



The Inn

on Officers' Garden

Breakfast

Lunch

Dinner

Executive Chef Mike Preston



Soups & Salads

Baja Chicken Soup \$9

fresh herbs, vegetables, black beans

Soup of the Day \$9

ask your server about today's creation

Baked Bread \$9

toasted baguette and focaccia with olive oil and balsamic vinegar

Caesar Salad \$16

romaine, bacon, roasted garlic and parmesan dressing, croutons, parmesan

Baby Spinach Salad \$17

apple, feta, raisins, toasted walnuts,
pomegranate & balsamic vinaigrette, hemp hearts

Mediterranean Salad \$18

romaine, chick peas, peppers, cucumber, tomatoes, red onion,
kalamata olives, red wine & oregano vinaigrette

Beet & Boursin Salad \$18

pickled red beets, mandarin oranges, arugula, crumbled boursin cheese,
toasted pistachios, balsamic vinaigrette

For the Table

Fried Brussels Sprouts \$19

korean bbq sauce, toasted sunflower seeds, pickled peppers

Officers' Provisions \$36

three cured meats, artisanal cheeses, pickled vegetables, mustard, crostini

Vegetable Provisions \$30

mixed marinated olives, fried brussels sprouts,
artichoke and mushroom ragout, house-made pickles

Grilled Giant Prawns \$18

smoked peach beurre blanc

Hummus Dip \$15

roasted red pepper purée, tahini, grilled flatbread

Warm Olives \$9

mixed marinated olives

Fried Calamari \$18

red onion, olives, peppers, chives, spicy aioli, fresh parsley

Welcome...

Come Inn & Stay Awhile

Have you had a tour of our beautiful Inn yet? We love to show people around this beautiful historic building.

Many people don't realize there is a pub and wine cellar with an outstanding dinner menu just for that space!

With spaces to accommodate groups of 6-120 we invite you to celebrate your next milestone event at The Inn... or just stop in for dinner. We love to see you.



Mains

Rosé Gnocchi \$34

giant prawns, chicken, scallops, house-made sausage, rosé sauce, toasted focaccia
vegetarian option \$24

Crab & Lobster Ravioli \$37

saffron brown butter, garlic, crumbled boursin, leek and corn, pea shoots

Rotisserie Chicken Breast \$26

gravy, seasonal vegetables, roasted fingerling potatoes with garlic, parmesan and black pepper
add roasted chicken thigh \$5

Featured Catch Market Price

ask your server about our seasonally inspired catch

Arctic Char \$32

morroccan spiced lentils, sauce romesco, almond brittle, sundried tomato

Sole Fillet \$32

roasted miso glaze, wilted greens, baby potatoes, seasonal mushroom broth

Seafood Tower \$95

fried calamari, seasonal seafood medley, canadian lobster tail, tagliatelle pasta aglio e olio,
chef's vegetables, cherry tomatoes, citronette, grilled baguette

Roasted Red Beet "Medallions" \$25

wild mushroom and artichoke ragout, garlic confit, grilled romaine

Alberta Lamb Sirloin \$49

barley risotto, caramelized mirepoix, saskatoon compote

Pork Tenderloin \$34

sous vide, roasted fingerling potatoes with garlic, parmesan and black pepper,
sautéed vegetables, porcini mushroom demi-glace

Braised Beef Short Rib \$40

fried gnocchi, truffled corn cream, seasonal vegetables

Basic Training Burger \$20

lettuce, tomato, toasted bun, house pickles, fries

Officers' Burger \$26

grilled onions, tomato, aged cheddar,
green leaf lettuce, mustard, black pepper mayo,
bacon, mushrooms, toasted brioche bun, fries

Steak Frites \$40

house cut 7oz striploin,
steak butter, grilled bread, fries

AAA Alberta Beef Tenderloin 7oz \$55

brown butter mashed potatoes,
seasonal vegetables, red wine demi-glace

Additions

jumbo canadian lobster tail \$55 prawn skewer \$12 scallop skewer \$12

Wines by the Glass

White

Bollini Pinot Grigio *Italy* \$16
Manos Negras Chardonnay *Argentina* \$16
Lume Trebbiano *Italy* \$16
J.Bouchon Sauvignon Blanc *Chile* \$17



