

WHERE THE BUFFALO ROAM

SALOON

Share plates of globally-inspired dishes made from fresh, local ingredients. Sip premium craft cocktails from our signature vintage glassware. Recognize familiar faces and raise your glasses to new ones.

BAR SNACKS

GF VG	POPPED CORN Tomato and olive	6
GF VG	EDAMAME Steamed edamame, everything seed, chili oil	10
GF VG	ROASTED PEPITAS Pumpkin seeds, black pepper lime	8
GF V	SHISHITO PEPPERS Grilled shishito peppers, lemon garlic crema	10
GF VG	HUMMUS Lemon white balsamic, garlic, lemon olive oil, chili flakes, corn chips	14

SALADS

V	EGYPTIAN SALAD Farro, green grapes, candied walnuts, pickled cherries, radicchio, arugula, blue cheese, citrus vinaigrette	26
V	PANZANELLA SALAD Cherry tomatoes, heirloom tomatoes, grilled French bread, red onion, bocconcini, olive oil, Neapolitan balsamic and maple reduction, basil	24

SMALL PLEASURES

GF V	DEEP FRIED CHEESE Breaded gruyère, sweet and spicy tomato jam, truffle oil	22
GF V	STREET CORN Whipped feta, chipotle crema, chili lime crunch, cilantro	16
GF	DUCK WINGS Confit duck drumettes, char sui sauce, toasted sesame, cilantro, green onion	22
GF V	CRISPY SMASHED POTATOES Lemon dill cream, cucumber, green onion	18
GF V	GRILLED HALOUMI Cantaloupe, mint, lemon white balsamic, hot honey, crispy prosciutto	24
GF	DRUNKEN CALAMARI Oceanwise Humbolt squid, vodka sambal marinade, tobiko aioli, cilantro, fresh lemon	24
GF	TUNA CRUDO Oceanwise ahi tuna, sweet soy, wasabi aioli, cucumber, grapefruit, sesame seed, puffed rice paper	24
GF	PULLED PORK TOSTADAS Braised pork shoulder, grilled pineapple salsa, cheddar, mozzarella, chipotle crema, corn tortilla	20

BIG PLEASURES

GF	FISH AND CHIPS Ontario pickerel, tempura batter, broccoli slaw, pickled ginger, sesame mayo, house cut fries	26
	WAGYU BURGER Alberta wagyu and Alberta chuck, tomato, butter leaf, pickled onion, aged cheddar, burger sauce, sesame brioche bun, house cut fries	28
GF	STEAK FRITES 6oz Alberta flat iron steak, bone marrow butter, bourbon peppercorn sauce, house cut fries	30
V	BURRATA PASTA Canmore Pasta, arugula basil pesto, arugula, cherry tomato, cream, torn burrata, lemon olive oil, pumpkin seeds	26

TREATS

V	GIN AND TONIC CHEESECAKE Graham cracker, tonic cheesecake, gin and lime curd	16
GF VG	CHOCOLATE PUDDING Dark chocolate coconut cream, candied walnuts	16

An automatic gratuity of 18% may be added to parties of 5 or more.

HOUSE CRAFTED

COCKTAILS

2-3oz of premium spirits

	GRAPEFRUIT MOON Vodka, ginger, orgeat*, grapefruit, lemon, soda, cranberry bitters	16
	TEA POT VODKA Earl Grey infused vodka, honey vanilla, lemon, lavender and tea pot bitters	16
	THAI ONE ON Lime leaf and chili infused vodka, lemongrass ginger, lime, aquafaba	16
	THE NIGHT OWL Vodka, vanilla, cacao brun, caramel, espresso, black lava salt	18
	THE BRASS MONKEY London Dry gin, Campari, sweet vermouth, banana, coconut fat washed	18
	HIGH VIOLET Butterfly Pea gin, honey vanilla, grapefruit, lime, lavender bitters	16
	SAKURA SAKURA Yuzu gin, unfiltered sake, lemon, cherry blossom, orange vanilla foam	18
	CHERRY FIZZ Cherry gin, cherry amaro, raspberry, lemon, acidified cherry, egg white, soda	18

	DEEP PURPLE Butterfly Pea gin, ginger, passionfruit, butterfly pea tea, lemon	18
	THE DREAM WEAVER Mediterranean gin, marjoram, green grapes, lemon, egg white	18
	LA LUCHA Mezcal agave liqueur, tequila blanco, pomegranate, lime, foaming bitters	18
	THE BEACH FIRE Pisco, mezcal, ancho reyes, guava, habanero shrub, lime, aquafaba, charred cedar bitters	18
	THE DURANGO Tequila blanco, white rum, coconut cream, jalapeno cilantro, pineapple, lime	18
	THE COCK FIGHT Tequila reposado, tequila blanco, hibiscus tea, pomegranate, chili cinnamon	18
	TIGER LILY Tequila blanco, Aperol, lime, lemon, simple, fresh black pepper	16
	MODERN MILK Tequila blanco, green Chartreuse, amaretto, absinthe, coconut balsamic, lime, milk washed	18

