



# COCKTAILS

Cocktails are all 2-3 oz of premium spirits

## HOUSE CREATIONS

### THAI ONE ON - 16

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

### THE NIGHT OWL - 18

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

### HIGH VIOLET - 16

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

### FIGHT THE SOUR - 16

Gin/ orgeat\*/ lemon juice/ egg white/ muddled mint (fresh, nutty and smooth)

### BRAMBLE ROSE - 18

Strawberry gin/ rose gin/ limoncello/ lemon juice/ simple/ muddled strawberry (fruity, floral and citrusy)

### SAKURA SAKURA - 18

Yuzu gin/ unfiltered sake/ cherry blossom syrup/ lemon/ orange, vanilla foam (sweet, floral and citrusy)

### STRANGE MAGIC - 16

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

### 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\* (nutty, bitter and tropical)

### THE BIRD IS THE WORD - 18

Aged rum/ Campari/ Aperol/ habanero shrub/ demerara/ smoked pineapple/ tiki bitters (fruity, spicy and bitter)

### MODERN MILK - 18

Tequila blanco/ green Chartreuse/ amaretto liqueur/ coconut balsamic/ lime/ milk washed (herbal, nutty and refreshing)

### MEXICO AT NIGHT - 16

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)

### PEAT & PASSION - 18

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

### MIDNIGHT COWBOY - 18

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

## WINTER WARMERS

### MULLED WINE - 18

Red wine/ vanilla cognac/ cointreau/ falernum\*/ orange juice/ butter/ chocolate bitters (rich, warm and smooth)

### SPICED PEAR & APPLE CIDER - 18

Whisky/ spiced pear liqueur/ organic apple juice/ chili cinnamon syrup/ lemon/ smoked apple bitters (tart, spiced and juicy)

### GINNY McGIN FACE - 16

Gin/ ginger liqueur/ limoncello/ lemon juice/ falernum\*/ ginger bitters/ orgeat\* (tart, spiced and invigorating)

## SALOON STYLE CLASSICS

### OLD FASHIONED - 16

Bourbon/ demerara syrup/ black walnut and orange bitters

### BOURBON SOUR - 16

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

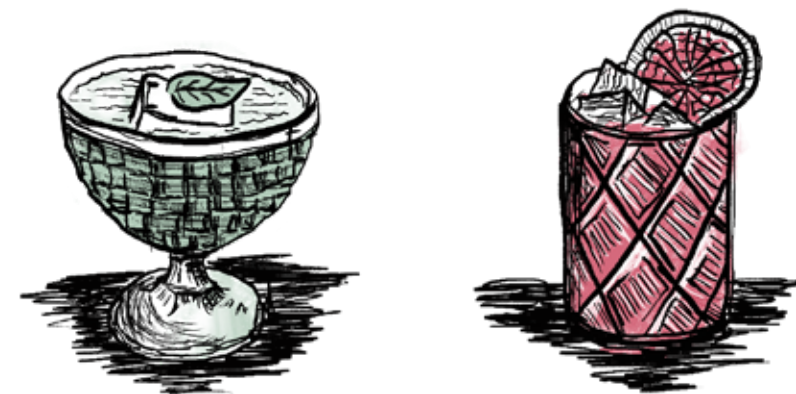
### SMOKED MANHATTAN - 18

Rye whisky/ Wild Life amaro/ honey, vanilla/ charred cedar and cherry bark vanilla bitters/ applewood smoked

### COCONUT BANANA NEGRONI - 18

Gin/ Campari/ sweet vermouth/ banana liqueur/ coconut fat washed

\* CONTAINS ALMONDS



# PROVISIONS

## BAR SNACKS

**THREE NUTS THREE WAYS 14 - GF, VG**  
Smoky pecans/ candied walnuts/ spiced cashews

## SMALL COMFORTS

**DEEP FRIED CHEESE 22 - GF, VG**  
Breaded Manchego/ sweet and spicy tomato jam/ Evoolution truffle oil

**DRUNKEN CALAMARI 24 - GF**  
Oceanwise Humbolt squid/ vodka sambal marinade/ tobiko aioli/ cilantro/ fresh lemon

## SALADS / VEGETABLES

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

**CHARRED CABBAGE 18 - V**  
Confit and grilled red cabbage/ garlic tahini/ zesty farro/ kale chips/ chili maple reduction

