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
ALBERTA LAMB MEATBALLS 21 - grana padano, roasted peperonata sauce (gf)
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 23 - 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 BRISKET 24 – mozzarella, roasted mushroom, arugula, truffle aioli, crispy onion

MAINS

RICOTTA GNOCCHI 28 - roasted mushroom, smoked bacon, peas, parmesan cream
LAMB MEATBALL SPAGHETTI 26 - grana padano, roasted garlic tomato sauce, basil
SCALLOP FETTUCCINE 38 - chorizo sausage, parmesan cheese, cherry tomatoes, aglio e olio
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 (gf)
WAGYU BEEF BURGER 31 - American cheddar, caramelized onion, lettuce, tomato, mayo, sesame milk bun
STEAK FRITES 34 - 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 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 (gf)
EGGPLANT PARMESAN 27 - fresh mozzarella, roasted tomato basil sauce, arugula, balsamic reduction (v)

ALBERTA BEEF

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

6 OZ FLAT IRON 34 | 12 OZ NEW YORK 62 | 14 OZ RIBEYE 73

ENHANCE: Café de Paris butter 6, green peppercorn sauce 6, beef gravy 6
SIDES: mushrooms 7, prawns 10, scallops 15

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 7 or more are subject to 18% gratuity
Version 07.26
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 DE 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 DE 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.

DINNER