



COCKTAILS

Cocktails are all 2-3 oz of premium spirits

HOUSE CREATIONS

THE NIGHT OWL - 18

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

THAI ONE ON - 18

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

FIGHT THE SOUR - 18

Cucumber gin/ orgeat (almond syrup)/ lemon juice/ egg white/ muddled cucumber/ muddled mint (fresh, nutty and smooth)

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 (fruity, floral and citrusy)

KAIJU - 18

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

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)

CALL ME EDAMAME - 18

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

MODERN MILK - 18

Milk washed tequila blanco/ green Chartreuse/ amaretto liqueur/ coconut balsamic/ lime juice (herbal, nutty and refreshing)

LA LUCHA - 18

Mezcal liqueur/ tequila reposado/ pomegranate/ agave/ lime juice/ aquafaba (spiced, smooth and sweet)

MEXICO AT NIGHT - 18

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

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)

PEAT & PASSION -18

Scotch/ passion fruit liqueur/ ginger liqueur/ lime/ foaming bitters (bold, peaty 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 (tart, spiced and invigorating)

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, VG
Smoky pecans/ candied walnuts/ spiced cashews

SMALL COMFORTS

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

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

MUSHROOMS AND TOAST 24 - VG
Panko-fried portobello cap/ white wine and cremini cream sauce/ parmesan/ green onion/ potato and onion sourdough toasts

SALADS / VEGETABLES

BEETS 20 - GF, VG
Red Alberta beets/ house labneh/ charred scallion dressing/ smoky pecans/ chili oil

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

AVOCADO CHIMICHURRI POTATOES 18 - GF, VG
Fried Alberta creamer potatoes/ Noble Farms goat cheese/ jalapeno crema/ avocado chimichurri/ parsley/ dill

CHEFS SALAD 24 - GF
Whiskey brined, grilled chicken breast/ soft boiled egg/ crispy bacon/ aged cheddar/ pickled onion/ cherry tomatoes/ spring greens/ avocado vinaigrette

BIG COMFORTS

BROWN BUTTER AND SAGE GNOCCHI 26 - GF, VG
Canmore Pasta gluten free gnocchi/ brown butter, creamy sage pesto/ maple roasted squash/ manchego/ chili oil/ crushed pistachio

KASHMIRI CHICKEN 30 -GF
Chicken breast/ Kashmiri curry sauce*/ raisin puree/ cashew crema/ cilantro/ Evoolution mango white balsamic/ jasmine rice
*contains almonds

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

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

WAGYU BEEF BURGER 28 -GF (without the bun)
Alberta wagyu and Alberta chuck/ tomato/ butter leaf/ pickled onion/ aged cheddar/ burger sauce/ Good Bread sesame brioche bun/ house cut fries/ Bow Valley BBQ Killa Ketchup

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

DESSERT

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

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

EDAMAME 8 - GF, VG, V
Steamed/ everything seed seasoning

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

STEAK TARTARE 26 - GF
Alberta Beef tenderloin/ brown butter/ Dijon mustard/ chili/ cured egg yolk/ swiss chard/ pickled swiss card/ potato chips



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

GF GLUTEN FREE
VG VEGETARIAN
V VEGAN

LIBATIONS

BEER-CIDER-MEAD

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

LAGER, GET LUCKY, BORN BREWING, CALGARY, AB 473ML
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
RED ALE, MARINA, SNAKE LAKE BREWING, SYLVAN LAKE, AB 473 ML
GEORGETOWN BROWN ALE, CANMORE BREWING, CANMORE, AB 473 ML
VANILLA LATTE STOUT, SNAKE LAKE, SYLVAN LAKE, 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

REDS

2018 PINOT NOIR, SCORCHED EARTH, KELOWNA, BC	16/75
2022 CABERNET FRANC, RIGOUR & WHIMSY, OKANAGAN FALLS, BC	15/70
2020 SANGIOVESE, PANDOLFO, EMILIA ROMAGNA, ITALY	14/65
2020 MALBEC, JOUFFREAU-HERMANN, CAHORS, FRANCE	15/70

ROSE

2021 MABY, TAVEL LA FORCADIERE, COTES DU RHONE, FRANCE	65
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WHITES

2020 PINOT GRIS, CHURCH & STATE, OLIVER, BC	14/65
2022 GRUNER VELTLINER, HIRSCH, KAMPTAL, AUSTRIA	14/65
2021 RIESLING, SPARR & SUCCESEURS, ALSACE, FRANCE	13/60
2021 CHARDONNAY, GLEN CARLOU, SIMONDIUM KLAPMUTS, SOUTH AFRICA	13/60

BUBBLES

2017 BRUT CREMANT DE BOURGOGNE, LUGNY, FRANCE	14/65
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ZERO PROOF COCKTAILS

WINTER THYME - 12
Seedlip Garden/ pomegranate juice/ lemon juice/ rosemary and thyme syrup/ egg white

PINK PEARL - 9
Grapefruit juice/ cucumber/ mint/ orgeat*
*may contain almonds

THE ORANGE GROVE - 12
Seedlip Grove/ lemongrass syrup/ lemon/ orange, vanilla foam

TURMERIC LEMON-AID - 12
Turmeric tincture/ fresh ginger/ lemon juice/ black peppercorn/ honey vanilla syrup/ soda

NON-ALCOHOLIC

AMBER ALE - 7
One for the Road, Calgary, AB 473ml

LEMON RASPBERRY 'GIN & TONIC' - 7
Confluence Distillery, Calgary, AB 355ml

BLACKBERRY APPLE SPARKLING CIDER - 16
Sea Cider, Temperance Bonnie, Victoria, BC 750ml

CASAMARO SODAS - 6
(Low sugar, lightly 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