

## - *STARTERS* -

### **French Onion Soup** appetizer 10.95

A mix of smoked gouda and swiss cheese with a rich, flavorful beef broth.

### **Butternut Soup (Vegan)** – 10.95

Butternut squash puree with a coconut spice garnish, paired with garam masala oil.

### **Hot Goat Cheese & Roasted Beetroot Salad** – 14.95

Panko crusted goat cheese, roasted beets, salad greens, pumpkin seeds and Ambrosia apple slices, dressed with a roasted pumpkin seed vinaigrette.

### **Nicoise Salad** (Appetizer Size) – 14.95

House smoked salmon, roasted potato, arugula, pickled green beans, tomato caper jam, Kalamata olives, egg, hummus spread and balsamic glaze.

*Vegan? We have a smoked tofu option!*

### **British Columbia Smoked Fish Plate** – 15.95

Canadian West Coast smoked salmon. Served with hot smoked rainbow trout mixed with fresh avocado, lemon and crispy capers.

## - *LOCAL FAVORITES* -

### **Slow Roasted Chicken Dinner** – 26.95

Roasted chicken back and thigh, accompanied by buttery mashed potatoes and vegetables. Served with savory bread pudding, sweet & sour cranberries and pan gravy.

### **Latin Inspired Wild Sockeye Salmon** - 29.95

Pan-seared skin on Sockeye fillet served with homemade Mole sauce, black beans and rice, topped with tomato salsa and lemon vinaigrette.

## **- FEATURED ROCKY MOUNTAIN DISHERS -**

### **Smoked Brisket and Venison Sausage Pot Pie – 36.95**

House smoked beef brisket and venison sausage in a burgundy stew topped with crispy puff pastry.

### **Alberta Free Range Pork Belly – 33.95**

Beer Braised pork belly served with mashed potato, pureed carrot, Okanagan peach compote and a gold glaze. Accompanied by seasonal vegetables.

### **Sunwapta Pork Tenderloin – 35.95**

Pan seared slow roasted tenderloin with a caramel and roasted garlic herb jus served with mashed potatoes, seasonal vegetables and pear and apple chutney. A favorite since 2005.

### **Thai Green Curry – 25.95**

Seasonal vegetables sautéed with Tropical coconut curry. Served on basmati rice and garnished with pickled vegetables.

## **- ALBERTA BEEF AT ITS FINEST -**

### **De-Constructed Beef Stroganoff – 33.95**

Diced New York Striploin in a savory wild mushroom, grainy Dijon demi glaze. Garnished with dill pickle, scallions, sour cream and red cabbage. Served on fettuccine noodles.

*Chef's Tip: "This dish is enjoyed best when everything is mixed together."*

### **Alberta Steak – 39.95**

An 8oz New York cut steak topped with rich demi glaze and a drizzle of chimichurri. Served with roasted potatoes, seasonal vegetables and crispy onions.

~~ Please inform your server of any dietary requirements ~~

~~ 18% gratuity added to groups of 8 or more ~~

# Children's

## Dinner Menu

-12.95-

(12 years and under)

Choose one of the following:

Grilled Cheese

*-or-*

Fish Sticks

*-or-*

Chicken Fingers

The above is served with French fries, a glass of pop or juice and a scoop of ice cream for dessert

### Beverage List

Pop

Milk

Orange Juice

Apple Juice

## DESSERT

### Wildberry Scone

Berry topped buttermilk scone layered with cream, crème anglaise, and berry coulis.

-8.95-

### Sticky Toffee Pudding

Rich, moist date cake with butterscotch sauce

- 9.95 -

### Sunwapta Trifle

Pineapple and coconut cake layered with crème anglaise, berries and rum

- 9.95-

### Chocolate Brownie

Heated, topped with ice cream and covered in a duo of sauces.

- 9.95-

### Crème Brule

Light creamy custard with caramelized sugar.

