

# EXPRESS LUNCH

*Add Fresh Cut Fries 3 or Onion Rings 5*

- Smash Burger** <sup>GF</sup> **10**  
 4oz Ground Chuck, American Cheddar, House Smoked Bacon, Fancy Sauce, French Butter Bun
- Smoked Chicken Tacos** <sup>V</sup> **10**  
 Flour Tortilla, House Pulled Chicken, Chou, Chipotle Lime Crema, Bourbon Pickled Jalapenos, Pico De Gallo, Fresh Cilantro, Pickled Red Onion, Lime Wedge
- Add Taco 3*
- Slackline Dirty Fries** <sup>GF V</sup> **10**  
 Fresh Cut Kennebec, Smoked Bacon Lardons, Pickled Red Onion, Aged Mixed Cheddar, Scallions, Chipotle Lime Crema
- Brisket Quesadilla** <sup>V</sup> **10**  
 Spinach Tortilla, Aged Mixed Cheddar, Smoked BBQ Brisket, Tamarind BBQ Sauce
- Add Sour Cream, or Pico de Gallo 2*

- Royale With Cheese** <sup>GF</sup> **17**  
 Double 4oz Chuck Patties, 'Merican Cheese, LTOP, Fancy Sauce, Butter Brioche Bun
- Fish & Chips** **17**  
 Local BC Rockfish, Creamy Coleslaw, Tartar Sauce, Lemon Wedge, Fresh Cut Kennebec Fries

# The CHALET

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- Chicken Taquitos** **14**  
 Smoked Pulled Chicken, Fresh Cilantro, Aged Mixed Cheddar, Tamarind BBQ Sauce, Sassy Sauce
- Sasquatch Wings** <sup>GF</sup> **18**  
 Crudit , Duck Fat Ranch, Flavors: Salt&Pepper, Tamarind BBQ, Honey Garlic, Teriyaki, Buffalo Hot, Nashville Heat
- Cauliflower Bites** <sup>V</sup> **14**  
 Hoisin Peanut Sauce, Mixed Sesame Seeds, Scallions

## LARGER FARE

*Comes With Your Choice of Kennebec Fries, House Salad, or Feature Soup Upgrade: Caesar Salad, Poutine Onion Rings 2*

- Buffalo Chicken Wrap** <sup>V</sup> **18**  
 Smoked Free Run Chicken, Spinach Tortilla, Shaved Iceberg, Candied Bacon, Brick Tomato, Aged Mixed Cheddar, Nashville Hot
- Nashville Chicken Sandwich** **17**  
 Fried Buttermilk Chicken, Nashville Heat, House Pickles, Garlic Dill Aioli, Brioche Bun

## SMALL BITES

- Popcorn Shrimp** **14**  
 Bang Bang Sauce, Scallions
- St. Louis Ribs** <sup>GF</sup> **17**  
 Dry Rubbed, House Smoked, Tamarind BBQ, House Pickles
- Chicken Finger Bucket** **14**  
 Free Run Chicken, Plum Dip
- BigFoot's Poutine** **14**  
 Fresh Cut Kennebec, Cheese Curds, Poutine Sauce, Scallions

## SOUP & GREENS

- Caesar Salad** <sup>GF</sup> **16**  
 Heart of Romaine, Smoked Bacon Lardons, Herby Croutons, Grana Padano, Fresh Lemon Wedge, Creamy Anchovy Vinaigrette
- Thai Salad** <sup>V</sup> **15**  
 Mesclun Greens, Bell Pepper, Shaved Carrots, Pickled Onion, Glass Noodles, Chopped Peanuts, Scallions, Mixed Sesame Seeds, Hoisin Peanut Sauce, Fresh Cilantro
- Feature Soup** <sup>GF V</sup> **14**  
 Rotating House Soup, Sourdough Bread Bowl

# CANNED BEER

Old Yale- Knotty Blonde Ale 355ml

Budlight 355ml

Pabst Blue Ribbon Lager 355ml

Mariner Rotating 473ml

Old Yale- Off Trail Pale Ale 355ml

Tool Shed- People Skills 473ml

Tool Shed-Red Rage 473ml

Tool Shed- Zero People Skills 473ml

8

7

7

9

8

9

9

7

# NON ALCOHOLIC

Coke Cola 5

Diet Coke 5

Iced Tea 5

Sprite 5

Rootbeer 5

Orange Fanta 5

Coffee 4

Hot Chocolate 4

# BREAKFAST 8am-10am

*Add Pearl Waffles, Bacon or Sausage 3*

**Chicken + Waffles 16**

Belgian Pearl Waffles, Free Run Fried Chicken, Chantilly Cream, Nashville Heat, Fried Soft Egg, Maple Syrup

**Breakfast Burrito 15**

Scrambled Golden Yolks, Aged Mixed Cheddar, Breakfast Sausage, Sautéed Cremini, Spinach Tortilla, Herbed Hashbrowns

**Sasquatch Breakfast 14**

Two Eggs, House Bacon or Breakfast Sausage, Herbed Hashbrowns, Toast

# CANNED COCKTAILS

Bacardi Mojito 355ml 8

Blackfly Gin Fizz 355ml 8

Twisted Tea 355ml 7

White Claw 355ml 8

# DRAFT

Old Yale- Amber Ale 7.5

Old Yale- Lager 7.5

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# CHALET