

sharing plates / appetizers

- ROASTED ALMONDS** **V GF** \$8
our signature sweet and smoky flavour almonds
- MARINATED OLIVES** **V GF** \$9
Castelvtrano olives / rosemary / juniper berries / orange
- TATER TOTS** \$7
with choice of sriracha aioli / garlic aioli / ketchup
- SOUP OF THE DAY** \$11
always fresh / always delicious
- DEEP FRIED CHEESE** \$12
manchego cheese / sweet tomato chutney / Chefs Micro-Greens*
- CRAB CROQUETTES** \$14
Oceanwise* rock crab / cajun remoulade / mango jalapeno salsa 
- SCOTCH EGG** \$7
spiced Spolumbo's* sausage / free range egg / breaded / lemon-dijon aioli
- ROASTED BEETS** **GF** \$13
roasted Alberta beets / goat cheese crema / pistachios / fresh mint / citrus vinaigrette
- KALE SALAD** **GF** \$16
roasted butternut squash / pumpkin seeds / sun dried tomatoes / radish / yam fingerlings / goat cheese / okanagan haskap dressing
- HOISIN DUCK WINGS** **GF** \$14
Brome Lake* confit duck wings / hoisin glaze / cilantro / toasted sesame seeds / fresh lime
- DRUNKEN CALAMARI** \$16
Oceanwise* squid / Eau Claire vodka / sambal marinade / tobiko aioli cilantro / fresh lemon 
- FRESH PEI MUSSELS** **GF** \$18
fresh Oceanwise* PEI mussels / blue cheese chili cream sauce / fresh baguette 
- TENDERLOIN TARTARE** **GF** \$18
AAA Alberta beef tenderloin / lemon aioli / mustard seed caviar / fried shallots / Chefs Micro-Greens* / toasted baguette
- MEAT AND CHEESE BOARD** **GF OPTIONAL** \$34
Chefs choice of 3 cheeses; hard, soft, blue / 2 Empire Provisions* meats / maple-smoked candied salmon / roasted garlic / house pickles / house olives / house almonds / grainy mustard / jam / fresh baguette

Made with love and passion by chef Kris Lowes

sandwiches *and* such

MUSHROOMS ON TOAST \$16

mixed wild mushrooms / grana padano cheese / cream sauce / green peas / poached free range egg / texas toast

FALAFEL WRAP \$14

panko breaded falafel / tomatoes / cucumber / feta cheese / fresh cilantro / tzatziki sauce / flour tortilla

BFC SANDWICH \$16

buttermilk breaded Heritage Farms* chicken breast / cucumbers / cilantro / carrots / sriracha aioli / fresh baguette / nuac cham

DUCK CLUB \$16

Brome Lake* confit duck meat / smoked duck breast bacon / brie cheese / frisee / ciabatta bun / housemade all-spice ketchup

pasta

CARBONARA \$17

Canmore Pasta Co.* bucatini / free range egg / Bear and the Flower Farms* bacon / peas / parmesan cheese

ORECCHIETTE \$19

Canmore Pasta Co.* orecchiette / sun dried tomatoes / roasted garlic / crispy coppa / blue cheese cream sauce / toasted pine nuts

entrees

LAMB STEW \$22

SunGold* Alberta lamb / BC Kennebec potatoes / corn / carrots / rosemary mustard dumplings / horseradish cream

MEATLOAF \$22

Top grass* Alberta beef meatloaf / stuffing / BC Kennebec potato cake / house gravy / Chefs Micro-Greens*

VEGETARIAN CURRY BOWL GF V \$18

green thai curry sauce / buckwheat soba noodles / cilantro / carrots / daikon / purple cabbage / sesame / lime

PORK CHOP GF \$26

Bear and the Flower Farms* pork chop / brown butter / sage / Canmore Pasta Co.* gnocci / apple chutney

CHICKEN SCHNITZEL \$25

Heritage Farms* panko breaded chicken breast / roasted garlic mashed potatoes / green beans / wild mushroom cream sauce / fresh lemon

ALBERTA BEEF STEAK GF \$26

AAA Alberta beef flat iron steak (8oz) / cheesy polenta / wilted chard / rosemary demi glaze

kids or the kid in you

TATER TOTS

with ketchup

\$7

GRILLED CHEESE

\$10

KIDS PASTA

tomato or cream sauce

\$10

CHICKEN TENDERS

\$12

breaded Heritage Farms* chicken fingers
with choice of dip

KIDS SOUP

\$6

dessert

Changes daily

At Where the Buffalo Roam Saloon we source produce that is non-gmo and grown locally whenever possible and offer the finest, cleanest, ethical meats and seafood from Canada.

