



**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

**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 RESERVE SHIRAZ **\$22**  
PELLER ESTATE CABERNET MERLOT **\$25**  
JACKSON TRIGGS RESERVE CABERNET **\$28**  
RED ROOSTER CABERNET MERLOT **\$32**
- DANCING BULL ZINFANDEL, USA **\$25**  
ALTO PIANO SANGIOVESE, ITALY **\$28**  
JP CHENET PINOT NOIR, FRANCE **\$28**  
WINE MEN OF GOTHAM SHIRAZ, AUSTRALIA **\$28**  
MONDAVI WOODBRIDGE MERLOT, USA **\$30**  
DONA PAULA MALBEC, ARGENTINA **\$32**  
PORTILLO CABERNET SAUVIGNON, ARGENTINA **\$32**  
BEN MARCO MALBEC, ARGENTINA **\$45**  
BOOM BOOM SYRAH, USA **\$45**

**WHITE WINE**

BY THE BOTTLE

- PELLER ESTATES CHARDONNAY **\$20**  
JACKSON TRIGGS SAUVIGNON BLANC **\$20**  
PELLER ESTATES PINOT GRIGIO **\$22**  
PROSPECT SAUVIGNON BLANC **\$25**  
DIRTY LAUNDRY CHARDONNAY **\$33**  
DIRTY LAUNDRY RIESLING **\$33**  
SEE YA LATER RANCH GEWURTZTRAMINER **\$35**
- OGIO PINOT GRIGIO, ITALY **\$27**  
ALTO PIANO PINOT GRIGIO, ITALY **\$29**  
MONKEY BAY SAUVIGNON BLANC, NEW ZEALAND **\$33**

**ROSÉ**

- GRAY MONK ROSÉ, CANADA **\$35**



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**DOMESTIC & CRAFT BEER**

- BUDWEISER \$4
- CANADIAN \$4
- COORS LITE \$4
- KOKANEE \$4
- GRANVILLE ISLAND LIONS WINTER ALE \$5
- OKANAGAN SPRINGS PALE ALE \$5
- RED TRUCK AMBER ALE \$5
- STEAM WORKS HAZY PALE ALE \$5
- WHISTLER BREWING CO. BEAR PAW HONEY LAGER \$5

**IMPORT BEER**

- CORONA \$6
- HEINEKEN \$6
- STELLA \$6

**CIDER**

- GROWER'S CIDER \$5  
(APPLE, PEACH OR PEAR)
- NO BOATS ON SUNDAY LIGHT CIDER \$5

**COOLER**

- NUTRL VODKA SODA \$5  
(LEMON, LIME, PINK GRAPEFRUIT, CRANBERRY)
- MOTTS CLAMATO PICKLED BEAN CAESAR \$6
- WHITE CLAW HARD SELTZER \$5  
(BLACK CHERRY, MANGO,  
PINK GRAPEFRUIT, WATERMELON)

**SPARKLING WINE**

- FREIXENET CAVA BRUT \$30
- BOTTEGO PROSECCO \$35
- MOET & CHANDON BRUT IMPERIAL \$88

**ICE WINE**

- WHISTLER LATE HARVEST CHARDONNAY - 375ML \$30
- INNISKILLIN RIESLING - 200ML \$35