

POWDER KEG

Lake Louise
SKILOUISE.COM

BOWLS

- Cream of Tomato** **Q** ******
cheddar cheese, garlic stick 8.50
- Soup of the Day** 8.00
- French Onion Soup** ******
caramelized onion, onion crisp, baked cheese 12.00
- Bison Chili** ***** 12.00
sour cream & cheddar, tortilla chips

ON TAP 20oz

- Kokanee** | Kokanee Gold | Bud Light
per 8.50 jug 24.50
- Keith's** | Goose Island IPA | Shock Top
per 9.25 jug 26.50
- Okanagan Apple Cider**
per 9.75



Add a Deer to your Beer!

1oz. of Jägermeister 3.75

Jägermeister

COCKTAILS \$9.75 (1oz)

- Powder Keg Caesar**
Wyborowa vodka, clamato,
Frank's Red Hot, Worcestershire,
dill pickle, olives
- Shohi Lakes Lemonade**
Blue Curacao, Wyborowa vodka,
Sprite, fresh lemon

Twisted Classic \$12.75 (2oz)

- Wild Turkey Sour**
Gibson's 12yr rye, Park maple rye,
Canadian maple syrup, fresh lemon,
lemon twist
- Winter Glimet**
Hendrick's gin, fresh lime, bitters,
simple syrup, rosemary
- Locals Only Negroni**
Wildlife gin, Wildlife amaro,
sweet vermouth, orange zest

MARTINI \$13.25 (1oz)

- Gingerbread**
Park vanilla vodka, Carolans Irish
cream, Fireball, Domaine de Canton
ginger liqueur, splash milk, granola
- Alberta Rose**
Hendrick's gin, rose petal simple syrup,
Chateau St. Jean rose, flower petal

TALL CANS 473ml

- Kokanee** 8.00
Kokanee 9.50
Budweiser 9.50
Mill St. 9.75
Organic Lager | Cobblestone 484ml
Michelob Ultra 9.75
Corona 9.75
Stanley Park Noble Pilsner 3oz 9.75
Stella Artois 10.00
Canim Brewing 11.00
Ten Peaks Pale Ale | Railway Rye IPA

- The Buzz**
Wild Turkey American Honey,
ginger ale, fresh lemon,
Alberta honey drizzle
- Glacier Buck**
Pack Glacier rye, Grizzly Paw
ginger beer, muddled strawberries,
bitters, fresh lemon, basil



- Loeke and Not-so-Stock
Old Fashioned**
Woodford Reserve bourbon,
raw sugar, Park cacao nib tincture,
bitters, cacao soaked cherry

- The Big Chair-y Manhattan**
Red Stag cherry whiskey,
sweet vermouth, bitters,
maraschino cherry

- Corduroy**
gin, dry vermouth, grapefruit juice,
bitters, celery ribbon

- Après-Ski**
peppermint schnapps, Carolans
Irish cream, cacao liqueur, milk

- Caliente**
Park chili vodka, cacao
liqueur, chocolate shavings

SALADS & HEALTHY OPTIONS

- Caesar Salad** ****** 16.00
romaine, herb croutons, bacon, creamy
garlic dressing
- Mountain Cobb Salad** ***** 17.50
chicken, iceberg lettuce, tomato, bacon, avocado,
cheddar cheese, red onion, hard boiled egg,
ranch dressing
- Kale and Brussel Sprout Salad** **Q** ***** 16.00
fresh greens, dried cranberry, toasted almonds,
lemon goat cheese crumble, balsamic vinaigrette
- Poached Salmon Quinoa Salad** ***** 17.50
Atlantic salmon, quinoa, arugula, cherry tomato,
cucumber, chickpeas, red onion, radish,
basil & jalapeno dressing

CRISPY & CRUNCHY

- Classic Poutine** 15.75
curly fries, cheese curds, gravy
- Gun Powder Poutine** 17.00
spicy pulled pork, Havarti cheese, jalapeno,
cheese curds, gravy, black pepper garnish
- P.K. Poutine** 17.75
bacon, chorizo, chicken, cheddar,
cheese curds, gravy
- Chicken Wings** 17.50
BBQ, hot, honey garlic, salt & pepper,
buffalo, crudité, ranch
- Boneless Chicken Wings** 18.50
BBQ, hot, honey garlic, salt & pepper,
buffalo, crudité, ranch
- Canilflower Buffalo Bites** **Q** 15.50
buffalo tossed cauliflower bites,
scallions, crudité

please note we are not a gluten free environment | our hand-dipped items
may also contain wheat | please contact our staff for more information

