

## APPETIZERS

### House-Made Soup \$7/\$12

Made fresh, changes often

### Fried Cheese Curds \$11

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 \$16

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

### Nachos \$18 / \$27

Tortilla chips topped with tomato, green olives, jalapeño, onion, scallion, 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

### Steamed Mussels \$18

Lemon grass coconut cream sauce, butter  
toasted baguette

## SALADS & BOWLS

ADD chicken \$6, salmon \$8

### Kale Caesar \$17

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

### Southwest Salad \$21

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

### Cobb \$21

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

### Falafel Bowl \$18

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

### Poké Bowl \$22

Ahi tuna, mango, edamame, avocado, radish, cucumber, pickled onion, sesame seeds, nori, goma dressing

## HANDHELDS

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

### Quesadilla \$17

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 \$21

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, garlic aioli, pickle, brioche bun

### Buffalo Chicken Wrap \$18

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

### Crispy Chicken Sandwich \$19

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

## MAINS

### Mac & Cheese \$16

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

### Fish & Chips \$22

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

### Pan Seared Salmon \$24

Jasmine rice, lemongrass coconut cream sauce, buttered peas

### Braised Beef Short Rib \$24

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

### Steak Sandwich \$23

6oz AB top sirloin, onion ring, butter toasted baguette, fries  
ADD demi glace \$3

### Shepherd's Pie \$21

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<sup>HH</sup>

**Cocktails on Tap** **\$8**

OG Shaft<sup>HH</sup>

Old Fashioned<sup>HH</sup>

Lime Margarita<sup>HH</sup>

**Domestic** 420ml **\$8**

Banded Peak Fired Up Blonde

Brewhouse Pilsner<sup>HH</sup>

Coors OG

Coors Light

Grizzly Paw Rutting Elk Red<sup>HH</sup>

Last Best Tokyo Drift<sup>HH</sup>

P49 Trash Panda IPA<sup>HH</sup>

Trolley 5 Hazy Shade NEPA<sup>HH</sup>

Trolley 5 High Five IPA<sup>HH</sup>

WildRose Wraspberry Ale<sup>HH</sup>

WildRose Velvet Fog<sup>HH</sup>

**Rotating Taps - See server for details**

**Import \$11**

Guinness

Heineken

Magners Irish Cider

# CANS & BOTTLES

Budweiser \$7

Bud Lite \$7

Corona \$7

Forager GF Pale Ale \$7

Paulaner Hefe-Weizen \$8

Phillips Dinosaur \$7

Okanagan Apple Cider \$7

Ole Chili Mango \$8

Rock Creek Rosé Cider \$7

Schöfferhofer Grapefruit Radler \$7

White Peaks Hard Steeped Tea \$7

White Claw Seltzer \$7

\*\*Mango, Black Cherry

# NON ALCOHOLIC

Asahi Super Dry 0.0% \$7

Erdinger Alkoholfrei \$8

Guinness Zero \$8

Heineken 0.0 \$7

Original 16 Zero \$5

Sober Carpenter Belgian White \$8

Tool Shed Zero People Skills \$7

Tool Shed Zero Red Rage \$7

Tuesday Brewing Knollypop Lager \$6

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 Coors Draught & \$13 Select Appetizers

## TUESDAY

\$6 P49 Draught &  
\$13 Fish & Chips (Ipc)

## WEDNESDAY

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

## THURSDAY

\$6 Grizzly Paw Draught & \$13 Beef Dip

## FRIDAY

\$6 Cocktails on Tap

## SATURDAY

BRUNCH until 2pm.  
\$6 Caesar & Trolley 5 Beer

## SUNDAY

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



# WINE

## House Wine

Cabernet Sauvignon

Pinot Grigio

5oz	8oz
\$9	\$13.50
\$9	\$13.50

## White Wine

Matua Sauv Blanc NZ

Mission Hill Estate Series Chardonnay 2020 CAN

Squealing Pig Pinot Grigio NZ

Mionetto Prestige Prosecco ITA

5oz	8oz	BTL
\$10	\$15	\$46
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\$10		\$46

## Red Wine

La Fiole Cotes du Rhone FRA

La Celia Pioneer Malbec ARG

Liberty School Cab Sauv USA

Santa Cristina Toscana IGT 2020 Blend ITA

5oz	8oz	BTL
\$10	\$15	\$46
\$10	\$15	\$46
\$10	\$15	\$46
\$10	\$15	\$46

## Rosé Wine

Road 13 Honest John's

5oz	8oz	BTL
\$10	\$15	\$46

\*HIGHBALLS 1 oz \$8



**MON-FRI**  
**2PM - 5PM**  
*ALL DAY SUNDAY*

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