mushroom, smoked bacon, peas, parmesan cream
LAMB MEATBALL SPAGHETTI 19/26 - grana padano, roasted garlic tomato sauce, basil
SCALLOP FETTUCCINE 28/35 - chorizo sausage, parmesan cheese, cherry tomatoes, aglio olio sauce
FISH AND CHIPS 23 - battered cod, hand cut fries, coleslaw, tartar sauce
Jm BLACKENED ICELANDIC COD 37 - sweet corn puree, mushroom & spinach ragout, asparagus
CEDAR PLANK SALMON 39 - olive oil & lemon crushed potatoes, green beans, chili maple glaze
CHICKEN SUPREME 38 - roasted mushroom risotto, wilted spinach, baby carrots, poultry jus
Jm DUCK CONFIT 39 - pomme puree, braised red cabbage, grilled broccolini, shallot jus
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 02.26

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

FEATURED WINES

bottle | 270ml | 180ml

OGIER VENTOUX AOC ROUGE - 48 | 17.85 | 11.85

Medium-bodied and expressive with ripe red berries, black cherry and subtle spice, balanced by smooth tannins and a fresh Rhône finish.

OGIER VENTOUX AOC ROSE - 48 | 17.85 | 11.85

Fresh and dry with notes of strawberry, watermelon and citrus, lifted by delicate floral and mineral hints; crisp, refreshing and perfectly balanced.

LAROCHE MAS LA CHEVALIERE PINOT NOIR - 58 | 21.85 | 14.85

Medium-bodied with bright cherry and raspberry notes, subtle earthy undertones and silky tannins, finishing fresh and refined.

LAROCHE MAS LA CHEVALIERE CHARDONNAY - 58 | 21.85 | 14.85

Crisp and elegant with notes of green apple, citrus and white peach, balanced by bright acidity and a clean, mineral-driven finish.

bottle

CHATEAU NOAILLAC CRU BOURGEOIS - 69

Classic Médoc Bordeaux blend with layers of blackcurrant, plum and cedar, framed by polished tannins and a long, elegant finish.

CLOS DE L'ORATOIRE CHATEAUNEUF DES PAPES - 126

Full-bodied and complex with ripe black fruit, Provençal herbs and warm spice, supported by silky tannins and a long, powerful finish.

LAROCHE ST.MARTIN CHABLIS AOC - 94

Bright and mineral-driven with notes of green apple, lemon zest, and flinty undertones, finishing crisp and refreshing.

HUGEL CLASSIC PINOT NOIR 802413 - 84

Medium-bodied with vibrant red cherry, raspberry, and subtle spice, complemented by soft tannins and a silky, elegant finish.

