



Savour the Season



Serving contemporary alpine fare and the season's signature dishes & drinks.

THE SMALLS

Winter Squash Soup, fried sage, pumpkin seed pesto, herb oil – 14 v, GF

Winter Greens, field greens, kale, mulled wine poached pear, spiced muesli crouton, fig, cranberry vinaigrette, Golden Ears feta – 21 v, GF

Burrata & Toast, olive oil poached tomatoes, burrata, tarragon mustard dressing, baguette, compressed cucumber, basil oil, fried parsley – 24 VE

Brant Lake Wagyu Carpaccio, pickled shallot, frisée, yam, radish, Calabrian chili, lemon truffle emulsion, shaved foie gras torchon, chips – 26 GF

Northern Divine Caviar bites, crispy fingerling potato, crème fraîche, Northern Divine Caviar, grated egg white, chive – 60

Golden Ears Cheddar & Emmental Fondue for Two, fingerling potatoes, apple, asparagus, broccolini, local coppa & wild boar salami, house focaccia, pickled vegetables, apricot chutney – 60

LARGER BY DESIGN

Arancini Pomodoro, crispy herbed risotto, halloumi, red pepper caponata, frisée, pine nuts, lemon herb aioli – 28 v

Coq Au Vin, rossdown chicken, king oyster mushroom, pearl onion, double smoked bacon, parsnip, broccolini, cauliflower purée, grilled bread – 36

Nass River Sockeye Salmon, winter kale and bean ragout, yam purée, grilled asparagus, citrus & chive butter sauce – 40

Sungold Lamb T-Bones, saskatoon berry jus, rosemary baby carrots, wild mushroom filo tart, frisée – 44

Lobster Radiatori, smoked speck, peas, roasted tomatoes, pecorino, tarragon cream – 38

STEAKS

All steak cuts served with chimichurri, roast fingerlings, broccolini, roasted parsnips, carrot puree, marsala mustard jus

6oz P.E.I. Hanger Steak – 36

7oz P.E.I. Tenderloin – 58

12oz P.E.I. Rib Eye – 68

Ask about our Winter Den tasting menu + wine pairings

Gluten free options/modifications can be made to most existing dishes

VE = Vegan V = Vegetarian GF = Gluten Free

Nita Lake Lodge

**WINTER
DEN**

Whistler Creekside



DESSERT

WINTER WARMERS

Mulled Wine \$9
Remy Brandy, Triple Sec, red wine, winter spiced syrup

Mulled Cider \$9
Sailors Jerrys, cloudy apple juice, winter spice syrup

Not For The Kids \$14
Hennessy VS, dark chocolate powder, nutmeg infused
oat milk, demera syrup, vanilla

The Cosy Cabin \$14
Vegan shortbread infused Knob Creek Bourbon, Licor 43,
fresh lemon juice, maple syrup, hot water

Four for Glen Coco \$18
Crème de Menthe, Crème de Cacao, Mia Amata,
Chocolate Bitters, heavy cream

Coffee Kisses \$16
Goslings Black Seam Rum, Kahlua, house made amaro-espresso

THE SWEETS

Black Forest Cake \$14
Chocolate almond dacquoise, chocolate crumble

Pumpkin Cheesecake \$12
Caramelized apples, pumpkin seed ice cream

Affogato Chocolate Lava Cake \$14
Espresso lava cake, chocolate crumble, coconut ice cream V, VE, GF

Chocolate Fondue for Two \$28
Coice of dark chocolate or Caramel Bailey's dipping chocolate,
strawberries, apples, bananas, marshmallow, biscotti

WINE BY THE BOTTLE

BUBBLES

Chronos Brut, BC	\$88
Tantalus Blanc de Blanc, BC	\$88
Benjamin Bridge Methode Classique, NS	\$128
Veuve Cliquot, Yellow Label, FR	\$189

ROSÉ

Tightrope Rosé, BC	\$58
Whispering Angel, FR	\$98

WHITE WINE

Church & State Wines Pinot Gris, BC	\$68
Le Vieux Pin Sauvignon Blanc, BC	\$88
McWatters Collection White Meritage, BC	\$88
McWatters Collection Chardonnay, BC	\$88

RED WINE

Hess Allomi Cabernet Sauvignon, CA	\$99
LFNG Stock, Syrah, BC	\$128
Joleté Wines, Pinot Noir, OR	\$155
McWatters Collection Meritage, BC	\$188



Drinks

WINTER
DEN



COCKTAILS

Alpha & Omega	\$16
1800 Reposado, spiced agave, orange bitters	
Lucifer	\$18
Odd Society Scotch, sweet vermouth, activated charcoal, Smoke & Oak bitter	
Gabriel	\$16
Chambord, prosecco, cranberry & orange	
Barrel Aged Woodford Old Fashioned	\$15
Woodford Reserve, chocolate bitters, demerara syrup	
Partridge Nest	\$18
Botanist Gin, Lilet Blanc, sage syrup, fresh lemon juice, egg white, Peychaud's Bitters	
Whiskey Love	\$16
Prospector Rye, Odd Society crème de cassis, fresh lemon juice, demera syrup, black currant puree, egg white	

*All egg whites can be substituted for (VE) aquafaba.



WINE BY THE GLASS

BUBBLES

Evolve Pink Effervescence, BC	\$11
Stellars Jay Songbird Pinnacle Brut, BC	\$14

ROSÉ

Scorched Earth Rosé, BC	\$11
Tightrope Rosé, BC	\$11

WHITE WINE

Gancia, Pinot Grigio, IT	\$11
Tightrope Sauvignon-Semillon, BC	\$13
Time Viognier, BC	\$13
Chronos Chardonnay, BC	\$16

RED WINE

Time Merlot, BC	\$14
Mission Hill Reserve, Cabernet Sauvignon, BC	\$14
Primarius, Pinot Noir, OR	\$15
Tinhorn Creek, Cabernet Franc, BC	\$16
Synchromesh, Terte Rouge, BC	\$16

