

MONDAY - FRIDAY
7 AM - 11 AM
SATURDAY & SUNDAY
7 AM - 2 PM



Vegetarian Option
 Vegetarian Substitution Available
GF Gluten - Free

INDULGE:



BUTTERMILK PANCAKES
3 buttermilk pancakes topped with whipped maple butter
Served with seasonal fresh fruit
- 12



MAPLE FRENCH TOAST
3 Pieces of thick cut sweet battered bread topped with maple butter
Served with seasonal fresh fruit
- 12

SPECIALS

Served with seasoned hand cut home fries and choice of multi grain, sourdough, rye or GF bread

HIGH COUNTRY BREAKFAST
2 eggs any style •
choice of bacon, ham or sausage - 11

JACK LONDON
3 eggs any style • 2 pancakes or French toast •
choice of bacon, ham or sausage - 15

STEAK AND EGGS
6oz Ny strip steak • 2 eggs any style - 17

OMELETTES

Served with seasoned hand cut home fries and choice of multi grain, sourdough, rye or GF bread



MEAT LOVERS GF
Bacon, smoked ham, chorizo, grilled onions, cheddar - 14



FORAGER GF
Baby spinach, red onion, mushroom medley, goat cheese - 14



WESTERN GF
Bell peppers, ham, onions, cheddar - 14

BENNYS

Served with seasoned hand-cut home fries and seasonal fresh fruit

CLASSIC EGGS BENEDICT
2 poached eggs, english muffin, peameal bacon, hollandaise - 15

SMOKED SALMON
2 poached eggs, english muffin, smoked salmon, baby spinach, red onion, hollandaise - 15

FIESTA
2 poached eggs, english muffin, crispy avocado slices, pico de gallo, hollandaise - 15

GARDEN VEGGIE
2 poached eggs, english muffin, sliced tomato, roasted peppers, arugula, hollandaise - 15

BETWEEN THE BREAD



BLT
Bacon, lettuce, tomato and mayo on sourdough, multi grain, rye or GF bread - 9



SMOKED SALMON BAGEL
Toasted bagel, herb cream cheese, smoked candied sockeye salmon, red onion, baby spinach - 12



HC BREAKFAST WRAP
Scrambled egg, Cajun sausage, lettuce, Pico de Gallo, chipotle mayo, cheddar - 12

Egg any style - 3 | Home Fries - 3 | Pancake each - 3 | French Toast each - 3 | Add extra meat - 5 | Coffee/Tea - 3 1/2

À LA CARTE:

PEAMEAL SANDWICH
Back bacon, cheddar, roasted garlic mayo, sourdough bun - 8

FRIED EGG SANDWICH
Choice of bread, 2 fried eggs, cheddar - 7

WESTERN SANDWICH
Three egg omelette, bell peppers, ham and cheddar - 8

OATMEAL
House made maple brown sugar - 6

FRESH FRUIT PLATE - 8 **GF**

JUMBO MUFFIN - 3

YOGURT PARFAIT
Selection of flavors available - 7

FRESH FRUIT SMOOTHIE
Wild Berry - 7
Pineapple Banana - 7





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SMALL PLATES

PORK BELLY POUTINE **GF**

Hand cut double-fried french fries, Yukon raised pork belly, cheese curds, 50 hour reduced demi sauce - 13

HOUSE SMOKED WINGS

Ten wings - 14 | Twenty Wings - 18 | Fifty Wings - 55
Choice of hot, honey garlic, salt & pepper, chimichurri, BBQ, dry spiced


SLIDER TRIO

One of each: Takhini River Ranch Lamb & tabbouleh, Bison & cheddar, Halibut & sesame ginger slaw - 16

GARLIC BREAD WITH CHEESE

Garlic sauce, bacon, melted mozza, monterey and cheddar - 7

NACHOS

Three cheese blend of mozzarella, monteray, and cheddar melted over pico de gallo, green onion, and black olives. Served with a cup of salsa and sour cream - 15  **GF**

Add:

Pulled Pork or Smoked Brisket - 5
Crisped Chicken - 6 | Guacamole - 3
Substitute Nachos for Tater Tots - 2

