

PARADISE CAMP

BREAKFAST 9:30am - 11am

Paradise Express - 17,50

Two free range eggs, two slices thick cut bacon, two slices white texas bread & PC breakfast hash.

Substitute sourdough bread - +1

Breakfast Bun - 10,50

Runny fried egg, bacon, lettuce, tomato, cheddar cheese & vegan mayo on brioche.

Mountainous French Toast - 15

French toast loaded with your choice of housemade berry compote or syrup.

Cheesy Loaded Breaky Hash - 15

PC hash loaded with cheese, scallions, peppers, onions & a fried egg.

Add chicken or pork belly - +7

Mushrooms on Toast - 17

Toasted sourdough bread topped with fried mushrooms, one poached egg with whipped feta & greens.

GO VEGAN with vegan scrambled egg (V) - +2

SATURDAY/SUNDAY SPECIAL

Eggs Benny - 18,50

Two poached eggs on an English muffin with spinach & choice of bacon or mixed mushrooms served with PC hash.

SILVER SKIER SENIOR'S SPECIAL - 8,50

Coffee & a daily baked fresh scone with butter & jam.

BREAKFAST ADD ONS

Add egg - 2

Add bashbrowns - 4

Add 2 slices of bacon - 4,50

(add ons are to existing menu items only)

SNACKS

Cinnamon bun - 5,50

Jumbo Cookie - 4,50

Muffin - 4,50

Energy Bar - 6

KIDS MENU

Kiddy Breakfast - 12 (available till 11am)

One egg, one slice of toast & one slice of bacon.

Cheese or Mushroom Pizza - 12

Served with a small side.

LUNCH 11am - 2pm

Chef's Soup - 11

Served with a bread roll.

Upgrade to a sourdough grilled cheese - +7

PC Veggie Chili (GF) (V) - 14

Topped with cheese, sour cream & scallions.

Served with a bread roll.

PC Pad Thai - 23

Rice noodles loaded with onions, peppers, scallions & egg stir-fried with our house rich and flavorful pad thai sauce topped with sunflower seeds & cilantro. Comes with a choice of chicken, pork belly or tofu.

GO VEGAN with vegan egg (V) - +2

House Salad - 18 (V)

Cucumber, pickled onions, scented quinoa, dried cranberries, beetroot, sunflower seeds, mixed lettuce, chickpeas & maple balsamic dressing.

Camp Curry - 23

Rotating PC Chef's curry specials. Served mild or spicy. Expect to see favorites such as smooth butter chicken, tofu green thai curry, sag paneer & chicken korma. All served with turmeric rice & vegan naan bread. See server for daily choice.

HANDHELDS

Served with soup, salad or potato salad

Add vegan chili (V) - +2

Substitute gluten-free bun - +3

Grilled Reuben - 21

Montreal smoked beef brisket piled on sourdough with sauerkraut, double swiss cheese & Thousand Island dressing.

Pork Banh Mi Sandwich - 21

Glazed Asian sweet & sour pork belly, pickles, cucumber, cilantro & a house spicy honey hoisin sauce on a baguette.

GO VEGAN & sub pork for house marinated spicy tofu (V) - +2

Paradise Burger - 22

Flame grilled patty topped with cheese, bacon, lettuce, tomato, onion, pickle & tangy sweet tomato chutney.

Upgrade to mushroom swiss burger - +2

Chicken Club Sandwich - 22,50

Grilled chicken breast topped with bacon, cheese, lettuce, tomato & mayo on sourdough.

House-made Falafel Vegan Burger - 21,50

Lettuce, tomato, mixed pickles & smooth vegan dill yogurt.

PARADISE CAMP

WARMERS 1oz. - 8 | 2oz. - 11

Polar Bear

Absolut vanilla vodka & peppermint schnapps topped with hot chocolate & whipped cream to finish. The perfect winter warmer!

Monte Cristo

Sugar rim, grand marnier & kahlua topped with coffee. A great way to start the day!

Paradise Hot Chocolate

SilverStar's own cinnamon-infused whiskey & Cabot Trail Maple Cream, topped with hot chocolate & whip to finish. A SilverStar favourite!

The Spiced Spanish Coffee

Kahlua & lambs spiced rum topped with coffee & whip to finish. Warming you from the inside out!

Rock Road

Screwball Peanut Whiskey & Creme De Cassis topped up with up with creamy hot chocolate, marshmallows and whipped cream.
(Allergy alert)

Cauldron Mulled Wine 6oz. - 9

Bugaboo Craft Hot Apple Cider 6oz. - 9

BEERS

355mL - 6.25

Okanagan Spring 1516
Okanagan Spring Pale Ale
Sapporo
Dominion Dark Lager
Mystic Hazy Pale
West Coast IPA

Fernie - 6.50

What the Huck
Hit the Deck Hazy IPA
Thunder Meadows IPA
Red Ale
Pabst Blue Ribbon - 5.50

COOLERS & CIDER

Pabst Groovy Lemon String Ice Tea 355mL - 5.50
Island Life Lemon Ginger & Elderflower 355mL - 6
Island Life Plum & Rhubarb 355mL - 6
Woodward Modern Dry Cider 426mL - 13

OTHER DRINKS

Hot chocolate - 4.75 | Coffee - 2.75 | Latte, Cappucino - 4.75 | Mocha - 5.50
Powerade - 4.00 | Monster - 4.50 | Pop - Coke, Sprite, Diet Coke, Iced Tea, Ginger Ale - 3.50
San Pellegrino Sparkling Water 500mL - 5

COCKTAILS

Mandarin Sour 2oz. - 14

Absolut mandarin, aperol, lemon, honey & egg white (can substitute).

Earl Grey Bramble - 14

Ungava gin, early grey syrup, lemon & dark berries

Mezcal Mule 2oz. - 14

Del maguey mezcal, Deadmons passionfruit rum, lime juice, fever tree ginger beer & a hint of cucumber with a taigan spiced rim.

PBBJ Old Fashion - 15

Screwball whiskey, howler monkey whiskey, & a touch of jam (Allergy Alert)

Snowbird 3oz. - 15

Havana Anjeron rum belnded with ,Bumbu Rum and Campari, a dash of Simple syrup and topped wiht Pineapple juice .

The Pie 2oz. - 15.50

Lot 40 chili & ginger infused whiskey, alchemist nectar liqueur, runny honey & a touch of cinnamon. The perfect après cocktail!

Espresso Martini 2.5oz. 14.50

Absolut vanilla vodka, kahlua, frangelico & cherry hill espresso coffee.

Winter Nights 3oz. - 15.50

Lot 40 oaked whiskey, lillet blanc, dubonnet & a touch of maraschino liqueur. Enjoyed fire side.

The Spritz 3oz. - 13

Aperol & elderflower topped up with prosecco & soda.

Mescal Paloma 2oz. - 14

Del mauguey mezcal, altos blanco tequila blended with grapefruit, lime juice & a hint of vanilla.

Signature Caesar 2oz. - 12

Absolut vodka, clamato juice, pickle carrot juice, hot sauce & pickled carrot.