



SMALL & SHAREABLE

FRIES	11
SWEET POTATO FRIES	12
Served with chipotle mayonnaise.	
Upgrade to a poutine	5
ONION RINGS	13
Tossed in Cajun seasoning, served with Caesar dressing.	
Upgrade to a poutine	5
SOURDOUGH PRETZEL	14
Buttered and salted pretzels with beer cheddar dip and house mustard.	
POUTINE <i>Canadian Classic</i>	15
Crispy French fries covered in cheese curds and smothered in fresh gravy.	
AVALANCHE FRIES	15
Seasoned French fries, bacon, cheese sauce, red peppers, white onions, green onions and garlic butter.	
STUFFED YORKIE	16
House-made yorkie stuffed with our house beef chili, cheese mix and bacon.	
1 LB. MUSSELS	21
Tossed in Collingwood Lazy Bear blonde ale, garlic, chili flakes, shallots and tomatoes. Served with a grilled baguette.	
Upgrade to ALL YOU CAN EAT 7 / add fries 6	
TRADITIONAL NACHOS	24
Tortilla chips, tomatoes, black olives, jalapenos, green onions, mozzarella and cheddar cheese mix. Served with salsa and sour cream.	
Add guacamole 4 / add beef chili 8 / add grilled or crispy chicken 10	
1 LB. CHICKEN WINGS	25
Choice of: plain, salt and pepper, lemon pepper dry spice, Cajun dry spice, honey-garlic, whisky barbeque, buffalo, hot honey, medium, hot, or suicide sauce.	
Served with carrots and celery and choice of ranch or blue cheese dressing.	

WARM UPS

FRENCH ONION SOUP	14
Traditional French onion soup broiled with Swiss cheese and garlic crouton.	
JOZO'S CHILI	22
House-made braised beef slow cooked with chilies, peppers, black beans, corn, tomatoes and spices. Topped with green onion and cheese, served with corn bread.	

SALADS

POWER SALAD	18
Mixed greens, cucumbers, sun dried blueberries, red quinoa, edamame beans, goat cheese and pomegranate dressing.	
CAESAR SALAD	19
Romaine lettuce, smoked bacon, shaved Grana Padano cheese, garlic croutons and house-made creamy garlic dressing.	
COBB SALAD	19
Chopped romaine and spring mix, cherry tomatoes, bacon, pickled egg, green onion, feta cheese and green goddess ranch dressing.	
Add grilled or crispy chicken	10

MAINS

Served with fries / add gravy 2 / substitute house salad 4 / sweet potato fries 6 / Caesar salad 6 / poutine 6 / onion rings 6

CHICKEN FINGERS	19
Five crispy chicken fingers served with plum sauce.	
SLOPPY JOZO'S	20
Ground beef, cheddar cheese, crispy onions, barbeque sauce and a garlic buttered brioche bun.	
VEGGIE BURGER	21
House-made black bean and quinoa patty, goat cheese, charred tomato relish, pea shoots on a garlic buttered brioche bun.	
CHICKEN CAESAR WRAP	23
Grilled or crispy chicken, bacon, romaine lettuce, Parmesan cheese and house-made Caesar dressing in a flour tortilla.	
BEEF DIP	23
Shaved beef, caramelized onions, Swiss cheese, rosemary-horseradish aioli on a toasted Vienna bun.	
WEIDER'S SMASHED BURGER	24
Two 3 oz. custom chuck and brisket patties, garlic-parsley mayo, bacon jam, cheddar cheese, pickles, lettuce, tomato on a garlic buttered brioche bun.	
CHICKEN SCHNITZEL CLUB SANDWICH	24
Chicken schnitzel on a Kaiser bun with bacon, lettuce, tomato, sauerkraut and dijonnaise.	
OMA'S GOULASH	24
Tender beef and carrots in a rich paprika gravy with mashed potatoes, sour cream and green onions.	

Gratuities and taxes not included, subject to change without notification.

Blue Mountain Resort LP's Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. Please notify staff if you have any food allergies or dietary restrictions or need information about priority food allergens used as ingredients. We do not assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.



ON TAP

	PINT 20 OZ	PITCHER 60 OZ
MOLSON CANADIAN	9	23
COORS LIGHT	9	23
COORS ORIGINAL	9.50	25
CREEMORE LAGER	9.25	24
CREEMORE PILSNER	9.25	24
BLUE MOON	9.50	25
MADRÍ EXCEPCIONAL	9.50	25
SEASONAL TAPS	9.50	25
STRONGBOW CIDER	10.50	26
MURPHY'S IRISH STOUT	11	27

COCKTAILS

BLUE MOUNTINI 2.5 OZ	15
Vanilla Vodka, Raspberry Vodka, Blue Curaçao, sugar rim and lemon.	
MAPLE OLD FASHIONED 2 OZ	15
Bulleit Bourbon, maple syrup, bitters, cherry and orange.	
HYPNOTIC MARGARITA 2 OZ	15
Gold Tequila, Hpnotiq Liqueur, pineapple juice and lime juice.	
GRAPEFRUIT GIN ZEST 1.5 OZ	15
Gin, Aperol, grapefruit juice, lime juice, simple syrup and soda.	
ALPINE BERRY RUM 1.5 OZ	15
White Rum, Chambord, Elderflower Liqueur, pomegranate juice, lemon juice, Sprite and blackberries.	
HALL PASS 1.5 OZ	15
Raspberry Vodka, Peach Schnapps, Vanilla Liqueur, orange juice, lime juice, grenadine and Sprite.	
VODKA MARTINI 15	GIN MARTINI 15
2 OZ	2 OZ
Vodka, dry vermouth	Gin, dry vermouth
Premium 19	Premium 19

READY TO DRINK

WHITE CLAW	12
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BOTTLES

DOMESTIC	7.25
SOL CERVEZA	9

TALLBOYS

DOMESTIC	9
IMPORT	9.50
LOCAL CRAFT BEER	9.50

NON-ALCOHOLIC 0.0



ATHLETIC BREWING UPSIDE DAWN BLONDE	8
ATHLETIC BREWING RUN WILD IPA	8
ATHLETIC BREWING FREE WAVE HAZY IPA	8

MOCKTAILS

CRANBERRY MINT	10
Cranberry juice, Sprite, simple syrup, cranberries and mint	

BLUE MOUNTAIN SUNRISE	10
Orange juice, Minute Maid Lemonade, Sprite, lime juice and grenadine	

WINE

WHITE	GLS 60Z
CHARDONNAY / VINELAND ESTATES, NIAGARA	12
LOCAL SQUEEZE RIESLING / MEGALOMANIAC, NIAGARA	12
SAUVIGNON BLANC / CREEKSIDE WINERY, NIAGARA	13
PINOT GRIGIO / SALVALAI, ITALY	16
RED	
SYRAH / CREEKSIDE WINERY, NIAGARA	13
MALBEC / BLACK RIVER, ARGENTINA	13
MERLOT / ECHEVERRIA, CHILE	13
CABERNET SAUVIGNON / LEAPING HORSE	15
PINOT NOIR / LES JAMELLES, FRANCE	16
SPARKLING & ROSE	
PROSECCO / VILLA SANDI, ITALY	12
ROSE / TAWSE, NIAGARA	13

RED BULL

RED BULL ENERGY DRINK	5.75
RED BULL SUGAR FREE	5.75
RED BULL LIMITED EDITION	5.75