	STRANGE MAGIC Pineapple rum, yellow Chartreuse, chili cinnamon, pineapple, lime, tiki bitters	16
	THE CHOKEHOLD Amber rum, Cynar, elderflower liqueur, orgeat*, lime	18
	LOST AT SEA Spiced rum, banana liqueur, peach, lime, falernum*, coconut cream	18
	EAST TEA Japanese whisky, Japanese Sencha tea, lemongrass ginger, lime	16
	SEX AND CHOCOLATE Bourbon, chocolate, liquor 43, blueberry jam, lemon, foaming bitters, chocolate bitters	18



SALOON-STYLE

CLASSICS

2-3oz of premium spirits

	OLD FASHIONED Bourbon, demerara, orange and black walnut bitters	16
	PAPER PLANE Bourbon, Nonino amaro, Aperol, lemon	18
	THE DIRTY WORD Mezcal, maraschino liqueur, green Chartreuse, lime	16
	MIDNIGHT COWBOY Bourbon, rum, sweet vermouth, Benedictine, cinnamon smoked glass	18
	RHUBARB NEGRONI Rhubarb gin, Campari, sweet vermouth	16

LOW PROOF

COCKTAILS

1oz or low ABV

	BRAMBLE Raspberry liqueur, Cointreau, muddled berries, lemon, simple, soda	12
	SUNSET ON A GONDOLA Dry vermouth, Aperol, grapefruit soda	12
	LO-GRONI Dry gin, non-alcoholic sweet vermouth, non-alcoholic Campari-style amaro	12

* contains almonds

All craft. All Albertan

WINE

Glass pours 5oz

GLASS | BOTTLE

ALCOHOLIC

PROOF

LAGER, GET LUCKY Born Brewing, Calgary, AB. 473ml	10.5	2017 CRÉMANT DE BOURGOGNE Cave de Lugny, Bourgogne, France <i>Endlessly refreshing Champagne style bubbles</i>	13 60	PATIO STYLE NON-ALCO BEER Tool Shed Brewing, Calgary, AB. 473ml	8	THE ORANGE GROVE Seedlip Grove, lemongrass syrup, lemon, orange, vanilla foam	12
PILSNER, KINABIK Snake Lake Brew Co, Sylvan Lake, AB. 473ml	10.5	2022 GRENACHE BLEND (ROSÉ) Pink Pégau, Château Pégau, South Rhône Valley, France <i>crisp, aromatic, bone dry</i>	12 55	NON ALCO 'GIN & TONIC' Confluence Distillery, Calgary, AB. 355ml	7	TURMERIC LEMON-AID Turmeric tincture, fresh ginger, lemon juice, black peppercorn, honey vanilla syrup, soda	10
JAPANESE ALE, OKAMI KASU Ol'Beautiful Brewing, Calgary, AB. 355ml	8.5	2022 PINOT BLANC Lake Breeze, Naramata Bench, BC <i>Lively tropical fruit, ripe golden apple and deliciously mineral</i>	13 60	SPARKLING APPLE CIDER Temperance Series, Sea Cider, Victoria, BC. 750ml	16	CARROT GINGER FIZZ Organic carrot juice, pineapple juice, lemon juice, ginger syrup, ginger beer, foaming bitters	12
MANGO ALE, MANGOLORIAN Alley Kat Brewing, Edmonton, AB. 473ml	10.5	2022 GRÜNER VELTLINER Hirsch, Kamptal, Austria <i>Sauvignon-like with a touch of white pepper</i>	14 65	CASAMARA CLUB Italian sodas, 350ml	7	WATERMELON GARDEN Seedlip Garden, watermelon juice, cucumber, mint	12
PALE ALE, TEN PEAKS Canmore Brew Co, Canmore, AB. 473ml	10.5	2021 CHARDONNAY Stellenbosch Reserve, Western Cape, South Africa <i>Lemon fresh and silky smooth with a buttery popcorn finish</i>	14 65	SERA purple flower, strawberry candy, and fruit tart acidity			
NEW ENGLAND PALE ALE, SUPER SATURATION Cabin Brewing, Calgary, AB. 473ml	10.5			COMO wildflowers, peppermint leaves, mellow key lime acidity			
NEW ENGLAND IPA, SKY ROCKET The Establishment, Calgary, AB. 473ml	10.5			ONDA candied lemons, fresh sage, and slight salinity			
BLACKBERRY WHEAT ALE, PRAIRIE FAIRIE Sea Change Brewing, Edmonton, AB. 473ml	10.5	2020 PINOT NOIR Edoardo Miroglio, Thracian Valley, Bulgaria <i>Burgundian taste, Italian artistry and produced in Bulgaria- fun and easy drinking</i>	13 60	GINGER BEER Annex Ales, Calgary, AB. 355ml	6		
BLACKBERRY VANILLA SOUR The Establishment, Calgary, AB.	10.5	2020 SANGIOVESE Pandolfi, Emilia-Romagna, Italy <i>Our go-to weeknight sipper with tart red fruit followed by savoury earthiness</i>	13 60	ROOT BEER Annex Ales, Calgary, AB. 355ml	6		
MEAD, MEADJITO Fallentimber Meadery, Water Valley, AB. 355ml	8.5	2022 TEMPRANILLO Bodegas Bhilar, Rioja, Spain <i>A traditional, bold Rioja presenting aromatic dried herbs and spices</i>	14 65				
CIDER, MARTY MCDRY Core Values Cider, Canmore, AB. 473ml	10.5						

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