



COCKTAILS

Cocktails are all 2-3 oz of premium spirits

HOUSE CREATIONS

HIGH VIOLET - 16

Empress gin/ grapefruit/ honey vanilla syrup/ lime/ lavender bitters
(floral, citrusy and bold)

BRAMBLE ROSE - 16

Strawberry gin/ rose gin/ limoncello/ lemon juice/ simple/ muddled strawberry

FIGHT THE SOUR - 18

Cucumber gin/ orgeat (almond syrup)/ lemon juice/ egg white/ muddled cucumber/ muddled mint

KAIJU - 18

House infused nori gin/ ginger liqueur/ beet/ lemon/ wasabi/ black lava salt/ umami bitters (unique, salty, umami, vegetal)

THAI ONE ON - 18

Lime leaf infused vodka/ lemongrass ginger syrup/ lime/ aquafaba
(exotic, spicy and herbaceous)

THE NIGHT OWL - 18

Espresso vodka/ vanilla liqueur/ cocoa liqueur/ salted caramel/ espresso / black lava salt (smooth, bitter and sweet)

LA PÊCHE - 18

Spiced rum/ ginger liqueur/ lemon/ peach juice/ peach, cinnamon shrub/ coconut cream (sweet, spiced and robust)

THE CHOKEHOLD - 18

Amber rum/ Cynar amaro/ elderflower liqueur/ lime juice/ orgeat (almond syrup)
(nutty, bitter and tropical)

STRANGE MAGIC - 16

Pineapple rum/ yellow Chartreuse/ lime/ pineapple juice/ chili cinnamon syrup/ tiki bitters (herbaceous, floral, fruity)

PEAT & PASSION -18

Scotch/ passion fruit liqueur/ ginger liqueur/ lime/ foaming bitters
(bold, peaty and smooth)

MEXICO AT NIGHT - 18

Mezcal/ tequila blanco/ Campari/ lemon juice/ lime juice/ chili cinnamon syrup
(spicy, citrusy and smoky)

COCK FIGHT - 18

Tequila anejo/ tequila reposado/ hibiscus tea/ pomegranate juice/ lime/
chili cinnamon syrup (floral, fruity and spicy)

CALL ME EDAMAME - 18

Milk washed tequila blanco/ dry vermouth/ lime/ edamame syrup
(smooth, earthy and fresh)

BEACHFIRE - 18

Pisco/ mezcal/ habanero shrub/ guava juice/ lime/ aquafaba/ Ancho Reyes float
(tropical, smoky, spicy)

MIDNIGHT COWBOY - 18

Bourbon/ rum/ sweet vermouth/ Benedictine/ cinnamon smoked glass
(spirit forward, robust and smooth)

HOT COCKTAILS

HOT APPLE CIDER - 16

Whisky/ Pommeau/ unfiltered, organic apple juice/ lemon/ chili, cinnamon syrup/
smoked apple bitters (tart, spiced and juicy)

GINNY McGIN FACE - 16

Gin/ ginger liqueur/ limoncello/ lemon juice/ falernum/ ginger bitters/ almond syrup

CLASSIC COCKTAILS

OLD FASHIONED - 16

Bourbon/ demerara syrup/ black walnut and orange bitters

PAPER PLANE - 16

Bourbon/ Aperol/ Amaro Nonino/ lemon

BOURBON SOUR - 16

Bourbon/ honey, sage, juniper syrup/ lemon/ egg white

SMOKED MANHATTAN - 18

Rye whisky/ Wild Life amaro/ honey, vanilla/ charred cedar and cherry bark vanilla
bitters/ applewood smoked

RHUBARB NEGRONI - 16

Rhubarb gin/ Campari/ sweet vermouth

THE LAST WORD - 16

Gin/ green Chartreuse/ maraschino liqueur/ lime

LIQUID DESSERT

THE END IS BEER - 18

Rye whisky/ banana liqueur/ tonka bean syrup/ egg yolk/ blonde ale float
(rich, creamy, and smooth)