-11.95 -

## SPECIALTY COFFEES

(1 ½ oz) 10.0

### House Coffee

Napoleon Brandy & Bailey's Irish Crème

### Irish Coffee

Irish Mist & Bushmills Irish Whisky

### Monte Cristo

Grand Marnier & Kahlua

### Blueberry Tea

Grand Marnier, Amaretto & Earl Grey Tea

### Spanish Coffee

White Rum & Kahlua

### Cognac & Brandy (1oz)

Hennessy VS 9.0

Courvoisier VS 9.0

Remy Martin VSOP 11.0

St. Remy 7.0

### Canadian Ice Wine

Inniskillin Ice Wine (50 ml) 15.0

### Port & Sherry (2oz)

Harveys Bristol Cream 6.0

Fonseca Bin 27 7.0

Sumac Ridge Pipe (Canadian) 8.0

Taylor Fladgate Late Bottled Vintage 7.5

Kettle Valley Caboose 12.0

### Digestif (1oz)

Grappa 9.0

Poire Williams 9.0

Sortilege (*Canadian whiskey and Maple syrup*) 9.0

### Scotch (1oz)

Lagavulin Single Malt 16 year 12.0

Glenmorangie Scotch 10 year 10.0

Glenfiddich Scotch 12 year 9.5

Chivas Regal Scotch 12 year 8.0

Oban 14 year 13.0

Dewars 7.0

### Espresso Martini (2oz)

Espresso, Vodka, Kahlua 9.5

### Coffee

Coffee 3.1

Espresso 4.5

Cappuccino 5.5

Café Latte 5.5

Mocha 5.5

Macchiato 5.0

Americano 4.5

Flat White 5.5

## RED WINE

|   |             |   |         |    |        |    |
|---|-------------|---|---------|----|--------|----|
| Peller Estates, <i>Cabernet-Merlot</i> , <u>Canada</u><br><i>Dry, medium-bodied. From the Niagara Region.</i> | Glass (5oz) | 8 | ½ Litre | 21 | Litre  | 36 |
| Annie's Lane, <i>Shiraz</i> , <u>Australia</u><br><i>Full bodied, touch of spice.</i>                         | Glass (5oz) | 9 | ½ Litre | 24 | Bottle | 38 |
| Beringer, <i>White Zinfandel Rose</i> , <u>USA</u><br><i>Semi-dry, red berry, citrus, and melon flavours.</i> | Glass (5oz) | 8 | ½ Litre | 21 | Bottle | 28 |
| Sandhill, <i>Syrah</i> , <u>Canada</u>  |             |   |         |    |        | 54 |
| Mission Hill, <i>Shiraz</i> , <u>Canada</u>   |             |   |         |    |        | 77 |
| Tons de Dourum, <i>Douro</i> , <u>Portugal</u>  |             |   |         |    |        | 42 |
| Chateau Courteillac, <i>Merlot- Cabernet Sauvignon</i> , <u>France</u>  |             |   |         |    |        | 37 |
| Mirassou, <i>Pinot Noir</i> , <u>USA</u>  |             |   |         |    |        | 34 |
| Chocalan, <i>Carmenere</i> , <u>Chile</u>   |             |   |         |    |        | 32 |
| Punto Final, <i>Malbec</i> , <u>Argentina</u>   |             |   |         |    |        | 37 |
| Beso De Vino, <i>Old Vine Garnacha</i> , <u>Spain</u>   |             |   |         |    |        | 31 |
| Crianza Antano, <i>Tempranillo Garnacha</i> , <u>Spain</u>  |             |   |         |    |        | 34 |

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## WHITE WINE

|  |             |    |         |    |        |    |
|--|-------------|----|---------|----|--------|----|
| Peller Estates, <i>Chardonnay</i> , <u>Canada</u><br><i>Extra dry and full-bodied. From the Niagara region.</i>                            | Glass (5oz) | 8  | ½ Litre | 21 | Litre  | 36 |
| St Hubertus, <i>Pinot Blanc</i> , <u>Canada</u><br><i>Sweet. Ripe apple, peach, and pear aromas. From the Okanagan Region.</i>             | Glass (5oz) | 9  | ½Litre  | 24 | Bottle | 41 |
| St. Hubertus, <i>Riesling</i> , <u>Canada</u><br><i>Dry. Floral aromas with hints of honey, apple, and lime. From the Okanagan Region.</i> | Glass (5oz) | 10 | ½Litre  | 29 | Bottle | 47 |
| White Bear, <i>Sauvignon Blanc</i> , <u>Canada</u> - Honey, melon, and citrus.   |             |    |         |    |        | 39 |
| Gray Monk, <i>Gewürztraminer</i> , <u>Canada</u> - Citrus, lychee, ginger, and rose.   |             |    |         |    |        | 62 |
| Dr Loosen, <i>Riesling</i> , <u>Germany</u> - Pears, apples, hints of lemon-lime.  |             |    |         |    |        | 43 |
| Big House White, <i>Blend</i> , <u>USA</u> - Fruity, zesty citrus, peach, and pear.  |             |    |         |    |        | 31 |
| La Vieille Ferme, <i>Blend</i> , <u>France</u> - Fruity, crisp, slightly dry.  |             |    |         |    |        | 32 |
| Promessa, <i>Pinot Grigio</i> , <u>Italy</u> - Citrus, mineral, and apple.   |             |    |         |    |        | 42 |
| Oyster Bay, <i>Sauvignon Blanc</i> , <u>New Zealand</u> - Passion fruit and tropical.  |             |    |         |    |        | 44 |
| Rawson's Retreat, <i>Chardonnay</i> , <u>Australia</u> - Citrus with a hint of oak.  |             |    |         |    |        | 28 |

