

APPETIZERS

House-Made Soup \$7/\$12

Made fresh, changes often

Fried Cheese Curds \$12

Jalapeño mayo

Deep Fried Pickles \$14

Crusted & fried pickle spears, jalapeño mayo

Warm Pretzel \$15

Queso fundido & chorizo crumble

1lb Chicken Wings \$19

Choice of Hot, Honey Garlic, Teriyaki, BBQ, Sweet Chili, Salt & Pepper, Honey Hot, Teriyaki Hot, or Cajun

Onion Rings \$12

Scallion & curry aioli

Poutine \$14

Fries, cheese curds, scallions, house-made gravy
ADD bacon \$3

Ahi Tuna Stack \$18

Avocado, mango, ponzu & Togarashi dressing, with fried wontons

Fish Tacos \$17

Blackened cajun Atlantic cod, cilantro lime slaw, pico de gallo, feta & scallions, on flour tortillas
ADD any side, or extra taco \$5

Nachos \$18 / \$28

Tortilla chips topped with tomato, green olives, jalapeño, onion, scallions, monterey jack, mozza, cheddar, sour cream, & salsa
ADD chicken \$6, bacon \$3, pulled pork \$6

Chicken Tenders \$18

Breaded & fried chicken breast, fries, plum sauce
Toss in hot sauce\$2

Perogies \$14

Sautéed with caramelized onion, bacon, fresh jalapenos, served with sour cream & scallions
ADD hot sauce \$1, chorizo \$3

SALADS & BOWLS

ADD chicken \$6, salmon \$8

Kale Caesar \$17

Romaine, kale, ground bacon, house-made dressing, croutons

Southwest Salad \$22

Cajun chicken breast, mixed greens, corn & bean salsa, avocado, peanut-lime dressing, crispy tortilla strips

*\$1 FROM EVERY SALAD WILL BE DONATED TO THE CALGARY PARKS FOUNDATION

Cobb \$21

Romaine, kale, bacon crumble, hard boiled egg, avocado, grape tomato, mixed cheese, chicken breast, ranch

Falafel Bowl \$19

Cucumber, grape tomato, pickled onion, olives, tzatziki, hummus, pita bread

Poké Bowl \$22

Ahi tuna, mango, edamame, avocado, radish, cucumber, pickled onion, sesame seeds, ponzu & togarashi dressing

HANDHELDS

Sides include fries, mixed greens or soup
Substitute Caesar salad, onion rings, fried cheese curds, poutine or mac & cheese \$5

Quesadilla \$18

3 cheese blend, feta, chipotle aioli, corn & bean salsa, flour tortilla
ADD mushrooms \$2, chorizo or pulled pork \$5, chicken breast \$6

Beef Dip \$19

Shaved AB Beef, toasted baguette, garlic mayo, house-made au jus
ADD bacon \$3, caramelized onions \$2, mushrooms \$2

Bacon Cheeseburger \$22

6oz chuck patty, lettuce, tomato, onion, pickle, cheddar, garlic mayo, brioche bun

Lamb Burger \$22

6oz lamb patty, roasted apple, blue cheese, caramelized onions, mixed greens, grainy mustard aioli, brioche bun

Pulled Pork Sandwich \$18

Pulled pork, fried onion ring, coleslaw, pickle with garlic aioli & BBQ sauce, brioche bun

Buffalo Chicken Wrap \$19

Chicken tenders, house-made hot sauce, banana peppers, mixed cheese, cabbage & ranch

Crispy Chicken Sandwich \$21

Battered & fried chicken breast, coleslaw, pickle, garlic aioli, BBQ sauce
ADD bacon \$3, cheddar \$2

MAINS

Mac & Cheese \$17

House-made cheese sauce, panko bread crumbs & scallions
ADD bacon \$3, chicken \$6

Fish & Chips \$22

Atlantic cod, slaw, tartar sauce
ADD extra piece \$6

Pan Seared Salmon \$24

Short grain white rice, lemongrass coconut cream sauce, buttered peas

Braised Beef Short Rib \$24

AB Beef, mashed potatoes, buttered peas, onion rings, demi-glace

Steak Sandwich \$24

6oz AB flat iron, onion ring, butter toasted baguette, fries
ADD demi glace \$3, mushrooms \$2, caramelized onions \$2