THE DARK WOODS - 18

Cherry gin/ raspberry liqueur/ cherry amaro/ creme de cacao/ stout reduction/
chocolate and foaming bitters (sweet, rich and smooth)





PROVISIONS

BAR SNACKS

THREE NUTS THREE WAYS 14 - GF, V
Smoky pecans/ candied walnuts/ spiced cashews

SMALL COMFORTS

DUCK WINGS 18 - GF
Confit duck drumettes/ char sui sauce/ toasted sesame/ cilantro/ green onion

DRUNKEN CALAMARI 24 - GF
Oceanwise Humbolt squid/ vodka sambal marinade/ tobiko aioli/ cilantro/ fresh lemon

TEMPURA CAULIFLOWER 18 - GF, V
Tamarind chili jam/ yuzu crema/ sesame

SALADS / VEGETABLES

AVOCADO CHIMICHURRI POTATO SALAD 20 - GF
Fried Alberta creamer potatoes/ Noble Farms goat cheese/ jalapeno crema/ avocado chimichurri/ parsley/ dill

BEET SALAD 20 - GF
Red Alberta beets/ house labneh/ charred scallion dressing/ smokey pecans/ chili oil

FENNEL AND APPLE SALAD 20 - GF
Shaved fennel/ Granny Smith apple/ radish/ pickled cherries/ blue cheese/ toasted pumpkin seeds/ raspberry vinaigrette

BIG COMFORTS

SHORT RIB PASTA 26
Canmore Pasta Co fresh orecchiette/ Alberta Angus beef short rib ragout/ parmesan/ cherry tomatoes/ beef jus/ horseradish gremolata

BROWN BUTTER GNOCCHI 26 -GF
Canmore Pasta gnocchi/ brown butter/ fried sage/ roasted squash/ manchego/ chili oil / crushed pistachio

MOULES FRITES 26 - GF
Fresh PEI mussels/ blue cheese chili cream sauce/ scallion/ house cut fries

KASHMIRI CHICKEN 28 - GF
Chicken breast/ Kashmiri curry sauce/ raisin puree/ cashew crema/ Evoolution mango white balsamic/ jasmine rice

WAGYU BEEF BURGER 28 - GF
Alberta wagyu and Alberta AAA chuck/ tomato/ butter leaf/ pickled onion/ Tickler cheddar/ burger sauce/ Good Bread sesame brioche bun/ house cut fries/ Bow Valley BBQ Killa Ketchup

FLAT IRON STEAK 34 - GF
6oz AAA Alberta Beef / bourbon peppercorn sauce/ celeriac puree/ carrot/ bone marrow butter

DESSERT

WALNUT CAKE 16 - GF
Flourless walnut base/ vanilla fudge/ candied walnut/ mascarpone whip

CHILI CHOCOLATE PUDDING 16 - GF, V
Coconut cream/ dark chocolate/ chili liqueur/ candied jalapenos

CHIPS AND DIP 14 -GF
Rotating dip/ choice of potato or corn chips

STEAK TARTARE 24 - GF
AAA Alberta tenderloin/ brown butter/ Dijon/ chili/ cured egg yolk/ pickled mustard greens/ potato chips

DEEP FRIED CHEESE 18 - GF, V
Breaded Manchego/ sweet and spicy tomato jam/ Evoolution truffle oil



PARTIES OF 5 OR MORE ARE SUBJECT TO AN 18% AUTO-GRATUITY.

