



**MIXT KIOSK**  
**BREAKFAST**  
**GRAB & GO**  
**DAILY 6AM-10AM**

VISIT OR CALL FRONT DESK TO ORDER. SELF PICK-UP LOCATION: LOBBY LEVEL AT MIXT KIOSK

**MIXT KIOSK BREAKFAST MENU**

**\$28/PERSON**

Home-Made Breakfast Pastry  
Fresh Fruit Juice  
Assorted Kellogg's Cereal + Milk  
Hot Oatmeal + Almonds + Sundried Cranberry  
Fresh Fruit Cup + Whole Fruit  
Assorted Yogurt  
Starbucks Coffee + Tea

**CHEFS HOT SELECTION**

(\*ALL DAILY EGG FEATURES INCLUDE HASH BROWN & 3 CHEESE SAUCE)

Today's Non-Vegetarian Omelet  
or  
Today's Vegetarian Omelet

PLUS APPLICABLE SALES TAX. MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY

**MIXT KIOSK**  
**LUNCH + DINNER**  
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**KETTLE SOUP + SALAD + TAPATIZERS**

**PACIFIC COAST SEAFOOD CHOWDER \$14**

Salmon, Spot Prawn, Halibut, Scallop, Clams,  
Fennel Chardonnay Cream, Soda Cracker

**ROASTED SUNCHOKE + WILD MUSHROOM BISQUE \$10**

Mini Mushroom Ravioli, Truffle Crème Fraiche

**MISSION FIG + SANGRIA PEAR SALAD \$14**

Baby Spinach, Arugula, Watercress, Qualicum Brie,  
Sunflower Seeds, Raspberry Vinaigrette

**MIXT CAESAR SALAD \$14**

Green Romaine, Parmesan Cheese,  
Creamy Caesar Dressing, Focaccia Croutons  
(ADD \$8 Chicken Breast or Wild Garlic Tiger Prawns  
or 5 oz Grilled Salmon)

**HAND ROLLED VEGETABLE SPRING ROLLS \$10**

4 Pieces, Sweet Chili Plum Sauce

**DEEP-FRIED MANGO CALIFORNIA ROLL \$14**

Local Crabmeat, Wasabi Mayo, Sriracha, Avocado,  
Tobiko, Sesame Seed

**SOUTH-WESTERN BREADED CHICKEN WINGS \$14**

Buffalo Hot Sauce, Buttermilk Ranch Dip, Veggie Stix

**PURPLE POPCORN CAULIFLOWER \$12**

Crispy Fried Cauliflower, Herb Bread Crumbs,  
Chili Flakes, Garlic-Parm Dip

**AHI TUNA + SPOT PRAWN NACHOS \$16**

Tuna Tataki, Wasabi Mayo, Red Radish, Sesame Soy,  
Tobiko, Sriracha, Wonton Chips

**BUTTER CHICKEN POUTINE \$16**

Tandoori Chicken, Waffle Fries, Fried Paneer Cheese,  
Jalapeno, Pickled Onion, Cilantro Sour Cream

**HANDHELDS**

(SERVED WITH YOUR CHOICE OF WAFFLE FRIES,  
YAM FRIES, GREEN SALAD OR CAESAR)

**GRUYERE + MUSHROOM BEEF BURGER \$18**

Brioche Bun, Iceberg Lettuce, Smoked Bacon,  
Vine Ripened Tomato, Mayo, Mustard Aioli, Dill Pickle

**GARDEN VEGETABLE + AVOCADO BURGER \$18**

Brioche Bun, Aged Cheddar, Iceberg Lettuce,  
Vine Ripened Tomato, Pickled Onion

**WILD SALMON BURGER \$24**

Brioche Bun, Grilled Salmon Fillet, Watercress,  
Vine Ripened Tomato, Mayo, Tartar Sauce, Pickled Onion

**PASTA + MAINS**

**BUTTERNUT SQUASH RAVIOLI \$18**

Fried Sage, Toasted Pine Nuts,  
Champagne Cream, Garlic Bread

**PESTO CHICKEN PENNE \$18**

Basil Pesto Cream, Sundried Tomato, Parmesan, Garlic Bread

**TIGER PRAWN LINGUINI \$18**

Garlic Prawns, Marinara, Parmesan,  
Chili Flakes, Truffle Oil, Garlic Bread

**HADDOCK + CHIPS \$18**

3 Pieces Breaded Haddock, Waffle Fries,  
Creamy Cole Slaw, Tartar Sauce

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**OFF THE GRILL**

(AVAILABLE DAILY: 5PM TO CLOSE)

**B.C. SALMON + WILD TIGER PRAWN \$28**

Sweet Potato Mash, MIXT Summer Veg,  
Cognac Lobster Cream

**6oz STERLING SILVER SIRLOIN \$28**

Baked Potato, MIXT Summer Veg,  
Peppercorn Demi, Garlic Scape Butter

**QUEEN CHARLOTTE HALIBUT \$32**

Pistachio Crusted, Green Asparagus Croquette,  
Mixt Summer Veg, Shimeji Miso Cream

