



COCKTAILS

Cocktails are all 2-3 oz of premium spirits

HOUSE CREATIONS -18

HOPS AND DREAMS

Vodka/ elderflower liqueur/ grapefruit/ lemon/ hops syrup/ ginger bitters (light, floral and citrusy)

THAI ONE ON

Kaffir lime infused vodka/ lemongrass ginger syrup/ lime/ aquafaba** (exotic, spicy, smooth and herbaceous)

HIGH VIOLET

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

BRAMBLE ROSE

Rose gin/ cherry amaro/ raspberry liqueur/ lemon/ raspberry/ chai spice/ cardamom bitters (floral, fruity and spiced)

DRAGON TEARS

Gin/ passion fruit liqueur/ jasmine syrup/ lemon/ egg white/ orange blossom (light, fruity and floral)

LA PECHE

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

STRANGE MAGIC

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

COCK FIGHT

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

BEACHFIRE

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

PURPLE HAZE

Mezcal/ Ancho Reyes verde/ pomegranate juice/ lime/ jalapeno syrup/ egg white (smoky, spicy and smooth)

BIRDS OF PARADISE

Bourbon/ rum/ blueberry syrup/ lime/ muddled basil (sweet, strong and herbal)

MIDNIGHT COWBOY

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

UMAMI ISSUES

Apple infused Japanese whisky/ Darjeeling tea/ tarragon syrup/ lemon/ star anise bitters (savory, tart and herbal)

THE BAGPIPER

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

COFFEE AND A SMOKE

Cognac/ banana liqueur/ vanilla liqueur/ double shot espresso/ coffee and a smoke bitters (smooth, strong and caffeinated)

SOME LIKE IT HOT...

SPICED APPLE CIDER 16

Whisky/ apple brandy/ unfiltered apple juice/ lemon/ chili cinnamon syrup/ smoked apple bitters (strong, spicy and tart)

MULLED WINE 18

Red wine/ Cointreau/ ginger liqueur/ orange juice/ winter spice syrup/ butter/ Park cacao nibs bitters (warm and spiced)

CLASSICS -16

OLD FASHIONED

Bourbon/ demerara syrup/ black walnut and orange bitters

PAPER PLANE

Bourbon/ Aperol/ Amaro Nonino/ lemon

BOURBON SOUR

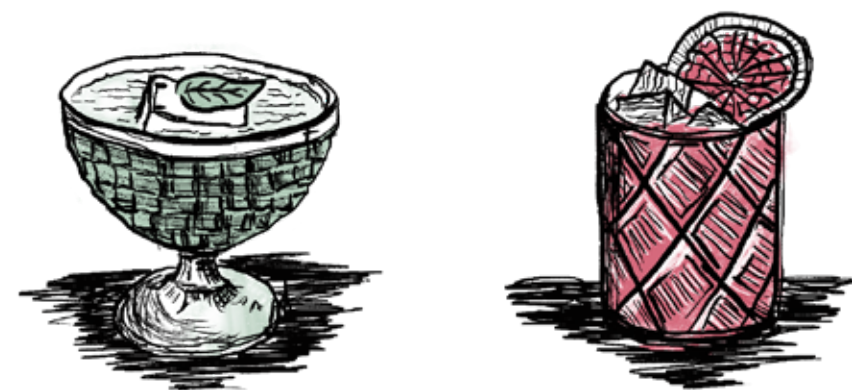
Bourbon/ honey, sage, juniper syrup/ lemon/ egg white

RHUBARB NEGRONI

Rhubarb gin/ Campari/ sweet vermouth

APPLEWOOD SMOKED MANHATTAN

Rye/ amaro/ smoked vanilla syrup/ charred cedar bitters/ applewood smoked glass





PROVISIONS

Our menu is designed for sharing and is served tapas style

SMALL PLATES

ROASTED ALMONDS 10
Smoky/ spicy/ house roasted

DEEP FRIED CHEESE 16
Aged Spanish manchego/ sweet and spicy tomato jam/ truffle oil/ micro greens

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

DRUNKEN CALAMARI 22
Oceanwise Humbolt squid/ vodka sambal marinade/ tobiko aioli/ cilantro/ fresh lemon

CHORIZO AND FIG 18
Chorizo sausage/ Mission fig/ Oaxaca cheese / sticky maple and clove balsamic/ chevre

BEEF CROQUETTES 20
Alberta Angus braised chuck/ Panko breading/ red wine and rosemary jus/ horseradish crema

CRISPY CHICKEN BAO BUNS 20
Deep-fried buttermilk free-range chicken/sambal, lime aioli/ carrot/ cucumber/ cilantro/ nuoc cham