Our dishes are created with attention and devotion in a tiny home-style kitchen. Our creativity and quality is never limited but our ability to produce multiple dishes for your table at the same time can sometimes be a challenge. For this reason your dishes that will arrive in a timely fashion are not guaranteed to arrive all at once.

Should you have time restraints or dietary restrictions please inform your server and we will do everything we can to accommodate your needs.

Thank you for choosing Where the Buffalo Roam Saloon and enjoy your visit.

www.cannoresaloon.ca

cocktails (2oz)

WHERE THE BUFFALO ROAM SOUR \$13
bourbon / fresh lemon juice / honey sage juniper syrup / egg white

MIDNIGHT COWBOY \$14
rum / bourbon / benedictine / Cocchi red / cinnamon smoked glass / cherry garnish

OLD FASHIONED \$13
bourbon / demerara syrup / orange and black walnut bitters / orange peel / cherry garnish

MEZCAL OLD FASHIONED \$14
mezcal / spiced rum / agave / Fire and Damnation bitters / hickory smoked glass

MEXICO AT NIGHT \$12
tequila / mezcal / campari / chili cinnamon syrup / fresh lemon and lime juice

RANSOM NEGRONI \$12
gin / sweet vermouth / Campari / orange peel

MARY RODDA \$13
rye / amaro / rosemary syrup / cranberry bitters / red wine float

WILDLIFE VESPER \$14
vodka / gin / Lillet / lemon twist

WHEAT KINGS \$12
rye / honey sage juniper syrup / fresh lemon / velvet fog beer foam

CHOKER HOLD \$13
rum / Cynar / St. Germain / orgeat / fresh lime juice

UNDER THE GREENWOOD \$13
gin / Aperol / honey sage juniper syrup / fresh lemon juice

ROMANCE IN DURANGO \$14
tequila / coconut rum / pineapple juice / cilantro / jalapeno / fresh lime juice

HIGH VIOLET \$13
gin / grapefruit juice / fresh lime juice / lavender bitters / honey vanilla syrup

LADY OF THE SNOWS \$12
vodka / St. Germain / cucumber / fresh mint

DEAD MAN'S MULE \$14
absinthe / orgeat / faternum / fresh lime juice / ginger beer

BRANDY ALEXANDER \$13
brandy / crème de cacao / old port rum / cream / demerara syrup / nutmeg / cinnamon

“Anybody with a good record collection will always be in love.”

{ ANONYMOUS }

winter warmers



BUFFALO HOT CHOCOLATES \$12
with homemade Jacek* hot chocolate
and fresh whipped cream

VANILLA AND VODKA
vodka / Galliano / hot chocolate

ORANGE AND PISCO
pisco / Grand Marnier / hot chocolate

CHILI CINNAMON & TEQUILA
tequila / chili cinnamon syrup /
hot chocolate

BORN ON THE BAYOU \$12
spiced rum / calvados / chili cinnamon
syrup / fresh lemon juice

IRISH COFFEE \$12
irish whisky / brown sugar / Rave
espresso coffee / fresh whipped cream

CHAI TODDY \$12
chai tea / irish whiskey / grande marnier /
demerara syrup / orange wheel

HOT BUTTERED RUM \$12
rum / brown sugar vanilla ice cream
butter / star anise

HOT SCOTTY \$13
scotch / calvados / honey sage juniper
syrup / fresh lemon juice

“What is life? It is the flash of a firefly in
the night. It is the breath of a buffalo in the
wintertime. It is the little shadow which runs
across the grass and loses itself in the sunset.”