- * & ** gluten free **Q** Vegetarian
** Can be prepared gluten free

"PIZZA" PIZZA

- Canadian EH** 26.00
pepperoni, mushrooms, back bacon,
mozzarella cheese
- BBQ Chicken** 26.00
smoke house BBQ sauce, chicken, bell peppers,
red onion, mushrooms, mozzarella cheese
- Double Black Diamond** 28.00
ground beef, pepperoni, back bacon, chorizo,
bell peppers, red onion, mushrooms,
olives, three cheeses
- Peregio Pizza** 25.50
marinara base, potato chunks, caramelized
onions, mozzarella, cheddar, sour cream drizzle,
cheese peregrine garnish
- Vegetarian** **Q** 25.50
basil pesto, cherry tomato, eggplant, bell peppers,
red onion, feta cheese, goat cheese, arugula
- Pipestone** 28.00
alfredo base, maple bacon crumble, red onion,
roasted red peppers, cheese curds, flaked salmon,
fresh arugula, balsamic glaze
- Build Your Own** 26.00
includes three toppings of your choice
- Additional Toppings:** 3.55
pepperoni red pepper jalapeno peppers
bacon green pepper sundried tomato
back bacon pineapple black olive
ham tomato basil pesto
grilled chicken green onion goat cheese
chorizo red onion feta cheese
arugula mushroom extra cheese
- * Gluten free pizza crust available

SIDES & EXTRAS

- Half Caesar Salad** 8.00 **Sauce** 2.00
Curly Fries (small) 6.00 **Dressing** 1.00
Nacho Chips 2.00 **Crudité** 3.00
Garlic Cheese Stick 1.00

BAKED

- EL QUESO Grande Nachos** **Q** ******
Full order 24.00 Half order 18.00
serves 2-4 serves 1-2
tortilla chips smothered in cheddar, Monterey Jack,
jalapeno peppers, tomato, black olives, red onions,
scallions, salsa, sour cream, guacamole
- Add-on:**
beef 3.75 salsa 3.75
chicken 3.75 sour cream 3.75
cheese 3.75 guacamole 3.75
- Stuffed Baked Yorkies** 18.50
eight mini yorkies - Alberta prime rib, beef jus,
bacon, cheddar cheese
- Bacon Jalapeno Popper Dip** 14.50
creamy baked cheese dip, bacon, crispy smoked
jalapeno bites, pita chips, crudité
- Bagei Skins** 17.75
garlic butter, three cheeses, bacon, green onions,
sour cream, sweet chili sauce
- Potato Skins** ****** 14.50
garlic butter, three cheeses, bacon, green onions,
sour cream, salsa
- Patroler's Pie** ***** 17.00
seasoned Alberta ground beef, carrots, corn,
peas, rosemary mashed potato, side salad
- Cauliflower Garlic Bolognese** **Q** 17.00
classic red lentil and garlic cauliflower
"Bolognese" sauce, spaghetti, parmesan cheese,
garlic cheese bread stick

DESSERTS

- Mountain Slive Lava Cake** 9.00
soft-centred chocolate lava cake, vanilla ice cream
- Baked S'mores Dip** 9.00
- Hot & Frosty Pecan Pie** 9.00
icing sugar, vanilla ice cream