BIRRIA PORK TACOS 22
Braised and pulled Alberta pork shoulder/ corn tortilla/ Monterey Jack / onion/ cilantro/ birria braising broth

SALADS / VEGETABLES

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

CHARRED CABBAGE 18
Grilled Napa cabbage/ housemade labneh/ garlic/ lemon/ manchego/ sumac

HUMMUS AND GRILLED VEGETABLES 20
Garlic hummus/ fresh roasted vegetables/ Evoolution lemon olive oil

BIGGER PLATES

SHORT RIB PASTA 24
Canmore Pasta Co fresh orecchiette/ Alberta Angus beef short rib ragout/ parmesan/ cherry tomatoes/ beef jus/ horseradish gremolata

MOULES FRITES 26
Fresh PEI mussels/ blue cheese, chili cream sauce/ house cut fries

WAGYU BEEF BURGER 26
Alberta Wagyu and Alberta chuck/ tomato/ butter leaf/pickled onion/ Tickler cheddar/ sesame brioche bun/ house cut fries

STEAK FRITES 29
7oz grilled AAA Alberta flat iron steak/ rosemary, bone marrow butter/ peppercorn sauce/ house cut fries

DESSERT

COFFEE CRÈME BRULEE 14



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

G/F - GLUTEN FREE
G/F *- GLUTEN FREE BUT SHARES A FRYER WITH ITEMS THAT ARE NOT G/F
G/F- GLUTEN FREE WITH A SUBSTITUTE**

LIBATIONS

BEER-CIDER-MEAD

ALL CRAFT, ALL ALBERTAN \$8.00/355ML \$10.00/473ML

LAGERED BLONDE, CANMORE BREWING, CANMORE, AB	473 ML
BLOOD ORANGE BLONDE, BRASS MONKEY, OL' BEAUTIFUL, CALGARY, AB	355ML
JAPANESE ALE, OKAMI KASU, OL' BEAUTIFUL BREWERY, CALGARY, AB	355 ML
PALE ALE (NEPA), NIGHT GALLERY, 88 BREWING, CALGARY, AB	473 ML
IPA, LONGSHADOWS, BLINDMAN BREWING, LACOMBE, AB	473ML
BLACKBERRY WHEAT ALE, SEA CHANGE BREWERY, EDMONTON, AB	473 ML
IRISH RED ALE, SEA CHANGE BREWERY, EDMONTON, AB	473 ML
GEORGETOWN BROWN ALE, CANMORE BREWING, CANMORE, AB	473 ML
COCONUT PORTER, SHEEPDOG BREWING, CANMORE, AB	473 ML
BLACKBERRY VANILLA SOUR, JAM ROCK, THE ESTABLISHMENT, CALGARY, AB	473 ML
MEAD, HONEY BUCK, WATER VALLEY, AB	355 ML
CIDER, MARTY MCDRY, RETURN OF THE MAC, CORE VALUES, CANMORE, AB	473 ML

WINES

REDS

2018 PINOT NOIR, AF GROS, COTES D-OR, BOURGOGNE, FRANCE	16/75
2019 NEBBIOLO, ELIO ALTARE, LANGHE, ITALY	14/65
2020 CABERNET SAUVIGNON, FOXGLOVE, PASO ROBLES, CALIFORNIA	15/70
2020 MERLOT/SYRAH BLEND, BONA FIDE, BLACK HILLS, OLIVER, BC	15/70

ROSE

2021, LE CAILLOU, COTES DU RHONE, FRANCE	60
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WHITES

2021 RIESLING, EX NIHILO, OKANAGAN VALLEY, BC	14/65
2018 PINOT GRIS, CHURCH & STATE, OLIVER, BC	14/65
2021 ALBARINO, ZARATE, RIAS BAIXAS, SPAIN	65
2020 CHARDONNAY, CRAVEN, SOUTH AFRICA	15/70

BUBBLES

2016 - CREMANT DE BOURGOGNE, MILLESIME, LUGNY, FRANCE	13/60
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MOCKTAILS \$10

PINK PEARL
Grapefruit/ cucumber/ mint/ orgeat

BLUEBERRY BASIL
Blueberry syrup/ lemon/ basil/ soda

SPICED APPLE (SERVED HOT)
Unfiltered apple juice/ orgeat/ lemon juice/ chili, cinnamon syrup

NON-ALCOHOLIC

CASAMARO ITALIAN SODAS 6
(bitter, herbal, fruity and refreshing)
SERA - purple flower, strawberry candy, and fruit tart acidity
CAPO - 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

Lemonade / Iced tea 5
Annex Ginger beer / Root beer 5