

Thank you for dining with us at
Eagle's Eye Restaurant
"Canada's most elevated dining experience."

Eagle's Eye is pleased to go straw free. Through this program we can reduce our impact in landfills and oceans by eliminating 5200 feet of Plastic per ski season. If you must have a straw, please ask your server.

There may be an automatic 18% gratuity charged for parties of 6 or more.

WINE BY THE GLASS

WHITE BY THE GLASS 6oz/9oz
Prospect Ogopogo's Lair Pinot Grigio,
Okanagan Valley, BC 10/15

2014 Mission Hill 'Reserve'
Sauvignon Blanc, West Kelowna, BC 12/18

2016 Louis Latour Chardonnay Bourgogne,
15/22

RED BY THE GLASS 6oz/9oz
2016 Rust Wine Co. Pinot Noir Oliver, BC

2015 Cedar Creek Merlot, Okanagan Valley BC
10/14

2016 Cassini Cellars Cabernet Sauvignon,
Oliver, BC 12/18

Daily Feature Glass, please ask your server

MORE WINE OPTIONS PAGE 5

MOUNTAIN TOP CAESAR'S
9.75 SINGLE or 13.00 DOUBLE

All Caesars come with clamato juice, tobasco, worcestershire sauce, celery stick, olive & pickled bean.

CLASSIC EAGLE'S EYE

The Canadian classic with Stolichnaya vodka,
celery salt rim

WILD HORSE

Tequila, chipotle chili & lime,
pepperoncini, rock salt rim

THE MONTREAL

Stolichnaya vodka, HP sauce,
Montreal steak spice rim

GIN PEAKS

Gordons gin, cucumber, lemon,
cilantro

ROCKY MOUNTAIN BACON CHEESAR 18

2oz bacon infused vodka, balsamic reduction, chipotle chili, fresh lime,
horseradish, maple & bacon crumb rim, pepperoni, cheddar cubes, pickle, sweet onion,
pickled bean

Modifications politely declined on this Caesar.

DAILY SOUP FEATURE 9

Chef's creation served with a warm bun

TRUFFLE FRIES 16.5

French fries, white truffle oil, parmesan, chives

REGULAR FRENCH FRIES 8

CLASSIC POUTINE 15

French fries, cheese curds, peppercorn gravy

Add bacon 4.5

PULLED PORK POUTINE 21.5

Slow cooked smoked pork shoulder, French fries, cheese curds, red wine peppercorn gravy

EAGLE'S EYE SALAD 18

Organic greens, tomatoes, beets, cucumbers, pineapple, feta cheese, maple dijon dressing

CAESAR SALAD 19.5

Baby romaine, caesar dressing, parmesan, croutons, maple glazed bacon, capers

MARINARA PASTA 22

Smoked tomato sauce, roasted vegetables, spinach, fresh basil

MUSHROOM PESTO PASTA 24

Mushrooms, sundried tomato, pesto, white wine cream sauce with shaved parmesan

GAME MEAT BOLOGNAISE PASTA 27

Slow cooked elk & bison with wild mushrooms & sautéed carrots in a traditional tomato sauce

Make any pasta gluten free 4

ADD ANY EXTRA SAUCE 3

House made mayonnaise, avocado aioli, garlic aioli, tomato salsa
peppercorn gravy 4

All our sauces, dressings and condiments are made in house.

WINE TASTERS

WHITE FLIGHTS

3 glasses w/ 3oz pours

BC FLIGHT 18

Mission Hill 'Reserve' Sauvignon Blanc, BC

Prospect Ogopogo's Lair Pinot Grigio,
Okanagan Valley, BC

2013 Cassini Cellars 'Reserve' Chardonnay
Oliver, BC

CHARDONNAY FLIGHT 25

2013 Cassini Cellars 'Reserve' Oliver, BC

2015 Cassini Cellars 'Unoaked' Oliver, BC

2016 Louis Latour Bourgogne, FR

RED FLIGHTS

3 glasses w/ 3oz pours

BC FLIGHT 18

2016 Rust Wine Co. Pinot Noir, Oliver, BC

2015 Cedar Creek Merlot, Okanagan Valley BC

2013 Cassini Cellars Cabernet Sauvignon, Oliver,
BC

PINOT NOIR FLIGHT 25

2015 Louis Latour Bourgogne, FR

2016 Rust Wine Co. Pinot Noir, Oliver, BC

2014 Misconduct 'Suspect Series', Okanagan
Valley, BC

WINE BY THE OUNCE

WHITES

2012 St. Urbans-Hof Gewurtztraminer Mosel, GER 4

2013 Cassini Cellars Chardonnay 'Reserve', Oliver, BC 3

2015 Cassini Cellars Chardonnay 'Unoaked', Oliver, BC 3

2016 Louis Latour Chardonnay, Bourgogne, FR 3

REDS

2015 Louis Latour Pinot Noir, Bourgogne, FR 3

2014 Misconduct Pinot Noir 'Suspect Series', Okanagan Valley, BC 3

2013 Davis Bynum Pinot Noir, Sonoma County, CA 5

2013 Tommasi Amarone, DOCG, IT 8

2012 Mission Hill 'Oculus' Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot, Malbec

SOMETHING SWEET

13

CHOCOLATE MOUSSE

Dark, light & white chocolate mousse, chocolate crisp

NY CHEESECAKE

Classic cheesecake, berry coulis, chocolate sauce

TIRAMISU

Mascarpone, chantilly, cookie, espresso, Frangelico sauce

PANNA COTTA

Citrus zest maple syrup, honey, caramel

SPIKED HOT BEVERAGES 9.5

AVALANCHE

Baileys, Frangelico, crème de cacao, coffee, fresh whipped cream

DARK HORSE

Chambord, crème de cacao, hot chocolate, fresh whipped cream & Oreo cookie crumbs