Red

Poppy Pinot Noir *USA* \$18
Lis Cardinal Côtes du Rhône *France* \$16
Johnny Q Petite Sirah *Australia* \$17
Lapostolle Cabernet Sauvignon *Chile* \$17

Rosé

"F" de Fournier *France* \$17

Sparkling Wine

Canella Prosecco Superiore *Italy* \$15

These are just a few of our outstanding selection of wines. We invite you to view our wine menus or speak to our sommelier Bobby for help choosing the perfect pairing for your dinner.

We invite you to join us for our Brunch Buffet

Saturday and Sunday 10am-2pm

Traditional favourites as well as chef surprises every week.



\$35 per person | \$19 twelve and under

\$25 sixty-five and older

Reservations recommended



Follow us on facebook & Instagram to be the first to hear about special events and happenings at The Inn



Desserts

Raspberry Espresso Cake (Gluten Friendly) \$14

chocolate sponge, cinnamon espresso mousse,
raspberry gelee, fig compote

Caramel Apple Bread Pudding \$14

caramel sauce, vanilla gelato, pumpkin seed brittle

Plant Based Gelato \$10

seasonal fresh fruit, vegan coconut cookie, peach coulis.

Seasonal Cheesecake \$14

ask your server about today's flavour

Crème Brûlée \$14

house made biscotti
ask your server about today's flavour

Specialty Coffee & Port

Irish Coffee \$12

Irish whiskey, whipped cream

Calypso Coffee \$12

coffee liqueur, dark rum, whipped cream

Espresso Martini \$14

Taylor Fladgate

10yr \$10 ... 20yr \$17 ... 30yr \$32

Croft Pink Port \$12

Sotto Sopra \$10

grapes and sour cherry

Black Sage Pipe VQA \$10

Hot Beverages

Coffee/Tea \$3 Cappuccino or Latte \$4.50 Espresso \$3



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pomegranate & balsamic vinaigrette, hemp hearts

Mediterranean Salad \$18

romaine, chick peas, peppers, cucumber, tomatoes, red onion,
kalamata olives, red wine & oregano vinaigrette

Beet & Boursin Salad \$18

pickled red beets, mandarin oranges, arugula, crumbled boursin cheese,
toasted pistachios, balsamic vinaigrette

Thai Vegetable and Noodle Salad \$18

avocado, mango, pad thai noodles, carrots, peppers, sui choy,
peanut sauce dressing & sesame seeds

Additions

grilled sirloin \$15	arctic char \$12
prawn skewer \$12	chicken breast \$6

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korean bbq sauce, toasted sunflower seeds, pickled peppers

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Mains

Eggs Benedict \$19

Choice of: ham or smoked salmon or avocado & tomato salsa, two medium poached eggs, grilled croissant, brown butter hollandaise, hashbrowns

Rotisserie Chicken Thigh \$17

gravy, seasonal vegetables, roasted fingerling potatoes with garlic, parmesan and black pepper

Pulled Chicken and Bacon Sandwich \$21

avocado, lettuce, local tomato, fresh mozzarella, dijonnaise, grilled schiacciata bun, fries

Seafood Pasta \$29

prawns, scallops, clams, mussels, fried calamari, white wine, roasted tomato and fennel sauce, parmesan, fresh herbs

Pistachio & Walnut Crusted Salmon \$32

crispy brussel sprouts and carrots, yukon gold mashed potatoes, gochujang bbq sauce

House-Smoked Alberta Beef Sandwich \$24

caramelized onions, dijonnaise, arugula, herb and garlic pickle, grilled sub roll, fries

Basic Training Burger \$20

lettuce, tomato, toasted bun, house pickles, fries

Officers' Burger \$26

grilled onions, tomato, aged cheddar, green leaf lettuce, mustard, black pepper mayo, bacon, mushrooms, toasted brioche bun, fries

