



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

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

DRAGON TEARS - 18

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

MISTY MOUNTAIN HOP - 16

Parlour gin/ prickly pear vodka/ basil/ lemon/ absinthe wash / hops bitters
(herbal, citrusy, fresh)

STRAWBERRY FIELDS - 16

Strawberry gin/ vanilla liqueur/ lemon/ egg white (sweet, sour and fruity)

POMODORO - 18

Rose gin/ cucumber gin/ Spolumbo amaro/ Cynar/ roasted tomato
(earthy, bitter and fresh)

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)

CLOUD NINE - 18

Vodka/ Limoncello/ St Germain/ lavender/ mint/ lemon/ Lovley lemon sorbet
(acidic, sweet and floral)

THE NIGHT OWL - 18

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

BORN TO RUM - 18

Coconut rum/ white rum/ ginger liqueur/ orgeat*/ falernum*/ lime/ tiki bitters
(tropical, nutty, and sweet) * may contain almonds

DARK SIDE OF THE MOON - 16

Butterfly pea flower infused coconut rum/ pineapple/ coconut cream/ coconut oil/ soda
(tropical, fruity and sweet)

STRANGE MAGIC - 16

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

COCK FIGHT - 18

Tequila blanco/ 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)

EAST TEA - 16

Japanese whisky/ green tea/ lemongrass ginger syrup/ lime
(fresh, light and boozy)

MIDNIGHT COWBOY - 18

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

LOW PROOF COCKTAILS

(Low-Alcohol Cocktails for Taking It Easy)

SUNSET ON A GONDOLA - 16

Aperol/ dry vermouth, grapefruit soda
(bitter, dry and citrusy)

THE PINK PEPPERCORN - 16

Campari/ peppercorn gin/ peppercorn syrup/ tonic/ grapefruit juice
(bitter, peppery and acidic)

CLASSIC COCKTAILS -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

THE LAST WORD

Gin/ green Chartreuse/ maraschino liqueur/ lime

HABANERO MARGARITA

Tequila blanco/ Cointreau/ habanero shrub/ lime





PROVISIONS

Our menu is designed for sharing and is served tapas style

SMALL COMFORTS

STREET CORN 14 - GF*

Lime, chili seasoning/ feta/ chipotle aioli/ lime zest/ cilantro

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

TUNA CRUDO 26 - GF

Ahi tuna/ sweet soy, lime dressing/ grapefruit/ avocado purée/ sesame, wasabi aioli/ toasted sesame/ crispy rice paper

SALADS / VEGETABLES

HOUSE SALAD 18 - GF

Mixed spring greens/ cherry tomatoes/ sweet soy edamame beans/ cucumbers/ pickled onion/ shredded carrot/ peppered goat cheese/ dried cherries/ cashew/ sticky balsamic dressing

AVOCADO CHIMICHURRI POTATO SALAD 20 - GF*

Fried Alberta creamer potatoes/ Noble Farms goat cheese/ jalapeno crema/ avocado chimichurri/ parsley/ dill

CHARRED CABBAGE 18 - GF

Grilled Napa cabbage/ housemade labneh/ garlic/ lemon/ manchego/ sumac

SALADE LYONNAISE 20 - GF**

Frisee/ spring mix/ bacon/ parmesan/soft poached egg/ shallot/ croutons/ dijon, honey dressing

CAPRESE BURRATA SALAD 22 - GF

Heirloom tomatoes/ burrata/ pistachio, basil pesto/ balsamic/ honey/ crusted pistachio

BIG COMFORTS

SHORT RIB PASTA 26

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

MOULES FRITES 26 - GF*

Fresh PEI mussels/ thai coconut broth/ basil/ cilantro/ hand cut fries

WAGYU BEEF BURGER 28 - GF**

Alberta wagyu and Alberta AAA chuck/ tomato/ butter leaf/ pickled onion/ Tickler cheddar/ Good Bread sesame brioche bun/ house cut fries/ Bow Valley BBQ Killa Ketchup

STEAK FRITES 32 - GF*

7OZ AAA Alberta flat iron beef/ rosemary, bone marrow butter/ green peppercorn sauce/ lemon, garlic aioli/ hand cut fries

DESSERT

CHEESE CAKE 15

Goat cheese cheese cake/ strawberry rhubarb compôte/ chocolate sauce

PANNA COTTA 15 - GF,V

Lemon poppy seed panna cotta/ peach consommé/ mixed berries/ almond crunch/ papaya compôte

GRILLED HALOUMI 22 - GF

Chickpea, bell pepper salsa/ mango beurre blanc

CRISPY CHICKEN BAO BUNS 22

Buttermilk fried chicken/ cucumber/ carrots/ nuoc cham/ sriracha aioli / cilantro

CAULIFLOWER TACOS 24 - GF, V

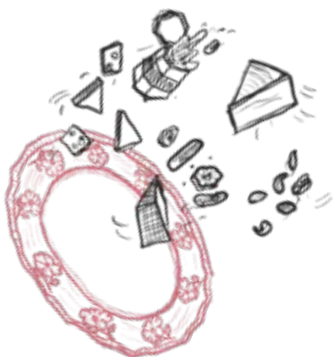
Marinated cauliflower/ cabbage slaw/ cilantro/ cashew crema/ corn taco

LEMON GARLIC HUMMUS 18 - GF*, V

Garlic chickpea hummus/ Evoolution lemon olive oil/ corn tortillas

ENDIVE PEACH BRUSCHETTA 18 - GF**

Grilled peaches/ cherry tomatoes/ Evoolution ripe peach white balsamic/ whipped goat cheese/ endive/ crouton



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

G/F

G/F *

G/F**

V

GLUTEN FREE

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

GLUTEN FREE WITH A SUBSTITUTE OR AN OMISSION

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 COLADA, 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
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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
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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
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

GINGER BEER- Annex Ales, Calgary, AB 355ml

ROOT BEER- Annex Ales, Calgary, AB 355ml