BEAR HUG

Butterscotch schnapps, Baileys, coffee, fresh whipped cream

HOT TODDY

Scotch Whisky, Benedictine, maple syrup, lemon juice

STARBUCKS COFFEE SINGLE/DOUBLE

Cappuccino, Latte, Mocha 4.95/6.75

Americano, Espresso 3.75/5.75

Macchiato 4.50/6.75

Chai Tea Latte 5

London Fog 4.75

Ask your server about our
selection of
liqueurs, schnapps & aperitifs to
add to your coffee

SANDWICHES AND STEAKS

Served with your choice of French fries or featured soup

Substitute side of Eagle's Eye or caesar salad 4.5

Substitute side of truffle fries or poutine 6.25

ALBERTA BEEF BURGER 23.5

6oz beef chuck patty, candied bacon, Swiss cheese, tomato salsa
organic greens, avocado aioli, brioche bun

VEGETARIAN BURGER 24.5

Black bean patty, tomato salsa, hummus, organic greens,
roasted beets, cucumber, tomato, brioche bun

GRILLED CHICKEN WRAP 23.5

Grilled chicken breast, prosciutto, salami, tomato, havarti cheese
Arugula, garlic aioli

Modifications to the wrap are politely declined.

PULLED PORK SANDWICH 23.5

Slow cooked smoked Canadian pork shoulder, bourbon BBQ sauce, candied bacon
aged cheddar, apple slaw on marble rye

Modifications to this sandwich are politely declined.

7oz ALBERTA BEEF STRIPLOIN 34

Garlic butter, red wine peppercorn gravy, caramelized onions

ADD TO YOUR MEAL

2 strips of bacon 4.5, whole chicken breast 9, pulled pork 8

Extra cheese curds 4, slice of Swiss or cheddar cheese 2.5

"Canada's most elevated dining experience."

Eagle's Eye Chef Nassim Meddane

**DRAFT 16oz/60oz
8.75/27**

Kokanee Lager
Shock Top Belgian White
Stanley Park Trail Hopper IPA
Mill St. 100 Meridian Amber
Stanley Park Layer Up Winter Ale
Okanagan Crisp Apple Cider

**HAPPY HOUR 3-4PM DAILY
\$6 PINTS & \$22 JUGS**

Stanley Park Layer Up Winter Ale
Stanley Park Trail Hopper IPA

EAGLE'S EYE SIGNATURE MARTINIS

ICE WINE MARTINI

Prospect Vidal Ice Wine, vodka, white grape juice & a red grape
16

CHOCOLATE CONSEQUENCE

Dark crème de cacao white & dark, crème de menthe, cream, double strained with a chocolate sauce garnish
10.5

IN THE BOTTLE

**WHITETOOTH BREWING 650ml BOTTLES
19.5**

Good for sharing, brewed in Golden BC
Launchpad Rye Ale
Speed Metal Stout
Brewing Thread the Needle Witbier
Icefields Pale Ale

341ml BOTTLES

Kokanee, Bud, Bud Light **7.25**
Kootenay, Kokanee Gold **7.25**
New Grist (Gluten Free) **8.75**
Corona, Stella **7.75**
Mike's Hard Lemonade **8**
Prohibition Brew (Non Alcoholic) **6.75**

COCKTAILS 10.5

Make your cocktail a double AKA **"the downloader"** add 4

CANADIAN WHISKY SOUR Canadian Club rye, fresh rosemary, lemon juice, maple syrup

THE SHAFT Stolichnaya vodka, Kahlua, milk & a shot of espresso
A local favorite

THE CHILI HORSE Chili infused tequila, gin, Triple Sec, smashed berries, fresh lime with a salt rim

BLUEBERRY G&T Gin, tonic, crushed blueberries & fresh lime

GIN & ELDERFLOWER Gin, fresh lemon juice, elderflower syrup, sprite
Garnished with a cucumber fold

MULLED WINE

Served hot— our feature red wine infused with cinnamon, oranges, cloves, star anise, maple spiced syrup, St Remy V.S.O.P Brandy
10.5

SPARKLING COCKTAILS 10.5

BELLINI Mionetto Prosecco DOC Treviso Brut, peach schnapps, cherry juice

ALPINE SKY Mionetto Prosecco DOC Treviso Brut, grapefruit, orange juice

RASPBERRY BUBBLES Mionetto Prosecco DOC Treviso Brut, Chambord