Steak Frites \$35

house cut 7oz striploin, steak butter, grilled bread, fries

Flatbread and Medium Salad Towers

Your choice of Caesar, Baby Spinach, Mediterranean or Beet & Boursin Salad

Margherita \$25

mozzarella, fresh tomatoes, organic basil purée brushed crust

Wild Boar and Roasted Pepper \$30

house-made sausage, roasted sweet peppers, balsamic glazed onion, mozzarella, chili oil

Mushroom \$27

cremini mushroom, garlic confit purée, caramelized onion, mozzarella, arugula, truffle oil

Oh Canadian \$28

ham, pineapple, dried apple, cheese curds, parmesan, maple syrup brushed crust

Desserts

Raspberry Espresso Cake (Gluten Friendly) \$14

chocolate sponge, cinnamon espresso mousse, raspberry gelée, fig compote

Caramel Apple Bread Pudding \$14

caramel sauce, vanilla gelato, pumpkin seed brittle

Plant Based Gelato \$10

seasonal fresh fruit, vegan coconut cookie, peach coulis.

Seasonal Cheesecake \$14

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house made biscotti
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grapes and sour cherry

Black Sage Pipe VQA \$10

Hot Beverages

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Cappuccino or Latte \$4.50

Espresso \$3



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Available until 11am

Eggs Benedict \$19

Choice of: ham or smoked salmon or avocado & tomato salsa
two medium poached eggs, grilled croissant,
brown butter hollandaise, hashbrowns

Cinnamon French Toast \$19

three slices french toast, banana brûlée,
maple syrup, whipped cream

Steak & Eggs \$24

4oz top sirloin, two sunny-side up eggs,
hashbrowns, whole grain toast

Basic Training \$19

choice of bacon or pork sausage
two scrambled eggs topped with Canadian
brie, hashbrowns, whole grain toast

Breakfast Bowl \$19

vanilla greek yogurt, honey nut granola, fresh fruit and berries

Freshly Baked Croissant \$6

served warm with butter and jam

Coffee/Tea \$3

Espresso \$3

Cappuccino or Latte \$4.50

Hot Chocolate \$6

Juice \$4

Milk \$3



Available after 10am

Mimosa \$10

Caesar \$10

Bailey's \$8

Kahlua \$8

Frangelico \$8

Sheringham Coffee Liqueur \$12

Executive Chef Mike Preston



The Inn
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Kids

Executive Chef Mike Preston

Kids' Menu

Snacks

Caesar Salad \$7

romaine lettuce, parmesan, bacon, croutons

Cup of Rotisserie Chicken & Vegetable Soup \$6

chicken, corn, herbs

Chicken Wings \$8

½ lb house brined, veggies, ranch, salt & pepper

Veggie Sticks \$4

vegetables, ranch dip

Main Event

The Burger \$12 ... add bacon \$3

single patty of house ground alberta beef, cheese, choice of fries or caesar salad

Chicken Fingers \$13

plum sauce, fries

Steak Frites Junior \$15

4oz top sirloin steak, fries, gravy

Grilled Cheese Dippers \$10 ... add bacon \$3

sourdough, house cheese blend, tomato soup dip, choice of fries or caesar salad

7" Kids Pizza \$10 ... add pepperoni \$2

tomato sauce, mozzarella

Creamy Cheese Sauce and Shells \$10

creamy four cheese sauce, orecchiette pasta

Desserts

Ultimate Kids Sundae \$6

vanilla bean ice cream,
brownie

Daily Cake Pops \$3



Beverages

Fountain Soda \$3

Juice \$3

Milk \$3

Grizzly Paw Sodas \$5



The Inn

on Officers' Garden

The Pub

Executive Chef Mike Preston
Bar Manager Moira Kenney

Pub Appetizers and Shareables

Soup of the Day \$8

ask your server about today's creation

Wraps for Two \$20

Your choice: Beef, Chicken Casesar, Vegetarian

Caesar Salad \$16

chopped romaine, bacon lardon, croutons, parmesan, roasted garlic & parmesan dressing

Veggies Galore \$30

mixed marinated olives, fried brussels sprouts, artichoke and mushroom ragout, house-made pickles