Shepherd's Pie \$22

Alberta beef, lamb stewed with vegetables, topped with mashed potatoes

DESSERTS

Chocolate Pot de Crème \$8

Apple Crumble \$8

Vanilla ice cream



ON TAP

House Lager ^{420ml} \$7
Trolley 5 Lager ^{HH}

Cocktails on Tap \$8
OG Shaft ^{HH}
Lime Margarita ^{HH}

Domestic ^{420ml} \$8
Banded Peak Microburst Hazy IPA
Big Rock Honey Brown Lager ^{HH}
Coors OG
Grizzly Paw Rutting Elk Red ^{HH}
Grizzly Paw Three Sisters Pale Ale ^{HH}
Jasper Brewing Crisp Pilsner ^{HH}
Michelob Ultra
PBR ^{HH}
P49 Trash Panda IPA ^{HH}
P49 Filthy Dirty IPA ^{HH}
Tool Shed Zero People Skills Non-Alc ^{HH}
Trolley 5 High Five IPA ^{HH}
WildRose Wraspberry Ale ^{HH}
WildRose Velvet Fog ^{HH}

Import \$12
Carlsberg
Guinness
Magners Irish Cider

CANS & BOTTLES

Banded Peak Fired Up Hazy Blonde \$9
Budweiser \$7
Bud Lite \$7
Corona \$7
Forager GF Pale Ale \$7
High Noon Seltzer \$8
Paulaner Hefe-Weizen \$8
Phillips Dinosour \$7
Okanagan Apple Cider \$7
Olé Chili Mango \$8
Original 16 Ultra \$7
Rock Creek Rosé Cider \$7
Schöffelhofer Grapefruit Radler \$7
White Peaks Hard Steeped Tea \$7
White Claw Seltzer \$8
**Mango, Black Cherry

NON ALCOHOLIC

Corona Sunbrew 0.0
Erdinger Alkoholfrei \$8
Guinness Zero \$8
Heineken 0.0 \$7
Original 16 Zero \$5
Sober Carpenter Belgian White \$8
Tool Shed Zero Red Rage \$7
Tuesday Brewing Paradisco Hazy IPA \$6
Grizzly Paw Ginger Beer \$5

DAILY FEATURES

*Daily food features are available from 2pm | Dine-in Only

MONDAY
\$6 PBR & \$13 Select Appetizers

TUESDAY
\$6 P49 Draught &
\$13 Fish & Chips (1 Piece)

WEDNESDAY
1/2 Priced Wings, \$6 WildRose Draught &
1/2 Priced Bottles of Wine

THURSDAY
\$6 Big Rock Draught & \$13 Beef Dip

FRIDAY
\$6 Cocktails on Tap

SATURDAY
BRUNCH until 2pm
\$6 Caesars & \$6 Grizzly Paw Draught

SUNDAY
BRUNCH until 2pm & \$6 Caesars
ALL DAY HAPPY HOUR



MON-FRI
2PM – 5PM
ALL DAY SUNDAY

\$6 Select Wine, Cocktails on Tap, Draught
& Highballs, \$4 Select Eats and more...

WINE

House Wine	5oz	8oz	
Cabernet Sauvignon	\$9	\$13.50	
Pinot Grigio	\$9	\$13.50	
White Wine	5oz	8oz	BTL
Matua Sauv Blanc NZ	\$10	\$15	\$46
Penfolds Koonunga Hill Chardonnay AUS	\$10	\$15	\$46
Squealing Pig Pinot Grigio NZ	\$10	\$15	\$46
Mionetto Prestige Prosecco ITA	\$10		\$46
Red Wine	5oz	8oz	BTL
Arboleda Cabernet Sauvignon CHL	\$10	\$15	\$46
Bottega Vinai Pinot Nero ITA	\$10	\$15	\$46
La Fiole Cotes du Rhone FRA	\$10	\$15	\$46
La Celia Pioneer Malbec ARG	\$10	\$15	\$46
Rosé Wine	5oz	8oz	BTL
Road 13 Honest John's	\$10	\$15	\$46

*HIGHBALLS 1 oz \$8
*Redbull \$5