





RESTAURANT MENU

Shared Plates

Basket of Fries   \$11	Chicken Wings  \$18	Spinach & Artichoke Dip \$18
House cut fries & Toum	Choice of buffalo, honey garlic, Greek dry rub or salt & pepper	Grana Padano, fresh spinach, marinated artichoke & grilled pita
Ribeye Tartar \$24	Tempura Calamari  \$21	Mountain Flatbread  \$21
Grana Padano, Dijon, fried capers egg yolk, sourdough crostini	Crispy salt & pepper squid, fried shisito chilies & tzatziki	Sourdough crust, Roast Tomatoes, confit garlic, chorizo, feta cheese & red onion
Szechuan Chicken Lettuce Wraps \$19	Seasonal Ceviche  \$18	Mezze Taster  \$16
Chili garlic chicken, cashews, green onion, crispy wonton & iceberg lettuce	Fresh market seafood, charred pineapple, jalapeno & corn chips	Marinated olives and vegetables, house-made hummus, eggplant dip, grilled haloumi & lavash

Soups & Salads

Soup du Jour  \$12	Tyax Caesar \$21	Tyax Cobb   \$22
Please ask your server	Grilled Romaine, Grana Padano, caper berries, sourdough croutons & crispy pork belly	Tyax greens, Soft boiled egg, blue cheese, Garden tomatoes, grilled onion, cucumber, avocado, dried cranberries, pumpkin seeds & creamy balsamic vinaigrette
Seafood Chowder  \$18	Add chicken breast \$7	
Fresh halibut, salmon, crab & prawn, pork belly, potato, red pepper, cream & dill oil		

Mains

Daily Soup & Sandwich \$17	Greek Rib Dinner  \$32	Chicken Creole  \$28
Please ask your server for daily special	Slow roasted ribs, lemon potatoes, seasonal vegetables, pita & tzatziki	Grilled achiote chicken, dirty rice, seasonal vegetables, Toum & green salad
Halibut & Chips \$25	Dry Aged Ribeye \$38	Pesto Pappardelle  \$26
Lillooet Brewing Battered halibut, sauce gribiche, fries & coleslaw	48 Day Dry Aged AAA Ribeye, crispy onion, peppercorn sauce, served with sweet potato & grilled vegetables	Fresh peas, basil, wild mushrooms, cream, asparagus, caramelized onion, Grana Padano
Add one piece fish \$9	Tyax Burger  \$22	Add garlic prawns \$7
Prawn Tacos \$25	Prime rib patty, Beyond Meat patty or Chicken breast, fresh tomato, lettuce, brioche bun, tomato chutney, mustard aioli & crispy onions	Salmon Burger \$25
Beer-battered prawns, flour tortillas, Pico de Gallo, mango, red onion, cilantro aioli, served with tortilla chips & guacamole	Served with green salad or fries	Wild Sockeye salmon, basil pesto, Dijon aioli, fresh tomato, lettuce, brioche bun
Add one taco \$8	Add maple bacon \$1.5	
	Add aged cheddar \$1.5	

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

Chorizo Skillet

Spiced peppers & onions, two poached eggs, feta, balsamic glaze, potatoes, grilled sourdough

\$20

Brioche French Toast

Lemon curd, maple cream, fresh berries

\$18

Daily Omelet Special

Two egg omelet, fresh fruit, potatoes

\$19

Avocado Toast

Tahini glaze, pickled onions, Greek feta, Za'atar, confit cherry tomatoes

\$14

Yogurt Parfait

House-made granola, fresh seasonal fruit & berries, Greek yogurt

\$12

Daily Smoothie

\$9

ADD ONS

Chorizo \$4.5 * Sausage \$4.5 * Bacon \$4.5 * Egg \$2.5 * Toast \$2.5 * Hashbrowns \$3

BRUNCH

Sunday 8am - 1pm

\$32

Dungeness Crab * Smoked Salmon * Prawn Cocktail * Charcuterie Platter * Cheese Platter

Eggs Benedict * Crepes * French Toast & Compotes * Grilled Vegetables

Hashbrowns * Bacon & Sausage * Deviled Eggs * Fresh Baked Pastries

Fresh Smoothie * Overnight Oats * Yogurt * Cereal * Fresh Fruit

Mimosa Flights

Four (4) distinctive flavours curated by our Mixologists

\$18

DESSERT MENU

Tyax Chocolate Climb

Chocolate brownie, dark chocolate mousse & ganache
with Dulce de Leche center

\$12

Baklava Cheesecake

Crispy Phyllo, rose water, honey, pistachio

\$12

Seasonal Fruit Crumble

Seasonal fruit, vanilla ice cream

\$12

Daily Cake

\$9

Ice Cream

\$5/scoop

Tumbling Toblerone

Brandy, Frangelico, Baileys
Chocolate Liqueur, Espresso

\$17

Amaro for Your Thoughts

Montenegro, Averna, Kahlua, Espresso

\$17

Sticky Nicky

Vanilla Vodka, White Chocolate Liqueur
Banana Syrup, Espresso

\$17

Non-alcoholic Specialty Coffees Also Available