Fried Calamari \$18

red onion, olives peppers, chives, spicy aioli, fresh parsley

Truffled Parmesan Fries \$10

basil aioli

Nachos \$25

cheddar and jack cheese, tortilla chips, red onion, black olives, peppers, tomatoes, jalapenos, salsa, sour cream, and spicy avocado crema

Crispy Chicken Tenders \$16

sweet thai chili sauce, crudité

Chicken Wings \$17

1lb, hot sauce & parmesan aioli, crudité

Happy Hour ALL DAY EVERY DAY in the Pub

highballs \$5 drafts \$6 tall boys \$7 glass of wine \$8

Pub Entrées

Margherita Flatbread \$16

mozzarella, fresh local tomatoes, organic basil puree brushed crust

Wild Boar and Roasted Pepper Flatbread \$21

house-made sausage, roasted sweet peppers, balsamic glazed onion, mozzarella, chili oil

Mushroom Flatbread \$18

cremini mushroom, garlic confit puree, caramelized onion, mozzarella, arugula, truffle oil

Oh Canadian Flatbread \$19

ham, pineapple, dried apple, cheese curds, parmesan, maple syrup brushed crust

Make it a Tower... Add a medium Caesar, Baby Spinach, Mediterranean or Beet & Boursin Salad add \$9

Shrimp Tacos \$21

three soft tacos, corn & black bean salsa, sriracha aioli

Szechuan Lettuce "Tacos" \$20

tempura chicken, pickled peppers, sriracha aioli

Vermicelli Bowl \$18

sautéed vegetables, korean BBQ sauce
add chicken \$6 add prawns \$12

Officers' Burger \$26

(Burgers for two... \$39.50)

grilled onions, tomato, aged cheddar, green leaf lettuce, mustard, black pepper mayo, bacon, mushrooms, toasted brioche bun, fries

Steak Frites \$40

grilled house cut 7oz striploin, fries, steak butter, medium salad, grilled bread





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Cellar Menu

Maître d'Hôtel/Sommelier Bobby Sahoo



Sommelier's *Selection*

Lake Sonoma Winery Boar's Blood

Vintage: 2019

Region: Sonoma County, California

Varietal: 62% Cabernet Sauvignon, 30% Malbec,
5% Petite Sirah, 2% Sangiovese, 1% Zinfandel

\$95

medium to full bodied-bright and textured on the palate
medium firm tannins with lasting length



The Boar's Blood was love at first sip— standing
out with its truly unique character. Try a bottle
with something simple like a burger, dare to bring
on the meats, or simply enjoy it on its own.

Lake Sonoma Winery is part of the Quail's Gate
family so you know this wine will not disappoint.

We hope you enjoy our second Sommelier's *Selection*.

Cheers!

Bobby

QUAILS' GATE

Okanagan Valley

Knowledge gained through experience is far superior and many times more useful than bookish knowledge

~ Mahatma Gandhi

"The Great Soul"



Drinking good wine with good food in good
company is one of life's most civilized pleasures.
~ Michael Broadbent



Bubbles

- Sorelle Bronca Prosecco Valdobbiadene (Italy) \$75
- Le Cave Spumante Rosé Brut (Abruzzo, Italy) \$130
- Taittinger Cuvee Prestige (Champagne, France) \$160
- Remi Leroy Blanc de Noir (Champagne, France) \$245

Rosé

- Barnard Griffin Sangiovese Rosé (Columbia Valley, USA) \$70
- Source Of Joy (Languedoc, France) \$80
- Clos du Temple (Languedoc, France) \$395

Orange

- Villa Soleilla (France) \$500

White Wines

ITALY

- Terlan Pinot Grigio 2021 \$85
- Tiberio Pecorino 2021 \$90
- Lugana Riserva Sergio Zenato Trebbiano 2019 \$95
- Querciabella Batar Toscana (Chardonnay/ Pinot Blanc) 2019 \$230

FRANCE

- La Nerthe Les Cassagnes (Viognier/ Marsanne/ Roussanne/ Grenache Blanc) 2021 \$85
- Saint Joseph (Marsanne/ Roussanne) 2020 \$95
- Eleonore Moreau Chablis 2020 \$95
- Joseph Drouhin Côte De Beaune Blanc (Burgundy) 2018 \$155

