SNOWSHOE SAM'S

APPIES

TRUFFLE FRIES - $15 VEG
White truffle, grana padano, garlic aioli

POUTINE - $16
Roasted chicken gravy, squeaky cheese curds, mozzarella cheese

GARLIC CHEESE FINGERS - $16 VEG
Garlic & parsley butter, mozzarella, marinara

BUFFALO CHICKEN WINGS - $22
1 lb of wings tossed in Sam's house made blue buffalo sauce, with parmesan & dill dip for dunkin'

KFC - $21 V
Korean fried cauliflower, sticky gochujang & garlic glaze, toasted sesame seeds, scallion, cilantro, lime

SPINACH & ARTICHOKE DIP - $19 VEG
Baked and topped with parmesan reggiano and mozzarella, aged white cheddar, water chestnut gremolata, tortilla chips

PAN NACHOS - $23 VEG
House-fried white corn tortilla chips, pickled jalapeno & onions, scallions, cheddar cheese, queso, chopped cilantro, salsa verde, pico de gallo

NACHO ADD-ONS
guacamole +$4 - tofu chorizo +$8 - pork belly +$9
nacho chicken +$8 - ground beef +$9

SOUPS

TOMATO & PARMESAN - $15 VEG, GFO
Basil, cracked pepper, served with warm focaccia

BEAN CHILI - $16 V, GFO
House-made ancho & guajillo spice blend, mixed beans, stewed tomatoes, cilantro, scallions, hand-cut corn tortilla chips, pickled red onion, served with warm focaccia

HANDHELDS

BEEF DIP - $24
Braised AAA Alberta beef shoulder, horseradish aioli, caramelised onion cream cheese, red wine jus, crispy fries

HAM & CHEESE MELT - $22
Smoked house ham, aged cheddar, Swiss cheese, dijonnaise, mill creek thick-cut sourdough bread, tomato & parmesan soup

DOUBLE SMASH BURGER - $23 GFO
Two 3oz patties, tomato, lettuce, American cheese, BNA burger special sauce, potato bun, crispy fries

BILLIONAIRE BURGER - $26 GFO
6oz patty, brioche bun, bacon & tomato jam, leaf lettuce, beefsteak tomato, aged cheddar cheese, dijonnaise, crispy fries

ROAST TURKEY - $20
Mill Creek multi grain bread, roast turkey, alfalfa sprouts, Swiss cheese, beefsteak tomato, chipotle cranberry jelly, dijonnaise, sour cream & onion kettle chips

SO-CAL BURRITO - $25 V, GFO
Tofu chorizo crumble, pico de gallo, red rice, refried beans, cashew chipotle sauce, sliced cabbage, salsa roja, corn chips
(MAKE IT A BOWL +$2.50)

PORK BELLY BURRITO - $26
Carnitas-style pork belly, locally made chorizo, red rice, sliced cabbage, salsa verde, pickled jalapeno & onions, habanero hot sauce, guacamole, corn chips
(MAKE IT A BOWL +$2.50)

CHICKEN PARMESAN SUB - $25
Crispy chicken schnitzel, marinara, pesto mayonnaise, mozzarella, parmesan reggiano, sour cream & onion kettle chips
(ASK FOR AUSSIE STYLE ON "CHIPS" - ADD HAM +$2)

MAINS

BUTTER CHICKEN - $32 GFO
Tandoori-spiced chicken thighs, traditional onion and tomato gravy, basmati rice, cilantro, pickled onions, buttered naan, cilantro yogurt

PEANUT NOODLES - $26 V, GFO
Broad noodles, lime peanut sauce, crispy lemongrass tofu, bean sprouts, charred cabbage, cilantro, chili oil, scallions, sesame seeds

NASI GORENG - $29 V, GFO
Indonesian-style fried rice, lemongrass & ginger fried tofu, mixed vegetables, vegan kimchee, crispy brussels sprout leaves, pickled jalapeno, tamarind lime sticky chili glaze, sesame seeds, peanut sauce

BRAISED SHORTRIB TAGLIATELLE - $35
Balsamic-poached shallot, 8-hour braised Alberta beef, pan-reduced gorgonzola cream, tagliatelle

SALADS

THE BEST (VEGAN) CAESAR - $22 V, GFO
Romaine hearts, candied gala apples, crispy capers, hemp seed parmesan, croutons, fried Brussels sprout leaves, silken tofu & lemon dressing. Umami chipotle caesar vinaigrette