{ CHIEF CROWFOOT }

beer

ELECTRIC AVENUE LAGER \$6

Wild Rose Brewing, Calgary, AB

A smooth golden coloured, flavourful lager with nice malt and hop characteristics. Not overly bitter. 4.8% 355ml

MOUNTAIN LAGER \$6

Whistler Brewing, BC

Brewed in North American style this lightly hopped lager has mellow aromas of citrus and hops and a crisp and refreshing finish. 5% 355ml

CANADA 150 PILSNER \$5

Jasper Brewing, Jasper, AB

This crisp and approachable pilsner is made with local malts from the foothills of the Rocky Mountains. 4.8% 355ml

RED PILSNER \$12

Steel & Oak Brewing, BC

This full-bodied Pilsner has a floral aroma accented with notes of lavender and honey. A slightly sweet taste that finishes clean with a crisp spicy bitterness. 5% 650ml

VELVET FOG \$6

Wild Rose Brewing, Calgary, AB

Half wheat malt, half barley gives this unique, unfiltered ale a distinctive golden haze and fresh tangy character. 4.5% 330ml

MANGO MOON DANCE \$6

Old Yale Brewing, BC

A witbier style made with fresh ripe mangos. Smooth texture, beautifully balanced flavours. 5% 355ml

WAG THE WOLF HOPPENWEISSE \$14

Beau's Brewing, ON

Wheat beer with notes of banana, clove, papaya, mango and citrus on the nose. Lively carbonation with pleasant maltiness. Spicy and fruity, with a slightly dry finish. 6.8% 600ml

GOLDEN GAETZ \$6

Troubled Monk Brewing, Red Deer, AB

An American-style, easy drinking golden ale. 5% 355ml

BEGBIE CREAM ALE \$10

Mt. Begbie Brewing, BC

A delicious, golden ale, delicately fruity, with a subtle honey flavour that finishes with a crisp hop edge. 4.7% 650ml

RUTTING ELK RED \$6

Grizzly Paw Brewing, Canmore, AB

A medium body Scottish-style red ale. This beer has a rich malty flavour with layers of chocolate and roasted malts. 7% 355ml

SHOTGUN WEDDING BROWN ALE \$6

Half Hitch Brewing, Cochrane, AB

Chocolately and nutty with a slightly fruity finish. 5% 355ml

Our beers are all Canadian, all craft

beer

LONE BISON IPA

\$6

Ribstone Creek, Edgerton, AB

Unfiltered IPA with citrus and pine notes blended with a pronounced hoppy flavour that finishes with a hint of spice. 6.5% 355ml

WHITE RAVEN IPA

\$11

Bench Creek Brewers, Yellowhead County, AB

Our White Raven India Pale Ale is a distinctive, very hop forward blend with huge aromatics of orange, grapefruit, passion fruit and mango with a touch of pine. 6.5% 473ml

“Good people drink good beer.”

{ Hunter s. Thompson }

DARK MATTER

\$11

Hoynes Brewing, BC

Delicious, complex ale, medium body, dark flavour, smooth drinking. Mild hops, roasty malt, is it a porter? Is it a stout? It is elusive. 5.3% 650ml

TRIPHAMMER ROBUST PORTER

\$8

Blindman Brewing, Lacombe, AB

Medium bodied with dark fruit and chocolate notes, followed by a smoky finish. 6.5% 473ml

FLAT CAP STOUT

\$6

Tool Shed, Calgary, AB

Deeply roasty and rich with a surprising presence of hops and a beautiful, smooth, dry finish. 5.5% 355ml

ciders & meads

FALLEN TIMBER GINGER MEAD

\$14

Water Valley, AB

This session mead has been created to be very light and easy drinking. Brewed with Alberta honey and just the right amount of ginger. 7% 500ml **GF**

UNCOMMON, APPLE HASKAP CIDER

\$13

Calgary, AB

Alberta's first craft cider company located in Calgary. BC apples and Alberta haskap (blue honeyberry). 6.4% 500ml **GF**