AUSTRALIA

- Peausey Vale Vineyards The Contour Riesling 2015 \$115

USA

- Marimar Estate Don Miguel Albarino 2017 \$95
- Jordan Chardonnay 2020 \$135
- White Rock Vineyards Chardonnay 2019 \$155
- Senses Charles Heintz Vineyard Chardonnay 2018 \$255

SOUTH AFRICA

- Kleynood Tomboerskloof (Viognier) 2021 \$95

CANADA

- Stratus Vineyard's Unfiltered Chardonnay 2019 \$120
- Le Vieux Pin AVA (Roussanne, Viognier, Marsanne) 2021 \$95

SPAIN

- Arrayan Albillo Real 2021 \$80

Red Wines

CANADA

BRITISH COLUMBIA	Hester Creek Syrah VQA 2019	\$95
	Noble Ridge Reserve Pinot Noir VQA 2018	\$95
	Blasted Church Nectar Of The Gods 2018	\$110
	(Cabernet Sauvignon/ Petite Verdot/ Malbec)	
	Burrowing Owl Athene (Syrah/ Cabernet Sauvignon) 2019	\$110
	Noble Ridge Reserve Meritage VQA (Merlot/ Cabernet Sauvignon) 2018	\$120
NIAGRA	Painted Rock Syrah 2020	\$130
	Quail's Gate Stewart Family Reserve Pinot Noir 2020	\$140
	Redstone Vineyard's Cabernet Franc 2019	\$95

USA

CALIFORNIA	Red Zinfandel	Dry Creek Vineyard Old Valley Zinfandel 2019	\$120
		Chateau Montelena Red Zinfandel 2016	\$135
		Caymus Zinfandel 2020	\$135
	Pinot Noir	Outer Bound Pinot Noir 2018	\$160
		Senses MCM 88 Pinot Noir (Russian River Valley) 2018	\$210
	Blends	Red Schooner Transit 2 (GSM/Cabernet Sauvignon)	\$160
		White Rock Vineyards Claret 2019	\$185
		St. Supery Elu Meritage 2015	\$190
		Justin Justification (Cabernet Franc/ Merlot) 2017	\$215
		Justin Isosceles (Cabernet Sauvignon/ Petit Verdot) 2019	\$260
	Napa Valley	J-Lohr Hilltop Cabernet Sauvignon 2020	\$130
		St. Supery Estate Cabernet Sauvignon 2019	\$150
		Outer Bound Cabernet Sauvignon 2018	\$160
		Duckhorn Merlot 2020	\$150
		Stag's Leap Artemis 2019	\$190
		Quilt Reserve Cabernet Sauvignon 2017	\$220
		Freemark Abbey Sycamore Vineyard 2017	\$240
		Caymus Cabernet Sauvignon 2020	\$210
		Shafer 1.5 Cabernet Sauvignon 2019	\$235
		Dominus Napanook 2019	\$240
Groth Reserve Cabernet Sauvignon 2018		\$340	
Ad Vivium Cabernet Sauvignon 2018		\$390	
Chappellet Sugarloaf Cabernet Sauvignon 2018	\$450		
Monte Bello Cabernet Sauvignon 2018	\$530		
OREGON	Iris Vineyards & Winery Pinot Noir (Willamette Valley) 2020	\$85	
	Ratio Wines Retina Pinot Noir (Willamette Valley) 2018	\$160	
	Luke Jefferson Larry Stone Pinot Noir (Willamette Valley) 2017	\$175	
WASHINGTON	Dusted Valley V.R. Special Reserve Cabernet Sauvignon 2017	\$180	

FRANCE

BURGUNDY	Domaine AF Gros Bourgogne Pinot Noir 2018	\$115
RHÔNES	La Bernardine Château Neuf du Pape 2019	\$130
	Romain Duvernay Château Neuf du Pape 2018	\$145
	Guigal La Landonne (Côte Rotie) 2017	\$915
BORDEAUX	Château Meyney (St. Estephe) 2019	\$160
	Cos d'Estournel (St. Estephe) 2010	\$1,000
	Château Angludet Rouge (Margaux) 2019	\$195
	Château Palmer (Margaux) 2015	\$1,050