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## SPARKLING WINE

|                                       |          |
|---------------------------------------|----------|
| Segura Viudas, <i>Brut</i>            | 48       |
| <i>Dry, rich, nutty and biscuits.</i> |          |
| Zonin, <i>Prosecco</i>                | Glass 12 |
| <i>Soft fruity flavour.</i>           |          |

## CANADIAN ICE WINE

|                                   |    |
|-----------------------------------|----|
| Inniskillin (50 mL)               | 15 |
| <i>Mango and lychee flavours.</i> |    |

## DRAUGHT

|   | Pint (20 oz.) | Glass (12 oz.) |
|---|---------------|----------------|
| Rutting Elk Red, <i>Canmore, AB</i> , Grizzly Paw Brewery – Malty Amber Ale -5%               | 9.5           | 7.0            |
| Upswift Creek Pilsner, <i>Valmont, BC</i> , Three Ranges Brewing – Vienna Style Pilsner -4.7% | 10.0          | 7.0            |

## CRAFT BEER (BOTTLED)

|  |     |
|--|-----|
| Velvet Fog Wheat, <i>Calgary, AB</i> , Wild Rose – Cloudy and Sweet Wheat Style -4.5%                | 8.5 |
| Electric White IPA, <i>Victoria, BC</i> , Phillips Brewing – Fruity and Citrusy IPA -6.5%            | 8.5 |
| Village Blacksmith, <i>Calgary, AB</i> , Village Brewery – Bitter, Full Bodied Black Ale -5.4%       | 7.5 |
| 100 <sup>th</sup> Meridan, <i>Toronto, ON</i> , Mill Street Brewery – Malty Amber Ale -5%            | 8.0 |
| Bear Paw Honey Lager, <i>Whistler, BC</i> , Whistler Brewing – Medium-Light Bodied, Smooth Lager -5% | 8.0 |

## DOMESTIC BOTTLED BEER

|  |     |
|--|-----|
| Canadian, <i>Ontario, CA</i> -5%         | 7.0 |
| Coors Light, <i>Colorado, USA</i> -4%    | 7.0 |
| Kokanee, <i>British Columbia, CA</i> -5% | 7.0 |

## IMPORT BEER

|   |     |
|---|-----|
| Corona, <i>Mexico</i> -4.6%               | 8.5 |
| Heineken, <i>Holland</i> -5%              | 8.5 |
| Stiegl Radler, 500 ml, <i>Austria</i> -3% | 9.0 |

## CIDERS & COOLERS

|   |     |
|---|-----|
| Growers, <i>British Columbia</i> , Cider - Pear, Peach, Extra Dry Apple, Granny Smith -7% | 7.5 |
| Mikes Hard, Coolers - Lemonade, Cranberry Lemonade -5%                                    | 7.5 |

## COCKTAILS

|   |      |
|---|------|
| Classic Canadian Caesar (1oz) <i>Vodka, clamato juice, tabasco Worcestershire.</i>            | 9.5  |
| Northern Lights Cooler (1.5oz) <i>Rum, vodka, blue curacao and pineapple juice.</i>           | 8.5  |
| The Gray Jay, (Whiskey Jack) (2oz) <i>Jack Daniels, JD Honey, lemon mix, Sprite.</i>          | 9.5  |
| Alberta Spring (2oz) <i>Hendricks, St. Germain, grapefruit juice, soda.</i>                   | 12.0 |
| Rocky Mountain Ice (1.5oz) <i>Vodka, bols blue, lime juice, splash of sprite.</i>             | 8.5  |
| 'Turbulent River' (3oz) <i>St Germain, Gin, lime juice, Lillett Blanc, muddled cucumber.</i>  | 13.0 |
| White Spruce (2oz) <i>Blueberry vodka, mint liquor, lime juice, soda, muddled blueberries</i> | 10.0 |
| Black Spruce (2oz) <i>Dark rum, G' ale, fresh lime.</i>                                       | 9.0  |
| Jasper Rose (3oz) <i>Hendricks, vermouth, drop of rose water.</i>                             | 15.0 |

## NON-ALCOHOLIC SELECTION

|  |     |
|--|-----|
| Shackle Juice <i>Cranberry, pineapple and Orange juice with a touch of grenadine</i> | 6.5 |
| Virgin Caesar  | 6.5 |
| Flavoured San Pellegrino, <i>Aranciata, Limonata</i>                                 | 4.3 |
| Badoit Sparkling water   | 6.1 |
| O'Douls  | 5.9 |