POMMIES PEAR CIDER

\$7

Southern Cliff, ON

Pommies Perry is made with a blend of 100% Ontario Bartlett and Bosc pears and has been aged over one year. The pears natural sweetness shine with a floral nose and spicey undertones. 5% 355ml **GF**

wine



BUBBLES

	150ML	750ML
2013 CAVE DE LUGNY / CREMANT DE BOURGOGNE BRUT <i>Lugny, Bourgogne, France</i>	\$9	\$45
N/V ANDREOLA / VERV / PROSECCO BRUT <i>Farra Di Sologo, Veneto, Italy</i>	\$9	\$45
N/V DE CHANCENY / CREMANT DE LOIRE ROSE BRUT <i>Loire, France</i>	\$10	\$50
N/V DUMENIL GRAND RESERVE / CHAMPAGNE <i>Champagne, France</i>		\$100

WHITES

	150ML	500ML	750ML
2016 BENJAMIN BRIDGE / TIDAL BAY / L'ACADIE, ORETEGA, GEISENHIEM <i>Gaspereau Valley, Nova Scotia, Canada</i>	\$10	\$34	\$50
2016 CATANGA / AIREN, SAUVIGNON BLANC <i>Castilla, La Mancha, Spain</i>	\$8	\$27	\$40
2015 LAVRADORES DE FEITORIA / DOURO BRANCO / MALVASIA FINA, SIRIA, GOUVEIO <i>Sabrosa, Douro, Portugal</i>	\$9	\$30	\$45
2015 WEINGUT ALFRED MERKELBACH / RIESLING KABINETT <i>Mosel, Germany</i>	\$12	\$40	\$60
2014 STAG'S LEAP / VIOGNIER <i>Napa, California, USA</i>	\$12	\$40	\$60
2013 IDA C. / CHARDONNAY <i>Uco Valley, Mendoza, Argentina</i>	\$15	\$50	\$75

Our wine selection is  small production and sustainable, organic or biodynamic

wine



ROSE

	150ML	500ML	750ML
2016 GRUBER ROSCHITZ / ST. LAURENT <i>Roschitz, Austria</i>	\$9	\$30	\$45
2016 AIA VECCHIA / SOLIDIO / SANGIOVESE, MERLOT <i>Tuscany, Italy</i>	\$9	\$30	\$45

REDS

	150ML	500ML	750ML
2016 NICHOL LOCK & WORTH / MERLOT <i>Naramata, British Columbia, Canada</i>	\$12	\$40	\$60
2015 PURPLE HANDS / PINOT NOIR <i>Willamette Valley, Oregon, USA</i>	\$14	\$47	\$70
2008 FINCA 8 / MALBEC <i>La Consulta, Mendoza, Argentina</i>	\$13	\$44	\$65
2015 ERBALUNA / NEBBIOLO <i>Langhe, Italy</i>	\$13	\$44	\$65
2011 DEMORGENZON / DMZ / SYRAH <i>Stellenbosch, South Africa</i>	\$10	\$34	\$50
2016 BELEZOS 50/50 / TEMPRANILLO <i>Rioja, Spain</i>	\$9	\$30	\$45
2015 LE PETIT BERTICOT / CABERNET SAVIGNON <i>Duras, France</i>	\$10	\$34	\$50
2015 SHED HORN / ZINFANDEL <i>Lake County, California, USA</i>	\$14	\$47	\$70

“Fan the sinking flame of hilarity with the wing of friendship,
and pass the rosy wine.” [CHARLES DICKENS]

sunday brunch (10AM - 2PM) →

YOGURT AND GRANOLA \$12

all-natural Alberta yogurt with
homemade granola / honey /
fresh berries / side toast

CHICKEN & WAFFLES \$16 EGGS BENNY

Bacon buttermilk waffles / deep-fried
Heritage Farms (BC)* chicken breast /
free-range poached eggs / chicken gravy
hollandaise sauce / side tater tots

ROASTED TURKEY CREPES \$16

Valbella, Canmore (AB)* smoked turkey /
pear cream sauce / melted oka cheese /
side tater tots