ITALY

NORTH	Cantina di Negrar Amarone Della Valpolicella 2018	\$95
	Ca La Bionda Amarone 2015	\$175
	Colline Novaresi Opera 32 Nebbiolo 2017	\$95
	Renato Ratti Barolo Marcenasco 2017	\$170
	Conterno-Nervi Gattinara (Nebbiolo) 2018	\$215
CENTRAL	Valdisanti Tuscany (Cabernet Sauvignon/Cabernet franc) 2019	\$95
	Fattoria Del Pino Rosso di Montalcino 2017	\$95
	Bindi Sergardi I Colli Chianti Classico Riserva 2018	\$120
	Castello di Volpaia Chianti Classico 2018	\$120
	Vino Nobile Di Montepulciano Antica Chiusina 2016	\$200
	Agostina Pieri Brunello Di Montalcino 2017	\$145
	Fattoria Del Pino Brunello di Montalcino 2018	\$160
SOUTH	Danimi Taurasi (Aglianico) 2017	\$120

SPAIN

Arrayan Premium (Syrah/ Merlot/ Cabernet Sauginon/ Petite Verdot) 2011	\$90
Arrayan Garnacha 2016	\$95
Valenciso Reserva Rioja 2014	\$120
Vina Real Rioja Gran Reserva 2016	\$145
Marqués De Murrieta Gran Reserva (Rioja) 2012	\$155
Clos Figueras (Priorat) 2017	\$245

LEBANON

Satyr Cabernet Sauvignon 2017	\$90
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PORTUGAL

Roquette & Cazes (Douro) 2018	\$85
Reynolds Grande Reserva (Alicante Bouschet/Syrah/Cabernet Sauvignon) 2013	\$110

AUSTRALIA

Filsell Shiraz (Barossa Valley) 2017	\$110
Jim Barry The McRaewood Shiraz (Clare Valley) 2017	\$145
Two Hands Samantha’s Garden Shiraz (Clare Valley) 2016	\$135
Penfolds St. Henri Shiraz (Barossa Valley) 2016	\$225
Eileen Hardy Shiraz (McLaren Vale) 2018	\$240
Henschke Mount-Edelstone Shiraz (Eden Valley) 2015	\$475

SOUTH AFRICA

Boshendal Elgin Pinot Noir 2018	\$135
Boekenhoutskloof Syrah 2018	\$150

ARGENTINA

Ben Marco Expresivo (Malbec) 2019	\$140
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CHILE

Alexia Bordeaux Blend (Maipo Valley) 2017	\$135
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Dessert Wine 

Sotto Sopra Grapes And Sour Cherry (Italy)	\$80
Black Sage Vineyard Pipe VQA (Canada)	\$75



The Inn

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Wine

&

Beverage

Maître d'Hôtel/Sommelier Bobby Sahoo
Bar Manager Ali Al-Majed



Draught Beers Crafted for The Inn

14oz | \$8

Lieutenant's Lager

North American-Style Lager 5.0% ABV

Light, crisp, and easy going.

Born Brewing Co.

Officer's Ale

Amber Ale 5.2% ABV

Toasted malt-forward characteristics and a subtle caramel flavour.

Born Brewing Co.



Draught Pours

14oz

Guinness \$10

Irish Stout 4.2% ABV

The best selling stout worldwide! Malty sweetness, notes of coffee and chocolate.

Stella \$10

Euro Pale Lager 5.0% ABV

Classic Belgian lager: fruity malty sweetness, soft dry finish.

Stell Artois

Organic Apple Cider \$9

5.8% ABV

Dry apple tart flavour made from Okanagan apples, with a floral and fruity aroma.

Eighty-Eight Brewing Co.

Wave Pool

6.2% ABV

Medium body, smooth semi-sweet flavour with pine notes.

Eighty-Eight Brewing Co.

Meadjito \$10

5.5% ABV

Refreshing honey, mint, and lime; naturally gluten-free mojito style mead.

Fallen Timber Meadery

Crisp Pils

Pilsner 4.8% ABV

Clean Alberta grain flavour, followed by a dry crisp hop finish.