WINE

- White**
- | | | | |
|-------------------------------------|-------|-----|----------------|
| | 5oz | 9oz | Bottle (750ml) |
| Prospect Pinot Grigio CANADA | 9.75 | 14 | 38 |
| Matu Sauvignon Blanc NEW ZEALAND | 9.75 | 14 | 38 |
| Queen's Gate Dry Riesling CANADA | 11.75 | 16 | 48 |
| Kendall Jackson Chardonnay CANADA | 12.75 | 17 | 56 |
- Rosé**
- | | | | |
|-------------------------------------|-------|----|----|
| Chateau St. Jean Bijou CALIFORNIA | 11.75 | 16 | 48 |
|-------------------------------------|-------|----|----|
- Red**
- | | | | |
|--|-------|----|----|
| Prospect Cab Merlot CANADA | 9.75 | 14 | 38 |
| Mission Hill Estates Pinot Noir CANADA | 9.75 | 14 | 38 |
| Kenwood Sonoma Cab. Sauv. CALIFORNIA | 11.75 | 16 | 48 |
| Lake Breeze Merlot CANADA | 11.75 | 16 | 48 |
- Bubbles**
- | | | | |
|-----------------------------------|----|---------|------|
| Lamarea Prosecco ITALY | 10 | (187ml) | 41.5 |
| Pommery P.O.J. Champagne FRANCE | 25 | (200ml) | 88 |
| Pommery Brut Rosé FRANCE | | | 88 |

CANADIAN RESERVE WINES

- The Okanagan Valley is home to more than 80% of all vineyards in British Columbia. The valley stretches over 250 kilometers across many sub-regions, each with distinct soil & climate conditions suited to growing a range of international award winning varieties.
- White**
- | | |
|----------------------------|-------|
| Longhand Pinot Grigio | 40.00 |
| Open Sauvignon Blanc | 40.00 |
| Cedar Creek Gewurztraminer | 42.00 |
| See Ya Later Chardonnay | 48.00 |
- Red**
- | | |
|---------------------------------------|-------|
| Summer Hill Merlot | 48.00 |
| Nik'Mip Pinot Noir | 52.00 |
| Wykn's Black Label Cabernet Sauvignon | 56.00 |
| Black Hill Syrah | 65.00 |

HOT DRINKS \$9.75 (1oz)

- Crème Brûlée Coffee**
Park vanilla vodka, Frangelico,
Cointreau, whipped cream
- Elephant Nuts**
Amara, Frangelico, coffee,
whipped cream
- Hot Rum Toddy**
Flor de Caña dark rum, lemon,
Alberta honey
- Hot Apple Pie**
Sailor Jerry spiced rum, hot apple cider,
cinnamon, apple slice
- S'Mores Hot Chocolate**
Park vanilla vodka, Carolans Irish cream,
burnt marshmallows, graham cracker,
whipped cream
- Hand Warmer Hot Chocolate**
Amara, Disaronno Amaretto,
whipped cream, mint chocolate stick
- Burnt Orange Hot Chocolate**
Flor de Caña dark rum, Triple Sec,
hot chocolate, whipped cream, orange

HANDCRAFTED "BARREN OF MULES" \$9.75 (1oz)

- Mountain Mule**
Wyborowa vodka, Grizzly Paw handcrafted
ginger beer, fresh lime juice, bitters
- Red Green Donkey**
Red Stag cherry whiskey,
Grizzly Paw handcrafted ginger beer,
cucumber ribbon, fresh lime

NON-ALCOHOLIC DRINKS

- Deluxe Hot Chocolate** 4.50
whipped cream, chocolate
sprinkles, marshmallowy cherry
- Coffee or Tea** 4.00
bottomless cup!
- Badoit Sparkling Water** 750ml 8.75
- Evian Mineral Water** 750ml 8.75
- 2% Milk** 4.50

PROSECCO COCKTAILS \$10 (6oz)

- Aperol Spritz**
Aperol, prosecco, soda, orange wheel
- Grapefruit Sparkler**
prosecco, grapefruit juice, rose petal
simple syrup, rosemary sprig



EXPLOSIVE SHOT DEALS!

- Jägermeister** (1oz) 4.00
Jägermeister Spice (1oz) 4.00
Tullamore Dew (1oz) 4.50
Fireball (1oz) 4.50

MOCKTAILS 5.75

- Cinderella**
orange juice, lemonade,
pineapple juice, lime
- No-Jiro**
simple syrup, mint, soda water,
lime, citrus rim
- Stinky Temple**
orange juice, Sprite, grenadine,
marshmallow cherry
- Virgilio Caesar**
clamato, worcestershire, Frank's Red
Hot, olives, dill pickle, celery salt