**BEETS AND LABNEH 18 -GF, VG**  
Red Alberta beets/ housemade labneh/ charred scallion dressing/ smoky pecans/ chili oil

## BIG COMFORTS

**WAGYU BEEF BURGER 28**  
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

**STEAK FRITES 32 - GF**  
6oz Alberta flat iron steak/ bone marrow butter/ bourbon peppercorn sauce/ house cut fries

**KASHMIRI CHICKEN 32 -GF**  
Chicken breast/ Kashmiri curry sauce\*/ raisin puree/ cashew crema/ cilantro/ Evoolution mango white balsamic/ jasmine rice  
\*contains almonds

## DESSERT

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

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

**GF GLUTEN FREE | VG VEGETARIAN | V VEGAN**

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

**DUCK WINGS 22 - GF**  
Confit duck drumettes/ char sui sauce/ toasted sesame/ cilantro/ green onion

**STEAK TARTARE 28 - GF**  
Alberta AAA Beef tenderloin/ brown butter/ Dijon mustard/ chili/ cured egg yolk/ swiss chard/ pickled swiss card/ potato chips

**HARISSA CARROTS 18 - GF**  
Honey glazed, spiced organic carrots/ celeriac purée/ toasted sesame dukkah/ harissa oil/ green onion

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

**FENNEL AND APPLE 18 - GF, VG**  
Shaved fennel/ Granny Smith apple/ radish/ pickled cherries/ blue cheese/ toasted pumpkin seeds/ raspberry vinaigrette

**SHORT RIB PASTA 30**  
Canmore Pasta gnocco/ Alberta Angus beef short rib ragout/ parmesan/ cherry tomatoes/ beef jus/ horseradish gremolata

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

**BROWN BUTTER & SAGE GNOCCHI 28 - GF, VG**  
Canmore Pasta gluten free gnocchi/ brown butter, creamy sage pesto/ maple roasted squash/ manchego/ chili oil/ crushed pistachio

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

# LIBATIONS

## BEER-CIDER-MEAD

<b>ALL CRAFT, ALL ALBERTAN</b>	<b>\$8.50/355ML</b>	<b>\$10.50/473ML</b>	
LAGER, GET LUCKY, BORN BREWING, CALGARY, 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
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

	5oz/	Bottle
2022 PINOT NOIR, AKARUA RUA, CENTRAL OTAGO, NEW ZEALAND		14/65
2022 GRENACHE BLEND, FAMILLE DE BOEL, LANGUEDOC-ROUSSILLON, FRANCE		14/65
2020 SANGIOVESE, PANDOLFO, EMILIA ROMAGNA, ITALY		14/65
2020 MALBEC, JOUFFREAU-HERMANN, CAHORS, FRANCE		70

### ROSE

2021 MABY, TAVEL LA FORCADIERE, COTES DU RHONE, FRANCE	14/65
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### WHITES

2020 PINOT GRIS, CHURCH & STATE, OLIVER, BRITISH COLUMBIA	14/65
2022 GRUNER VELTLINER, HIRSCH, KAMPITAL, AUSTRIA	14/65
2021 RIESLING, SPARR & SUCCESEURS, ALSACE, FRANCE	60
2021 CHARDONNAY, STELLENBOSCH MOEDERKERK, WESTERN CAPE, SOUTH AFRICA	65

### BUBBLES

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

**CARROT GINGER FIZZ - 12**  
Organic carrot juice/ pineapple juice/ lemon juice/ ginger syrup/ ginger beer/ foaming bitters

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

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

**TURMERIC LEMON-AID - 9**  
Turmeric tincture/ fresh ginger/ lemon juice/ black peppercorn/ honey vanilla syrup/ soda

**PINK PEARL - 9**  
Grapefruit juice/ cucumber/ mint/ orgeat\*

## NON-ALCOHOLIC

**'ZERO' PEOPLE SKILLS - 8**  
Tool Shed Brewing, 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 - 7**  
(Low sugar, lighty 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

**GINGER BEER 6-** Annex Ales, Calgary, AB 355ml  
**ROOT BEER 6-** Annex Ales, Calgary, AB 355ml