STUFFED FRENCH TOAST \$14

egg-fried texas toast / cream cheese /
mixed fresh berries / vanilla ice cream /
berry coulis / maple syrup

SCOTCH AND TOTS \$14

chorizo sausage scotch egg / tater tots
/ side smoothie

DRINKS

MIMOSA \$8

THE HEMMINGWAY \$14

RED EYE \$7

SALOON CAESAR \$12

SHAFT \$12

IRISH COFFEE \$12

BREAKFAST GF OPTIONAL \$16

BEAN TACOS

2 free-range fried eggs / kidney, turtle
and black beans / chili spices / sweet
corn / jalapeno / crisp lettuce / fresh
lime / cilantro mayo / sour cream / flour
tortilla / side tater tots

EGGS IN PURGATORY GF OPTIONAL \$16

2 free-range shirred eggs / house made
marinara sauce / onions / chili flakes /
fresh parsley / parmesan / side toast

CUBANO PANINI \$16

Bear and the Flower (AB)* pulled pork /
swiss cheese / yellow mustard / house-
made pickles / mojo verde aioli / fresh
baguette

FRESH PEI MUSSELS GF OPTIONAL \$18

fresh Oceanwise* PEI mussels /
green thai curry sauce / cilantro
/ fresh baguette



NON-ALCOHOLIC

JUICE \$4.75

FEATURE YOGURT SMOOTHIE \$8

HOMEMADE ICED TEA \$5.25

HOMEMADE LEMONADE \$5.25

AMERICANO \$4.25

LATTE \$5.5

CAPPUCCINO \$5.25

HOT CHOCOLATE \$5.25

proudly supporting



BEAR AND THE FLOWER FARM IRRICANA, ALBERTA

Upholding the highest standards in the pork industry. Free-range Alberta pork raised without the use of hormones, antibiotics, GMOs, or animal by-products. bearandtheflower.com

EMPIRE PROVISIONS CALGARY, ALBERTA

Artisanal Butchery and Charcuterie. Highlighting animals raised in Alberta free from hormones, steroids, or animal by-products. empireprovisions.com

TOP GRASS CATTLE DRUMHELLER, ALBERTA

Alberta raised free-range beef. Top grass fed without hormones, antibiotics, animal by-products or grains. topgrass.ca

CHEFS MICRO GREENS CANMORE, ALBERTA

Organic, non-gmo greens grown right in Canmore Alberta - fb [@che fsmicrogreens](https://www.facebook.com/che fsmicrogreens)

BROME LAKE DUCKS BROME LAKE, QUEBEC

Since 1912, they are the oldest company in North America specializing in the production of Peking duck. From the farm to the table, every stage of production, with respect for the birds and the environment. canarddelabrome.com

HERITAGE FARMS FRASER VALLEY, BC

Free range chickens from the Fraser Valley raised without the use of antibiotics or animal by-product and are fed a 100% vegetable diet. heritagefarmschicken.ca

BOW VALLEY BBQ CANMORE, ALBERTA

Gourmet sauces and condiments from Canmore Alberta. bowvalleybbq.com

VALBELLA GOURMET FOODS CANMORE, ALBERTA

Quality meats and specialty products with European tradition. In Canmore Alberta since 1978 - valbellagourmetfoods.ca

OCEANWISE

'Ensuring healthy oceans for generations to come'. oceanwise.ca

RAVE COFFEE

Canmore Alberta's specialty coffee roaster. ravecoffee.ca

CANMORE PASTA COMPANY

Canmore Alberta's source for fresh and delicious pasta. canmorepasta.com

SUN GOLD SPECIALTY MEATS

Alberta innovator in the production and processing of high quality lamb. sungoldspecialtymeats.com

SPOLUMBO'S

Calgary Alberta's all natural sausage with no filler, binder or preservatives and 100% GF. spolumbos.com

JACEK CHOCOLATE COUTURE

Canmore Alberta's contemporary artisan chocolatier committed to spreading joy through high-quality and ethically sourced chocolate & cacao. jacekchocolate.com