

# PROVISIONS

*Our menu is designed for sharing*

## **SALOON FRIES 18**

*Hand cut russet fries / house rub / green onions / pickled jalapenos / red pepper / english cheddar / tequila hot sauce / lemon garlic aioli*

*Add double smoked bacon \$3*

## **BROME LAKE DUCK WINGS 18**

*Confit duck drumettes / toasted sesame / char sui sauce / cilantro / green onions*

## **DRUNKEN CALAMARI 22**

*Oceanwise Humbolt squid / vodka sambal marinade / tobiko aioli / fresh cilantro / fresh lemon*

## **GRILLED CAESAR SALAD 18**

*Baby romaine / house caesar dressing / herb crouton / fresh parmesan / Evolution olive oil / Valbella pancetta / grilled lemon /*

*add GRILLED chicken \$6*

## **CHARRED HEIRLOOM CARROTS 16**

*Tahini / honey / chili / dill / dukkah*

## **BAKED BRIE 22**

*Phyllo pastry / fig jam / candied, spiced nuts / baked bread*

## **PAN FRIED BROCCOLI 16**

*Shallots / almonds / Evolution garlic olive oil & herb balsamic / parmesan*

## **BAKED BRIE 20**

*Phyllo pastry / fig jam / candied, spiced nuts / baked bread*

## **MUSHROOMS ON TOAST 22**

*Toasted Uprising bakery sourdough / wild mushroom cream sauce / green peas / parmesan / enoki mushroom / parsley*

## **SHORT RIB PASTA 22**

*Canmore Pasta Co. fresh orecchiette / Alberta beef short rib ragout / parmesan / cherry tomatoes / beef jus / horseradish gremolata*

## **WAGYU MEATBALLS 22**

*Brant lake wagyu beef/potato puree/sage & cognac gravy/cranberry jam*

## **TOMAHAWK CHOP 26**

*Nagano bone-in-chop pork/ cherry, tomato romesco sauce/ garlic butter/ greens*

## **MOULES FRITES 26**

*Ocean to mountain seafoods fresh p.e.i mussels / white wine, garlic, cream sauce / fresh cilantro / house cut fries*

# DESSERT

## **CHOCOLATE MOUSSE 14**

*40 Creek Cream whisky and chocolate mousse/ vanilla whipped cream/ Skor bar/ fresh berries*



## COCKTAILS

Our cocktails are 2-3 ounces of premium spirits and crafted with fresh, housemade ingredients

### OLD FASHIONED 16

Bulleit bourbon / demerara syrup / orange & black walnut bitters

### APPLEWOOD SMOKED MANHATTAN 18 - 30Z

Breckenridge rye forward bourbon / Wild Life amaro / applewood smoked vanilla syrup/ charred cedar and cherry vanilla bitters

### MIDNIGHT COWBOY 18 - 30Z

Bibb and Tucker bourbon / Matusalem rum/ Carpano Antica vermouth / Benedictine/ cinnamon smoked glass

### THE GEEZER PLEASER 18

Ancnoc scotch/ apricot liqueur/ Lapsang black tea/ apricot jam/ honey apricot and smoked hickory bitters

### UMAMI ISSUES 18

Green apple infused Japanese whisky/ sesame and tarragon syrup/ Darjeeling tea/ lemon juice/ star anise bitters

### THE RISING SUN 18

Buffalo Trace bourbon/ Amaro Nonino/ falernum/ turmeric, honey, ginger syrup/ fresh squeezed orange juice/ ginger bitters

### PISCOS NOT DEAD 18 - 30Z

Pisco/grapefruit liqueur / pineapple juice/ jasmine syrup/ cream/ egg white

### BEACH FIRE 18

Pisco / mezcal / habanero shrub / guava juice / lime juice / aquafaba

### THAI ONE ON 18

Kaffir lime and chili infused Alberta Pure vodka / ginger, lemongrass syrup / lime juice / aquafaba

