

RESTAURANT MENU

Shared Plates

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| Basket of Fries   \$11 House cut fries & Toum | Chicken Wings  \$18 Choice of buffalo, honey garlic, chili garlic or salt & pepper | Cheesy Elote Dip \$21 Fresh corn, 3-cheese blend, jalapenos, caramelized onions & crispy pita chips |
| Burrata & Peach  \$21 Fresh burrata, shaved peach, crispy prosciutto, basil, balsamic, pistachio | Kalamari  \$21 Crispy salt & pepper squid, fried shisito chilies, preserved lemon glaze & tzatziki | Mountain Flatbread  \$21 Sourdough crust, Roast Tomatoes, confit garlic, chorizo, feta cheese & red onion |
| Szechuan Chicken Lettuce Wraps \$19 Chili garlic chicken, cashews, green onion & iceberg lettuce | Prawn Cocktail  \$18 6 prawns, Gochujang cocktail sauce & pickled radish | Lamb Kefta \$24 Grilled lamb kebab, lavash bread, house made labneh, green tomatoes & Toum |

Soups & Salads

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| Soup du Jour  \$12 Please ask your server | Tyax Garden   \$18 Garden tomatoes, radish, pickled onion, pumpkin seeds, cranberry, cucumber & green goddess dressing | Tyax Cobb   \$22 Tyax greens, Soft boiled egg, blue cheese, Garden tomatoes, grilled onion, cucumber, avocado, dried cranberries, pumpkin seeds & creamy balsamic vinaigrette |
| Seafood Chowder  \$18 Fresh halibut, salmon, crab & prawn, pork belly, potato, fennel, red pepper, cream & dill oil | Tyax Caesar \$21 Grilled Romaine, Grana Padano, caper berries, sourdough croutons, crispy pork belly & preserved lemon glaze | |

Mains

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| Daily Soup & Sandwich \$19 Please ask your server for daily special | Greek Rib Dinner  \$32 House smoked ribs, lemon potatoes, seasonal vegetables & tzatziki | Chicken Creole  \$28 Grilled achiote chicken, coconut rice & beans, green tomato, green salad |
| Halibut & Chips \$25 Lilloet Brewing Battered halibut, sauce gribiche, fries & coleslaw | Steak Sandwich \$32 48 Day Dry Aged AAA Ribeye, garlic baguette, peppercorn sauce, crispy onion. Served with green salad or fries | Pesto Pappardelle  \$26 Fresh peas, basil, wild mushrooms, cream, asparagus, caramelized onion, pea shoot gremolata |
| Prawn Tacos \$26 House made tortillas, Cajun prawns, Pico de Gallo, mango, red onion, cilantro aioli, tortilla chips & guacamole | Tyax Burger  \$22 Ground beef sirloin patty, Beyond Meat patty or Chicken breast, fresh tomato, lettuce, brioche bun, tomato chutney, mustard aioli & crispy onions Served with green salad or fries | |

ADD ONS

One-piece Fish \$9 * Maple Bacon \$1.5 * Aged Cheddar \$1.5 * Asparagus \$3.5
Sautéed Mushrooms & Onions \$ 3.5 * Burrata \$6 * Chicken Breast \$7 * Garlic Prawns \$9

BREAKFAST MENU

Monday to Saturday 7am - 11am

The Tyax Mountaineer

Two eggs any style, maple bacon or local sausage, potatoes, sourdough or multigrain toast & fresh fruit

\$18

Shakshuka

Spiced tomato, peppers & onions, two poached eggs, feta, mint oil, potatoes, grilled sourdough

\$20

Souffle Pancakes

Crepe brulée lemon curd, maple cream

\$18

Daily Omelet Special

Two egg omelet, fresh fruit, potatoes

\$19

Avocado Toast

Radish, red onion, everything bagel seasoning, balsamic

\$14

Daily Smoothie

\$9

Bottomless Coffee

\$3.5

ADD ONS

Chorizo \$4.5 * Sausage \$4.5 * Bacon \$4.5 * Egg \$2.5 * Half Avocado \$2.5

Fresh heirloom tomato \$ 2.5 * Toast \$2.5 * Hashbrowns \$3

BRUNCH

Sunday 9am - 12pm

\$40

Overnight Oats * Granola/Nuts/Seeds/Dried Fruits * Yogurt * Fresh Baked Pastries * Fresh Fruit

Cheese Platter * Cold Cut Platter * Charcuterie Platter * Eggs Benedict * Omelet Station

Scrambled Eggs * Hashbrowns * Bacon & Sausage * French Toast & Compotes

Mimosa Flights

Four (4) distinctive flavours curated by our Mixologists

\$18

DESSERT MENU

Tyax Chocolate Climb

Chocolate brownie, dark chocolate mousse & ganache, with a salted caramel centre

\$12

Baklava Cheesecake

Crispy Phyllo, rose water, honey, pistachio

\$14

Creme Brulée

Earl Grey creme brulée, strawberry,
Chantilly cream

\$12

Daily Ice Cream Sandwich

\$9

Spanish Coffee

Brandy & Kahlua, served with fresh
Chantilly cream

\$14

B52 Coffee

Bailey's, Kahlua & Grand Marnier,
served with fresh Chantilly cream

\$14

Monte Cristo Coffee Grand Marnier
& Kahlua, served with fresh Chantilly
cream

\$14

Non-alcoholic Specialty Coffees available