CHICKEN TACO SALAD - $24 GFO
Ancho & lime marinated chicken, mixed lettuces, cherry tomatoes, aged cheddar, cilantro, white corn tortilla chips, house catalina dressing, chipotle ranch

SALAD ADD-ONS
tofu chorizo +$8 // pork belly +$9
nacho chicken +$8 // ground beef +$9
guacamole +$4

ADD-ON SAUCES

Habanero - Dill Ranch - Honey Mustard - BBQ - Chipotle Ranch - $1
Marinara - $2

PIZZA 14" THIN CRUST

PEPPERONI - $24
Cup & curl pepperoni, mozzarella, pickled jalapeno, warm honey, San Marzano-style tomato sauce

MUSHROOM & PESTO - $24 VEG
Mixed mushrooms, basil pesto, mozzarella, pickled onions, white truffle, arugula, parmesan reggiano, mornay sauce

SAUSAGE - $24
Locally sourced fennel sausage, mascarpone, parmesan reggiano, San Marzano-style tomato sauce, fresh basil

BEE'S CHEESE - $24 VEG
Red or white sauce, mozzarella, gruyere, grana padano, warm honey

CANADIAN - $24
Smoked house ham & bacon, maple compressed pineapple, grana padano, mozzarella, San Marzano-style tomato sauce

GIO - $24 VEG
Jo's pizza, San Marzano-style tomato sauce, mascarpone, mozzarella, cherry tomatoes, arugula

FOR THE KIDS

BURGER - $16
Single patty, cheese, ketchup, fries

PIZZA - $16 VEG
Red or white sauce, mozzarella

PASTA - $16 VEG
Red or white sauce

CHICKEN FINGERS - $16
Three pieces, fries

DESSERT

WARM FUDGE BROWNIE - $12
Vanilla bean ice cream, salted caramel sauce

BILLY MINER-STYLE FROZEN PIE - $12
Oreo cookie crust, mocha ice cream filling, topped with sliced almonds, caramel, chocolate sauce

Please make your server aware of any allergies or dietary needs so we can do our best to prepare your meal safely (& deliciously).
We are unable to prevent possible cross-contamination in our fryer.
While we do our best to prevent cross-contamination in all areas, please know that nuts are present in our kitchen.

V = vegan, **VO** = vegan option,
VEG = vegetarian, **VEGO** = vegetarian option,
GF = gluten-free, **GFO** = gluten-free option

snowshoesams.com

SNOWSHOE SAM'S

SIGNATURE COCKTAILS 2oz

ALTITUDE FIZZ - $13.50
Smirnoff raspberry vodka, Aperol, grapefruit, raspberry syrup, lemon, prosecco, soda

AMERICAN PIE - $13.50
Captain Morgan spiced rum, apple, cinnamon syrup, lemon

AMALFI MARG - $13.50
El Tequileno Blanco tequila, aperol, pineapple, lime, agave

SAM'S VODKA LEMONADE - $13.50
Smirnoff vodka, Bols triple sec, lemon

BIG BLUE - $13.50
Smirnoff vodka, Bols blue curacao, grapefruit, lemon, soda

SAM'S MARGARITA - $13.50
El Tequileno Blanco tequila, Bols triple sec, lime

GIN FIZZ - $13.50
Tanqueray gin, Bols elderflower liqueur, lemon, soda
Choice of: passionfruit or blueberry syrup

HAZELNUT SHAFT - $14 (3oz)
Smirnoff vodka, Kahlua, Frangelico, cold brew, oat milk

HOT COCKTAILS 2oz

REYNOLDS' HOT CHOCOLATE - $12.50
Captain Morgan spiced rum, butterscotch, hot chocolate, whipped cream

SAM'S SPIKED HOT CHOCOLATE - $12.50
Fireball, hot chocolate, whipped cream

POLAR EXPRESS - $12.50
Creme de Cacao, Peppermint Schnapps, coffee, whipped cream

