

## STARTERS

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DAILY SOUP 6

FRESH BAKED BREAD 6 – extra virgin olive oil, sea salt

TRIO OF DIPS 18 – roasted garlic hummus, smoked eggplant, red pepper feta

WEST COAST CHOWDER 13 – smoked bacon, fresh seafood, charred jalapeno relish

BC MUSSELS 25 - smoked bacon, leeks, white wine, herb butter sauce, grilled focaccia

CALAMARI 17 - cup4cup dusted, red onion, bell pepper, chili lime aioli

ALBERTA LAMB MEATBALLS 18 - roasted peperonata sauce, fennel, fresh basil

CHEESE & CHARCUTERIE 28 - artisan cheese, assorted meats, pickles, crostini

## SALAD

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ARTISANAL GREENS 9/13 – carrot, fennel, pumpkin seed, radish, squash vinaigrette

GRILLED ROMAINE 16 – focaccia croutons, smoked bacon, roasted garlic dressing

*Jm* ROASTED BEET SALAD 17 – pickled beets, arugula, candied pecans, goat cheese vinaigrette

COBB SALAD 19 – smoked bacon, egg, blue cheese, kalamata olives, avocado, cherry tomatoes, creamy basil dressing

BURGER BOWL 22 – AAA Alberta ground chuck, romaine, avocado, tomato, aged cheddar, corn tortilla, crème fraiche

ENHANCE: chicken breast 9, shrimp 9, scallops 12, 6oz flatiron steak 15

## PIZZAS

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MARGHERITA 22 – fior di latte, basil, San Marzano tomato

*Jm* MUSHROOM 22 – roasted mushrooms, grana padano & mozzarella, truffle crema

PEPPERONI 22 – calabrian chili honey, mozzarella, San Marzano tomato

*Jm* SMOKED BRISKET 22 – dill pickle, cheese curds, caramelized onions, mustard crema

## SANDWICHES & BURGERS

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(all sandwiches & burgers are served with hand cut fries)

ALBERTA BEEF CHEESE BURGER 22 – ‘American cheese,’ caramelized onion, lettuce, pickles, 1000 island

*Jm* ITALIAN DELI MEAT SANDWICH 17 – provolone cheese, pepperoncini, arugula, red pepper spread

SMOKED BRISKET 19 – sylvan star gouda, sauerkraut, house mustard, house rye bread

STEAK SANDWICH 27 – 6oz AAA Alberta flat iron, peperonata, chimichurri, horseradish aioli, grilled focaccia

TUNA MELT 21 – confit albacore tuna, aged cheddar, kimchi, house-made brioche

## MAINS

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RICOTTA GNOCCHI 18 / 25 – rapini, chili oil, pecorino

MUSHROOM CAVATELLI 19 / 26 – prosciutto, roasted leeks, arugula, goat cheese crema

LAMB MEATBALL SPAGHETTI 18 / 25 – Alberta lamb, pecorino cheese, roasted tomato sauce

SCALLOP FETTUCCINE 23 / 30 – chorizo sausage, parmesan cheese, cherry tomatoes, aglio e olio

FISH & CHIPS 21 – beer battered Atlantic cod, slaw, tartar sauce

GRILLED ORGANIC SALMON 34 – miso marinade, bok choy, shiitake mushroom, potato, charred tomato emulsion

## ALBERTA BEEF

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minimum 31 day aged Alberta beef

Served with market vegetables, butter mashed potatoes or hand cut fries

6 OZ FLAT IRON 29 | 12 OZ NEW YORK 49 | 6 OZ TENDERLOIN 52 | 14 OZ RIBEYE 61

ENHANCE: red wine demi-glace, truffle butter, green peppercorn sauce, romesco, blue cheese 6

SIDES: herb mushroom 7, prawns 9, scallops 12

From farm to kitchen & tide to table, Murrieta's West Coast Bar & Grill is committed to sourcing responsible and sustainable practicing partners



MURRIETA'S WEST COAST BAR & GRILL

Please advise your server of any food allergies & intolerances | Prices subject to GST | Parties of 8 or more are subject to 18% gratuity  
menu version sum22.01

*Jm* New menu item

## FEATURED WINES OF WASHINGTON

bottle | 270ml | 165ml

MERF CHARDONNAY – 52 | 21.05 | 13.05

Flavors of bright apple, pear and tropical fruit with delightful floral and creamy notes. Followed by a rich mouthful and hints of oak in the nose.

COLUMBIA CREST GRAND ESTATES CABERNET SAUVIGNON – 48 | 19.85 | 12.05

Slight pepper, round body, dried cherry, silky vanilla, concentrated with a long velvety finish.

COLUMBIA CREST H3 MERLOT – 59 | 24.05 | 14.85

Aromas of spice, plum and blackberry with the perfect balance of earth, cocoa and ripe black cherry notes. Followed by a smooth velvety finish.

CHATEAU STE MICHELLE COLUMBIA VALLEY CABERNET SAUVIGNON – 59 | 24.85 | 14.85

An inviting Cabernet with plenty of complexity, structure and silky tannins. Extremely versatile with food.

TENET WINES THE PUNDIT SYRAH – 75

A decadent mouthful with flavors of cherry, blueberry and dark chocolate is complimented by a long juicy complex finish.

CHATEAU STE MICHELLE RED MOUNTAIN CABERNET SAUVIGNON – 67

Aromas and flavors of black cherry, cardamom spice and dark chocolate with an elegant structure and refined tannins.

COLUMBIA CREST WATER CLORE RESERVE RED – 119

Intense aromatics of spice and earthy notes. Balanced flavors of blackberry and currant lead to hints of coconut and chocolate on the palate.