### RHUBARB NEGRONI 16

Steinhart rhubarb gin/ Cocchi vermouth/ Campari

### HIGH VIOLET 16

Empress 1908 Gin / honey, vanilla syrup / grapefruit juice / lavender bitters

### BRAMBLE ROSE 18 - 30Z

Dillons rose gin/ Campari/ rose liqueur/ strawberry liqueur/ raspberries/ lemon juice/ chai spice/ cardamom bitters

### THE CHOKEHOLD 18 - 30Z

Old Port amber rum/ Chic Choc spiced rum/ St Germain elderflower liqueur/ Cynar/ orgeat/ lime juice

### TIGER LILLY 16

Espolon tequila reposado/ Ancho Reyes chili liqueur/ Aperol/ lemon juice/ simple syrup/ black pepper

### KICKING HORSE MARTINI 18 - 30Z

Park espresso vodka / Zuidam espresso liqueur / demarara syrup / Kicking Horse espresso / coffee and a smoke bitters

## HOT COCKTAILS

### HOT APPLE CIDER 16

Eau Claire Ruperts Whisky/ pommeau/ unfiltered organic apple juice/ lemon / cinnamon, chili, cayenne syrup

### CHILI AND CHOCOLATE 16

Espolon tequila blanco / Ancho Reyes Chili liqueur/ fair trade organic dark chocolate/ whole milk/ chocolate mole bit-  
ters/ whipped cream/ dark chocolate flakes

### MULLED WINE 16

Red wine/ Benedictine/ ginger liqueur/ Cointreau/ fresh squeezed orange juice/ spiced butter/ Park cacao nibs bitters



Canmore, Alberta

## BEER / CIDER / MEAD

ALL CRAFT, ALL ALBERTAN \$7/355ML \$9/473ML

Lagered Blonde, Canmore Brewing, Canmore, AB	473ML
Japanese Ale, Okami Kasu, Ol' Beautiful Brewery, Calgary, AB	355ML
New England Pale Ale, Night Gallery, Eighty-Eight Brewing	473ML
IPA, Sunshine Rain, Cabin Brewing, Calgary, AB	473ML
Blackberry Wheat Ale, Sea Change Brewery, Edmonton, AB	473ML
Range Road Red Ale, Balzac Brewing, Balzac, AB	473ML
Georgetown Brown Ale, Canmore Brewing, Canmore, AB	473ML
Vanilla Latte Stout, Snake Lake Brewing, Sylvan Lake, AB	473ML
Blackberry Vanilla Sour, Jam Rock, The Establishment, Calgary, Ab	473ML
Mead, Honey Ginger, Fallentimber, Water Valley, AB	355ML
Cider, Marty McDr-Return of the Mac-Core Values-Positive Currant, Canmore, AB	473ML

## WINE

5oz / bottle

### REDS

2020 Pinot Noir, Ex Nihilo, Okanagan Valley, BC	16/75
2018 Cotes du Rhone, Loup de la Font de Loup, France	14/65
2018 Nebbiolo, Langhe, Erbaluna. La Morra, Italy	14/65
2019 Zinfandel, Clos du Val, Napa Valley, California	70

### ROSE

2019 Le Mirabeau, Provence, France	13/60
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### WHITES

2018 Pinot Gris, Church & State, Oliver, BC	14/65
2018 Sauvignon Blanc, St. Supery, Napa Valley, California	13/60
2018 Chenin Blanc, Tea Leaf, Western Cape, South Africa	55
2020 Albarino, Zarate, Rias Baixas, Spain	60

### BUBBLES

N/A Frind Sparkling Brut, Kelowna, BC	13/60
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## NON-ALCHOLIC DRINKS

Homemade Ice-Tea	5
Homemade Lemonade	5
Root Beer or ginger beer, Annex Ales, Calgary, AB	5
Cola, Black Gold, Crows Nest Pass, AB	4
Juice	5
Tea	5
Americano	5
Cappucino	6
Latte	6

## CASAMARO ITALIAN SODA

(bitter, herbal, fruity and refreshing)

Sera - purple flower, strawberry candy, and fruit tart acidity	6
Capo - wildflowers, peppermint leaves, mellow key lime acidity	6
Onda - candied lemons, fresh sage, and slight salinity	6
Alta - dark berries, fruity spices, and bright pink citrus peel	6