

PROVISIONS

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

CHAR GRILLED CAESAR SALAD 18

Baby romaine / house caesar dressing / herb crouton / fresh parm / evolution olive oil / crispy pancetta / grilled lemon / add grilled chicken \$6

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

FISH AND CHIPS 24

2 pieces of battered Lake Winnipeg Pickerel/ house cut fries/ curry tartare sauce/ grilled lemon/ Killa Ketchup

GRILLED WAGYU BEEF BURGER 26

Brant Lake Alberta wagyu beef / ground chuck / pickled red onion / Windset Farms organic cherry tomatoes / butter leaf lettuce / burger sauce / English cheddar cheese / brioche bun / house cut Alberta fries / Bow Valley BBQ Killa Ketchup

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 / demerara 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



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