



GRAB & GO
BREAKFAST

MIXT KIOSK

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

EVERYDAY 12PM-10PM

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

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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LUNCH + DINNER

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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

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BEER + WINE
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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

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

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

ICE WINE

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