

Appetizers

Pickles \$10

Crusted and fried pickle spears, served with Stone Ground mustard dip

1lb Wings \$15

The best wings in the city, guaranteed. Choice of: Hot, honey garlic, teriyaki, salt and pepper, BBQ, sweet chili, cajun, plain. Served with ranch and crudité

Sweet potato fries \$10

With roasted red pepper aioli

Crispy Cauliflower \$13

Lightly battered, fried and crispy. Served with chipotle aioli, pico de gallo and feta

Nachos \$23

Tri-coloured corn tortillas, topped with cheddar and mozza, corn and bean salsa, pico de gallo, jalapenos and black olives. Add chicken \$4

Poutine \$14

House cut fries with cheese curds, our homemade gravy

Fish Tacos \$14

3 flour tortillas with cabbage, cilantro-lime aioli, pico de gallo, feta and blackened Basa

Salads

Caesar \$14

Homemade dressing, fried capers, asiago, croutons and diced bacon

Sirloin \$19

Fresh Arugula tossed in tomato vinaigrette topped with blue cheese, tomatoes and pickled onion, served with a 6oz AAA top sirloin

Southwest \$19

Cajun chicken breast, avocado, corn salsa, peppers, mixed greens, romaine, peanut lime dressing and shredded tortillas

Mains:

Add Fries, Caesar, Sweet Potato fries to any Main for \$2

Mac n Cheese \$14

Homemade cheese sauce tossed with our cavatappi pasta. Topped with Asiago. Add bacon \$2, shrimp or diced chicken \$4

Quesadilla \$14

Cheddar, mozza and feta with corn and bean salsa, chipotle aioli on a flour tortilla served with salsa, sour cream and house chips

Beef Dip \$15

House roasted Alberta beef, shaved and served on a toasted baguette with garlic aioli and homemade au jus, served with house chips

Crispy Chicken Sandwich \$15

Lightly battered and fried, jalapeno relish, roasted red pepper aioli, lettuce, tomato on a brioche bun, served with house chips

Angus Burger \$15

6 oz ground Angus served with lettuce, tomato, onion, pickle and garlic aioli. Served with house chips
Add: \$1 aged cheddar, \$2 bacon

Buffalo Chicken Flatbread \$15

Diced chicken breast in hot sauce topped with cheddar, mozza and bacon and finished with blue cheese

Chicken Melt \$15

Our version of a classic Club but served on a Brioche bun and house chips

Keith's Fish and Chips \$18

House battered Atlantic cod served with fresh slaw and house punched Kennebec fries

Chicken Tenders \$17

Floured and seasoned chicken breast served with house punched Kennebec fries, plum sauce
Try tossed in hot with ranch, add \$2

Buffalo Chicken Wrap \$15

Diced chicken tenders tossed in hot sauce and wrapped in a flour tortilla with mixed greens, bell peppers, cheddar and mozza, banana peppers, ranch, served with house chips.

Sirloin Steak Sandwich \$19

6oz AAA top sirloin, served on Texas toast with house chips and topped with crispy onions

*****Please let your server know of any allergies or preferences before you order.**

This menu is a one time use and will be recycled.

See other side for beer and wine.

Draught

*(we may run out of your favorite,
please be patient with us!)*

20 oz: \$9.25

Guinness

Stella

Magners

16 oz: \$7.50

Last Best Tokyo Drift

Banded Peak Plainsbreaker

Blindman Triphammer Porter

Grizzly Paw Rutting Elk Red

Wild Rose Velvet Fog

Wild Rose Wraspberry ale

Jerk Face 9000 Wheat ale

Trolley 5 Hazy Shade NEPA

Alexander Keith's

Common Crown Blonde

Common Crown IPA

Tool Shed People Skills Cream
ale

Fernie First Trax Brown

Stanley Park Sunsetter Peach
ale

Budweiser

Bud Light

\$6 House Lager (Parallel
49 Craft Lager)

Bottles and cans:

\$7

Michelob Ultra, Budweiser, Bud Light, Kokanee, Corona, Okanagan
Cider, Stiegl Raddler, Forager Gluten Free Pale Ale

\$8

Blindman Kettle Sour (473ml), Erdinger Alkoholfrie, Red Racer Street
Legal (alcohol free)

\$9

Erdinger Dunkl Weiss, Newcastle Brown Ale, Kilkeny, Zero Issue
Nemesis

Wine

House:

Tocornal Cono Sur *CHI*

Cab Merlot \$8 5oz \$12.50 8oz

Chardonnay \$8 5oz \$12.50 8oz

Red:

\$9 5oz \$14 8oz \$45 bottle

Beringer Pinot Noir *USA*

Masi Passo Malbec *ARG*

Toso Reserve Cab Sav *ARG*

White:

\$9 5oz \$14 8oz \$45 bottle

Kono Sav Blanc *NZ*

Beringer Pino Grigio *USA*

Mission Hill Estates Chard *CAN*

Chateau Souverain Rose *USA*

Masi Modello Presecco *ITA*