Jasper Brewing Co.

Grumpy Bear Honey Wheat

Honey Wheat Ale 5% ABV

Light-bodied and easy drinking ale with a touch of honey flavour.

Grizzly Paw Brewing Company

Multiverse

Pale Ale 5.4% ABV

Well-balanced with bright citrus hops and a subtle caramel malt.

Zero Issue Brewing

Super Saturation

New England Pale Ale 5.4% ABV

Smooth, hazy, with notes of citrus.

Cabin Brewing Company

Brewmaster Blonde Ale

Golden Blonde Ale 4.5% ABV

Rich malt forward sweetness, hints of citrus.

Common Crown Brewing

Cocktails

Rotating Cocktails

Build Your Own G&T 1oz \$14 | 2oz \$18

Choose a Gin:

First Love *Last Best Brewing & Distilling*

Rundle Bar *Wild Life Distillery*

Cucumber *Burwood Distillery*

Blackberry Plum *Wild Life Distillery*

Choose a Fever Tree Tonic Water:

Mediterranean

Refresh Light Cucumber

Sparkling Lime Yuzu

Sparkling Pink Grapefruit

The Inn's Monthly G&T 1oz \$14 | 2oz \$18

Ask your server for this month's feature.

Feature Mojito 2oz \$14

Rum, mint, and a refreshing rotating flavour—ask your server!

The Inn's Cocktails 2oz | \$14

Queen's Sour

Rupert's Whisky, lime juice, mint, egg whites

Dark Horse

Bacardi Black, ginger liqueur, ginger beer, simple syrup, lime juice

Jalapeno & Coconut Margarita

Cazadores Tequila, Triple Sec, lime juice, jalapeno coconut syrup, coconut flakes

Maple Rosemary Old Fashioned

Sortilege Prestige, rosemary syrup, bitters, bourbon soaked cherry, orange slice



Canned Beer & More | \$12

Michelob Ultra 4.2% ABV *Citizen Brewing*

Apple Cider 5.5% ABV *Village Brewery*

Blacksmith Dark Ale 5.4% ABV *Village Brewery*

Hazy IP 6.7% ABV *Eighty-Eight Brewing*



Non-Alcoholic

Mocktails

Ginger Lemon \$8

Ginger beer, lemon juice, honey, topped with soda

Floral Fizz \$8

*Refreshingly light and easy going.
Hibiscus syrup, lemon, sparkling water*

Sir James Gin & Tonic \$10

A canned G&T that's alcohol free, natural juniper and lime notes.

Non-Alcoholic Beer | \$8

One for the Road Kolsh

Craft Pale Ale

Partake IPA

Craft Stout

Bar Manager Ali Al-Majed

Wines by the Glass

White

Bollini Pinot Grigio *Italy* \$16
Manos Negras Chardonnay *Argentina* \$16
Lume Trebbiano *Italy* \$16
J.Bouchon Sauvignon Blanc *Chile* \$17

Rosé

“F” de Fournier *France* \$17

Red

Poppy Pinot Noir *USA* \$18
Liscardinal Côtes du Rhône *France* \$16
Johnny Q Petite Sirah *Australia* \$17
Lapostolle Cabernet Sauvignon *Chile* \$17

Sparkling Wine

Canella Prosecco Superiore *Italy* \$15



Bubbles by the Bottle

Canella Prosecco Superiore *Italy* \$76
CVNE Cava Brut Rosé *Catalunya, Spain* \$60
Le Cave Spumante Rosé Brut *Abbruzzo, Italy* \$130
Taittinger Cuvee Prestige *Champagne, France* \$160
Veuve Cliquot Brut *Champagne, France* \$172
Remi Leroy Blanc de Noir *Champagne, France* \$245



White Wine by the Bottle

Light and Dry

Bollini Pinot Grigio *Trentino-Alto Adige, Italy* \$60
J Pinot Gris *California, USA* \$60
Danimi Fiano *Campania, Italy* \$65
Manos Negras Chardonnay *Mendoza, Argentina* \$60
Mary Taylor Chenin Blanc *Anjou, France* \$65