IRISH COFFEE - $12.50
Jameson, coffee, simple syrup, whipped cream

HOT TODDY - $10
Jameson, honey, lemon, cloves, hot water

WINE

5oz // 750ml bottle

PINOT GRIS, Hester Creek
$10 // $45

CABERNET MERLOT, Hester Creek
$10 // $45

ROSE, Mt. Boucherie
$10 // $45

PROSECCO, La Pieve Pergolo
$11 // $50

CHAMPAGNE, Veuve Clicquot
-- // $175

ON TAP

14 oz // pitcher

Pabst Blue Ribbon - $6 // $22.50
Lager, 4.9% ABV

Seaside Cerveza - $8 // $30
Mexican Lager, BNA Brewing, 5% ABV

Extra Pale Ale - $8 // $30
Pale Ale, BNA Brewing, 3.2% ABV

Ace - $8 // $30
Hazy Pale Ale, BNA Brewing, 5.3% ABV

Don't Lose Your Dinosaur - $8 // $30
IPA, BNA Brewing, 6.2% ABV

Purple Rain - $8 // $30
Blackberry Sour, BNA Brewing, 5% ABV

Back Hand of God - $8 // $30
Stout, Crannog Ales, 5.1% ABV

Lemon Wheat Ale - $8 // $30
Wheat Ale, Copper Brewing, 4.8% ABV

Couch Money - $8 // $30
Pale Ale, Kettle River, 5% ABV

Juicy IPA - $8 // $30
IPA, Kelowna Beer Institute, 6.3% ABV

Sleeman Clear 2.0 - $8 // $30
Light Lager, 4% ABV

Sapporo - $8 // $30
Lager, 4.9% ABV

Peroni - $8 // $30
Lager, 5.1% ABV

1516 - $8 // $30
Lager, Okanagan Spring, 5% ABV

Pale Ale - $8 // $30
Okanagan Spring, 5% ABV

Nut Brown - $8 // $30
Okanagan Spring, 5.6% ABV

Honey Lager - $8 // $30
Sleeman, 5.2% ABV

Blue Buck - $8 // $30
Phillips, 5% ABV

Ginger Beer - $8 // $30
Verve, 5.5% ABV (GF)

Family Fave - $8 // $30
Peach Cider, Lass Chance, 5% ABV (GF)

Original Dry - $8 // $30
Apple Cider, Strongbow, 5% ABV (GF)

Rotating Tap - $8 // $30
Ask your server what's currently on tap

SLUSH CUP 2oz

JUST PEACHY SLUSH - $13.50
Vodka, triple sec, peach syrup, lemon juice
(Add on to any beer or highball **+$3.50**)

ZERO-PROOF COCKTAILS

SUNSET RUN - $6.50
Grapefruit, cranberry juice, lime

SAM'S LEMONADE - $6.50
Homemade classic-style lemonade

NON-ALC

SODA POP - $3
Soda, tonic, ginger ale, root beer, iced tea, diet coke, coca-cola

JUICE - $4
Cranberry, orange, apple, grapefruit, pineapple

DAD'S ROOT BEER - $6

PERONI 0.0% - $7

IOTA HAZY IPA 0.5% - $7

GUINNESS 0.0% - $10

TEA - $4

DRIP COFFEE - $4

HOT CHOCOLATE - $4

BOTTLES & CANS

COORS LIGHT - $8.50
SOL - $8.50
MILLER HIGH LIFE - $8.50

WHISTLER FORAGER (GF LAGER) **- $8.50**
WHITE CLAW - $9
Lime, Mango, or Raspberry

RED BULL SELECTION

Red Bull Energy Drink
Red Bull Sugarfree
Red Bull Peach Edition

Ask your server for our full shot selection!

JAGER BOMB

Jagermeister, Red Bull

PEACH BOMB

Captain Morgan white rum, peach Red Bull

SAM'S SPECIALS

HAPPY HOUR
Every day, 3-5PM

$6.50 House wine (5oz) - Shaft (2oz)
$8 (2oz) Vodka Lemonade - Moscow Mule
Long Island Iced Tea - Just Peachy
$10 (2oz) Sam's Caesar - Sam's Margarita

KARAOKE
Tuesdays, 8PM-close

$9 (2oz) Silly Soda

LOCAL DJ NIGHT
Fridays, 8PM-close

$6.50 Jager Bomb - Peach Bomb
Ginger Beer (5.5% ABV)
$8 (2oz) Vodka Lemonade - Moscow Mule

SUNDAY DOUBLES
Sundays, 8PM-close

$7.50 Double highballs