



take-out menu

ETHICAL. SUSTAINABLE. NATURAL.

**pre-order
is an option!**

**CALL (403) 762 - 4155
TEXT (403) 688 - 1229**

WWW.STORMMOUNTAINLODGE.COM

culinary philosophy

WE ARE DEDICATED TO A PLANT FORWARD
MENU. SOURCING OUR FOOD FROM
FARMERS WHO ARE RESPONSIBLE
STEWARDS OF THE LAND.

OUR MENU IS CREATED FROM SEASONALLY
INSPIRED REGIONAL ORGANIC PRODUCTS,
NATURALLY RAISED ANIMAL PRODUCTS,
AND WILD OCEAN WISE SEAFOOD.

summer café hours

7AM – 8:30PM

gourmet breakfast panini - 11.75

lodge sourdough, free range egg, sundried tomato
pesto, cheddar (GF available)
(add bacon*, 3)

wild mushroom frittata - 11.75

smoked gouda, shallots, free range eggs, (VG) (GF)

granola bowl - 11.75

coconut vanilla yogurt, fruit compote, lodge-made
granola, (V) (GF)

fresh baked pastries - 4.95

(ask about our daily offerings)

sandwiches

avocado & egg salad croissant - 11.95

dijon, greens, free range eggs,
chives, tomato, (VG)

smoked salmon bagel - 11.95

goat cheese, capers, pickled onions, cucumbers

ham & cheese baguette - 11.95

wood smoked ham*, grainy dijon, apple-fig
chutney, pickled onions, dills, greens

hikers lunches

*your choice of sandwich & beverage,
lodge baked cookie or fresh fruit*

18

after 11 A.M.

LUNCH SPECIAL

soup & salad & sourdough
beet & goat cheese salad, summer corn chowder
19.95

brie, strawberry & basil panini - 11.95
lodge sourdough, strawberry & caramelized onion jam

bratwurst - 14.75

on a bun, loaded with horseradish & beer mustard,
mayo, sauerkraut, pickled onions, chopped dills

storm's signature burgers

*served with roasted rhubarb barbeque sauce,
garlic aioli, pickled onions, dills, greens*

veggie burger - 17.95

smoky yam & black bean, cashew cheese, (V)

game burger - 17.95

bison, elk, bacon*, gouda

wine & cheese

wine kit

½ bottle of prospect wine (red or white),
two reusable glasses

&

charcuterie platter

bison, venison, wild boar, artisan cheeses, lodge
preserves, crackers & bread

39

**free range pork products are from
"Bear & the Flower" farm*

snacks

chips - 5.50

(kettle brand)

barbecue, salt & vinegar or sea salt

nuts - 7.99

(prana - ask for our selection of nut mixes and chocolate bark)

chocolate bars

(wild mountain chocolates - ask for selection)

small: 3.99

large: 8.99

cocktail kits to-go

(two servings)

THE DOLLY PARTON

BUFFALO TRACE, LEMON,
PEACH-HONEY SYRUP, MINT

27.95

WILD LIFE GIN & TONIC

WILD LIFE GIN,
SPARKMOUTH TONIC, LIME

26.95

beverages

specialty coffee

(eclipse coffee roasters)

espresso, americano, 4.75

cappuccino, latte, 5.25

drip coffee - 3.95

(kicking horse - horsepower blend)

loose leaf teas - 3.75

(brewster tea house - ask for selection)

locally brewed kombuchas - 6.95

(wild brewing co.)

elderberry-lavender or raspberry-ginger

organic juices - 3.50

(black river juices)

orange, grapefruit, apple-cranberry, lemonade or
sweet apple cider

iced teas - 5.50

(phat - mct infused iced tea)

black tea & berries, green tea & peach or white tea
& lemon

artisanal sodas - 2.95

(real brew premium sodas)

root beer, ginger ale, vanilla cream soda

libations

canadian craft beer

bottlenecks & cans (355ml) - 8

village - golden ale

postmark - juicy pale ale

snake lake - sidewinder IPA

common crown - hefe off hefeweizen

tall boys (650ml) - 15

hojne - hoyner pilsner

tofino brewing co. - hoppin' cretin IPA

four winds - nectarous sour

hojne - dark matter

other (473ml cans)

dandy brewing co. - oyster stout - 10

glutenberg - gluten-free blonde - 5.95

village - non-alcoholic pale ale - 5.50

okanagan wines (1/2 bottles)

prospect winery

chardonnay - 19

cabernet-merlot blend - 19

kettle valley winery

sémillon-sauvignon blanc - 29

pinot noir - 32