Medium to Full

Lume Trebbiano *Abbruzzo, Italy* \$62
Reserve des Chaillieres Vermentino (Grenache Blanc) *Rhône Valley, France* \$55
The Black Market Semillon *British Columbia, Canada* \$70
Liquidity Vignier *British Columbia, Canada* \$72
Garzon Albariño *Maldonado, Uruguay* \$65
Beringer Luminous Chardonnay *California, USA* \$101
Domaine Ventoura Petit Chablis *Burgundy, France* \$70
Black Hills Roussanne *British Columbia, Canada* \$75

Fruit Forward

Fournier Grande Cuvée Sancerre *Loire Valley, France* \$93
Cesar Marquez La Salvacion (Godello) *Bierzo, Spain* \$95
J.Bouchon Sauvignon Blanc *Valle Del Maule, Chile* \$65
Pierre Sparr Pinot Gris *Alsace, France* \$60
Cakebread Cellars Sauvignon Blanc *California, USA* \$110
Wakefield Riesling *Clare Valley, Australia* \$55
Banyan Gewurztraminer *California, USA* \$60

Rosé by the Bottle

"F" de Fournier *Loire, France* \$65

S de la Sablette *Provence, France* \$65

Frey Pinot Noir Rosé *Rheinhessen, Germany* \$67

Barnard Griffin Sangiovese Rosé *Columbia Valley, USA* \$70



Red Wine by the Bottle

Light

Poppy Pinot Noir *California, USA* \$72

Arrayan Garnacha *Toledo, Spain* \$75

Pieri Rosso di Montalcino Sangiovese *Tuscany, Italy* \$81

"F" de Fournier Pinot Noir *Loire Valley, France* \$70

Argyle Reserve Pinot Noir *Oregon, USA* \$125

Love, Oregon Pinot Noir *Oregon, USA* \$89

Trisaetum Pinot Noir *Oregon, USA* \$125

Massolino Barolo *Piedmont, Italy* \$182

Liscardinal Côtes du Rhône (Syrah/Grenache) *Rhône Valley, France* \$60

Medium

Shed Horn Cellars Zinfandel *California, USA* \$85

Johnny Q Petite Sirah *New South Wales, Australia* \$65

Zorzal Eggo Tinto de Tiza Malbec *Mendoza, Argentina* \$80

Duckhorn Goldeneye Pinot Noir *California, USA* \$165

Sichel Margaux *Bordeaux, France* \$112

Marques de Murrieta Rioja Reserva *Rioja, Spain* \$94

Romain Duvernay Croze-Hermitage Syrah *Rhône Valley, France* \$84

Chateau Beaumont Haut-Medoc *Bordeaux, France* \$84

Osoyoos Larose Bordeaux Blend *British Columbia, Canada* \$152

Warramate Cabernet Sauvignon/Merlot/Malbec *Yarra Valley, Australia* \$84

Yantra Cabernet Sauvignon/Merlot *Tuscany, Italy* \$86

Full

Lapostolle Cabernet Sauvignon *Rapel Valley, Chile* \$67

Trentham Estates Cabernet Sauvignon *Coonawarra, Australia* \$88

Garzon Tannat *Maldonado, Uruguay* \$65

Dusted Valley Cabernet Sauvignon *Washington, USA* \$138

La Gardine Chateau Neuf du Pape *Rhône Valley, France* \$138

Raymond Napa Cabernet Sauvignon *California, USA* \$120

Famille J-M Cazes St. Estephe *Bordeaux, France* \$110

Poplar Grove "The Legacy" Bordeaux Blend *British Columbia, Canada* \$168

Beringer Quantum Bordeaux Blend *California, USA* \$155

Catena Alta Cabernet Sauvignon *Mendoza, Argentina* \$135

Burrowing Owl Cabernet Sauvignon *British Columbia, Canada* \$135

Black Hills Estate Nota Bene *British Columbia, Canada* \$180

Freemark Abbey Cabernet Sauvignon *California, USA* \$175

Groth Cabernet Sauvignon *California, USA* \$260



Please ask your server about our
brand new **Cellar Selections**

Maître d'Hôtel/Sommelier Bobby Sahoo