**10oz NEW YORK STEAK \$34**

Baked Potato, MIXT Summer Veg,  
Mushroom Demi, Garlic Scape Butter

**FLAME GRILLED TANDOORI LAMB CHOPS \$34**

Saffron Green Pea Basmati,  
Mango Pomegranate Raita, Roti Canai

**HOUSE-FEATURED DESSERT**

**APPLE PIE CHEESE CAKE \$10**

Fresh B.C. Berries, Calvados Anglaise,  
Pistachio Macaron

**CHOCOLATE WALNUT & PECAN TART \$10**

Fresh B.C. Berries, Butter Caramel Sauce,  
Pistachio Macaron

**MIXT SIGNATURE**

(24 HOUR PRIOR NOTICE)

**SAKURA FARMS BABY BACK RIBS (SERVES 3- 4) \$55**

Slow Braised Pork Ribs, Fondant Potato,  
Summer Veg, Chili Hoisin Glaze

**GRILLED CANADIAN BLACK ANGUS  
TOMAHAWK STEAK (SERVES 4-6) \$180**

Cooked Medium Rare, Buttermilk Mash,  
Summer Veg, Local Mushrooms, Cabernet Demi

**CELEBRATION CHOCOLATE GATEAU \$55**

7 Layer Chocolate Cake, Macaron, Edible Flowers

**KIDS MENU**

**KIDS CHICKEN FINGERS + WAFFLE FRIES \$9**

2 Pieces of Chicken Breast Fingers, Honey Mustard Dip

**KIDS SPAGHETTI WITH TOMATO SAUCE \$9**

Garlic Bread

**KIDS OREO COOKIE ICE-CREAM \$5**

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RED WINE

BY THE BOTTLE

PELLER ESTATE CABERNET MERLOT \$17  
JACKSON TRIGGS RESERVE CABERNET \$20  
RED ROOSTER CABERNET MERLOT \$20  
PELLER ESTATE RESERVE SHIRAZ \$22  
CEDAR CREEK CABERNET MERLOT \$30

ALTO PIANO SANGIOVESE, ITALY \$20  
MONDAVI WOODBRIDGE MERLOT, USA \$23  
DANCING BULL ZINFANDEL, USA \$23  
PORTILLO CABERNET SAUVIGNON, ARGENTINA \$23  
WINE MEN OF GOTHAM SHIRAZ, AUSTRALIA \$23  
DONA PAULA MALBEC, ARGENTINA \$23  
BOOM BOOM SYRAH, USA \$35  
BEN MARCO MALBEC, ARGENTINA \$35

WHITE WINE

BY THE BOTTLE

PELLER ESTATES PINOT GRIGIO \$15  
PELLER ESTATES CHARDONNAY \$17  
JACKSON TRIGGS SAUVIGNON BLANC \$19  
PROSPECT SAUVIGNON BLANC \$19  
RED ROOSTER PINOT GRIS \$22  
DIRTY LAUNDRY CHARDONNAY \$25  
SEE YA LATER RANCH GEWURZTRAMINER \$27  
DIRTY LAUNDRY REISLING \$29  
OGIO PINOT GRIGIO, ITALY \$24  
ALTO PIANO PINOT GRIGIO, ITALY \$29  
MONKEY BAY SAUVIGNON BLANC, NEW ZEALAND \$32

ROSÉ

RIGAMAROLE ROSÉ, CANADA \$29

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**DOMESTIC & CRAFT BEER**

BUDWEISER \$4

CANADIAN \$4

COORS LITE \$4

KOKANEE \$4

OKANAGAN SPRING PALE ALE \$5

RED TRUCK AMBER ALE \$5

STEAM WORKS HAZY PALE ALE \$5

WHISTLER BREWING CO.  
(BEAR PAW HONEY LAGER OR GRAPEFRUIT ALE) \$5

**IMPORT BEER**

CORONA \$6

GUINNESS \$4

HEINEKEN \$6

STELLA \$6

**SPARKLING WINE**

BOTTEGA PROSECCO - 750ML \$35

SUMAC RIDGE STELLAR'S JAY BRUT \$30

MOET & CHANDON BRUT IMPERIAL \$88

**CIDER / COOLER**

ABSOLUT MANGO MULE \$5

GROWER'S CIDER (APPLE, PEACH OR PEAR) \$5

MOTTS CLAMATO PICKLED BEAN CAESAR \$6

NO BOATS ON SUNDAY LIGHT CIDER \$5

NUTRL VODKA SODA (LIME OR RASPBERRY LEMON) \$5

SMIRNOFF ICE \$4

STRONGBOW CIDER \$4

WHITE CLAW HARD SELTZER (BLACK CHERRY,  
MANGO, PINK GRAPEFRUIT, WATERMELON) \$5

**ICE WINE**

WHISTLER LATE HARVEST CHARDONNAY - 375ML \$30

INNISKILLIN RIESLING - 200ML \$35