G/F
V

GLUTEN FREE
VEGAN

LIBATIONS

BEER-CIDER-MEAD

ALL CRAFT, ALL ALBERTAN \$8.50/355ML \$10.50/473ML

LIGHT LAGER, DEATH WAVE, SEA CHANGE BREWERY, EDMONTON, AB 473 ML
 PILSNER, KINABIK, SNAKE LAKE BREWING, SYLVAN LAKE, AB 473 ML
 LAGERED BLONDE, CANMORE BREWING, CANMORE, AB 473 ML
 BLOOD ORANGE BLONDE, BRASS MONKEY, OL' BEAUTIFUL, CALGARY, AB 355 ML
 JAPANESE ALE, OKAMI KASU, OL' BEAUTIFUL BREWERY, CALGARY, AB 355 ML
 PALE ALE (NEPA), SUPER SATURATION, CABIN BREWING, CALGARY, AB 473 ML
 IPA, LONGSHADOWS, BLINDMAN BREWING, LACOMBE, AB 473 ML
 TROPICAL IPA, WAVE POOL, 88 BREWERY, CALGARY, AB 473 ML
 BLACKBERRY WHEAT ALE, SEA CHANGE BREWERY, EDMONTON, AB 473 ML
 VANILLA LATTE STOUT, SNAKE LAKE, SYLVAN LAKE, AB 473 ML
 GEORGETOWN BROWN ALE, CANMORE BREWING, CANMORE, AB 473 ML
 BLACKBERRY VANILLA SOUR, JAM ROCK, THE ESTABLISHMENT, CALGARY, AB 473 ML
 MEAD, HONEY BUCK, FALLENTIMBER, WATER VALLEY, AB 355 ML
 CIDER, MARTY MCDRY, RETURN OF THE MAC, CORE VALUES, CANMORE, AB 473 ML

WINES

	5oz/ Bottle
REDS	
2020 PINOT NOIR, WILD FERMENTED, LIGHTFOOT & WOLFVILLE, ANNAPOLIS VALLEY, NS	16/75
2019 NEBBIOLO, ELIO ALTARE, LANGHE, ITALY	15/70
2020 CABERNET SAUVIGNON, FOXGLOVE, PASO ROBLES, CALIFORNIA	15/70
2020 MERLOT/SYRAH BLEND, BONA FIDE, BLACK HILLS, OLIVER, BC	70

ROSE	
2021, LE CAILLOU, COTES DU RHONE, FRANCE	14/65

WHITES	
2021 RIESLING, EX NIHILO, OKANAGAN VALLEY, BC	14/65
2020 PINOT GRIS, DAY DREAMER, OKANAGAN VALLEY, BC	14/65
2021 SAUVIGNON BLANC, ST SUPERY, NAPA VALLEY, CALIFORNIA	14/65
2020 CHARDONNAY, CRAVEN, STELLENBOSCH, SOUTH AFRICA	70

BUBBLES	
2016 - CREMANT DE BOURGOGNE, MILLESIME, LUGNY, FRANCE	13/60

ZERO PROOF ELIXIRS \$12.5

THE GREEN GARDEN -Seedlip Garden/ aloe gel/ mint/ pea shoots/ honey/ lemon

HEART EMOJI - Pomegranate juice / hibiscus tea/ chili, cinnamon syrup/ lime

BEACH SHRUB - Coconut water/ pineapple/ habanero shrub/ lime

PINK PEARL - Grapefruit juice/ cucumber/ mint/ orgeat* *may contain almonds

THE ORANGE GROVE
Seedlip Grove/ lemongrass syrup/ lemon/ orange, vanilla foam

NON-ALCOHOLIC \$6.5

KOLSCH BEER-
Stone Sofa, One For the Road, Calgary AB 473ml

LEMON, RASPBERRY 'GIN & TONIC'-
Confluence Distillery, Calgary, AB 355ml

CASAMARO SODAS (Low sugar, lighty bitter, refreshing) 355ml

SERA - purple flower, strawberry candy, and fruit tart acidity
COMO - wildflowers, peppermint leaves, mellow key lime acidity
ONDA - candied lemons, fresh sage, and slight salinity
ALTA - dark berries, fruity spices, and bright pink citrus peel

GINGER BEER- Annex Ales, Calgary, AB 355ml
ROOT BEER- Annex Ales, Calgary, AB 355ml