CHEF'S STARTERS



CROCODILE TACOS

Lettuce, mango salsa, lime yogurt, lightly toasted softshell tortilla (two) - 17



BANG BANG CAULIFLOWER

Tempura, Thai red curry, coconut lime gremolata - 12



FRIED CALAMARI **GF**

Sweet chili, lemon aioli, coriander - 13



LOBSTER MAC 'N' CHEESE

Jalapeno cheddar sauce, garlic toast - 15

BETWEEN THE BREAD

Choice of: Caesar, mixed greens, fries, soup of the day

Substitute: sweet potato fries, avocado chips, onion rings, mac'n'cheese - 3

CAN DO FARMS BEEF BURGER

50/50 blend beef/chorizo patty, double cheddar, bacon, onion strings, BBQ sauce - 17

BISON BLUE BURGER

House made onion jam, Stilton blue cheese - 19

CALIFORNIA VEGGIE BURGER

Handmade spicy black bean patty, chimichurri sauce, avocado chips - 17

KLONDIKE KLUB

Shaved house smoked turkey & ham, lettuce, tomato, bacon, roasted garlic aioli - 14

BEEF DIP

House smoked brisket, swiss, caramelized onion, Yukon Brewing au jus, toasted baguette - 17

PULLED PORK

Double cheddar, apple BBQ sauce, slaw, all nestled in a toasted sourdough Kaiser bun - 16

STEAK SANDWICH

Caramelized onion, sautéed mushrooms, HP parmesan dressing, toasted sourdough - 16


CHICKEN CAESAR WRAP

Crispy chicken, bacon strips - 15

CHICKEN + PASTA




BUTTER CHICKEN

Sweet & spicy sauce, chicken, layered over a bed of basmati rice, naan - 18 




CHICKEN ASIAGO PENNE

Pan seared chicken tossed with baby spinach, sundried tomatoes and garlic cream sauce - 19 



GENERAL TAO CHICKEN

Cantonese noodles stir fried in spicy chili sauce with sautéed fresh vegetables - 20 

SEAFOOD, STEAK + MORE



HALIBUT AND CHIPS

Hand cut double fried french fries, slaw, lemon garlic aioli | One piece -17
Two pieces -24 | Three pieces - 30



GRILLED SALMON

6 oz. Maple cured salmon fillet with sauce, served with basmati rice and sautéed fresh vegetables - 25 **GF**



MEDITERRANEAN STUFFED PEPPERS

Duo rice filled peppers; red pepper glaze - 21 **GF**



SNAKE RIVER FARMS WAGYU BEEF MEATLOAF

Yukon raised ground beef on a bed of creamy roasted garlic mashed potatoes, finished with shitake demi - 24



HOUSE SMOKED BABYBACK RIBS

Dry rubbed and smoked ribs, covered in housemade apple BBQ sauce, served with fresh sautéed vegetables and choice of fries, mixed salad, or soup of the day
Half rack - 20 | Full Rack - 29 **GF**



GRILLED STEAK

Chimichurri marinated 16 oz. bone-in Ribeye, served with sautéed fresh vegetables and choice of fries, mixed salad, or soup of the day - 34 **GF**

SALADS

Add: Chicken - 6 | Shrimp or Salmon - 8 | 6 oz Steak - 10



CAESAR SALAD

Bacon, asiago cheese, crisp onion strings, creamy dressing - Side 7 | Main 13



MIXED GREENS **GF**

Cucumber, tomato, red onion, ninja radish and carrots - Side 6 | Main 12



CHIPOTLE MANGO SALMON **GF**

Spinach, cherry tomato, mango, black bean salsa, cilantro, honey lime vinaigrette - 16



STEAK SALAD **GF**

Arugula, spinach, roasted red peppers, red onions, goat cheese, roasted garlic clove, fried capers horseradish crème - 15



NORTHERN LIGHTS BEET, PEACH & CHEESE **GF**

Arugula, sweet cherries, goat cheese, pecans, honey mustard vinaigrette - 14



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DESSERTS

FUNNEL FRIES

Strawberry sauce, whip cream - 9

WHITE CHOCOLATE BLONDIE

Housemade with cranberries and almonds, served with ice cream - 9

DEATH BY CHOCOLATE CAKE

Shaved dark chocolate, whip cream, garnish of seasonal fruit - 9

CRISP APPLE CRUMBLE

House made crumble with vanilla bean ice cream - 9

NEW YORK CHEESECAKE

Berry Compote, whip cream - 9