



The Inn

on Officers' Garden

Dinner

Executive Chef Adrian Kaspar

Wines

by the Glass

White

Giorgio & Gianni Pinot Grigio
Italy \$17

Manos Negras Chardonnay
Argentina \$16

Lume Trebbiano
Italy \$16

J.Bouchon Sauvignon Blanc
Chile \$17

Rosé

"F" de Fournier
France \$17

Red

"F" de Fournier Pinot Noir
France \$18

Giorgio & Gianni Negro Amaro
Italy \$16

Boutinot Côtes du Rhône
France \$17

Lapostolle Cabernet Sauvignon
Chile \$18

Sparkling Wine

Canella Prosecco Superiore
Italy \$16

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.

Soups and Salads

Seafood Chowder \$19

fresh fish, crab, clams, mussels, creamy broth, baguette, roasted red pepper rouille

Kale Caesar Salad \$16

kale, romaine, roasted garlic and greek yogurt dressing, in house bacon, parmesan, croutons

Wedge Salad \$19

iceberg lettuce, blue cheese crema & crumbles, tomato confit, fresh chives, house made bacon lardon, crispy onion

Surf'n Turf Salad \$24

iceberg lettuce, grilled beef petit tender, grilled prawn skewers, crab and lobster salad, tomato, cucumber, avocado, creamy garlic peppercorn dressing

To Share

Moules Frites \$28

mussels, garlic white wine sauce, french fries, baguette, roasted red pepper rouille

Truffled Arancini \$19

handmade mushroom stuffed risotto, marinara sauce, sea salt, grana padano

Foie Gras Terrine \$26

maldon salt, wakefield riesling jelly, fresh baguette

Tempura Fried Prawns \$21

yuzu tamari ponzu glaze, pickled ginger

Seafood Gratin \$21

prawns, crab, lobster, mascarpone, cave aged gruyere, aged gouda, grilled baguette

Charcuterie and Cheese Tower \$36

mélange of artisanal cheeses and meats, olives, house made pickles, sundried tomato tapenade, french baguette, olive oil crostini, focaccia garlic toast, honey, toasted pepita and sunflower seeds, walnuts, dehydrated apricots, seasonal berries



Mains

Grilled Arctic Char \$32

black garlic, saffron charred leek, pea puree, tomato caper relish

Braised Beef Cheek \$38

winter root veg puree, charred lemon, carlsbad dumpling, cranberry puree, crème fraiche

Halibut \$45

ham and lentil broth, toasted rye, celeriac puree, tomato confit, pickled shallot, fresh herbs

Marinated Bone-in Pork Chop \$34

creamy porcini sauce, garlic mashed potatoes, chef's vegetables

Noble Bison Striploin \$60

10oz canadian farmed bison striploin, sauce chasseur, pickled saskatoon berry, chef's vegetables, spiced pumpkin puree, potato dumplings

Bacon Wrapped Filet Mignon \$60

6oz AAA angus beef tenderloin, house made bacon, garlic mashed potatoes, chefs vegetables

Chateaubriand for Two \$135

centre cut AAA angus beef, chefs vegetables, garlic mashed potatoes, red wine sauce, dijon gorgonzola cream sauce

Roast Whole Chicken for Two \$65

whole roast chicken, chefs vegetables, garlic mashed potatoes, chimichurri, sage mustard cream sauce



ADD ONS

Seafood Topping "Oscar" \$18 | Seared Foie Gras \$16 | Prawn Skewers \$12

Grilled Scallops \$12 | Gorgonzola \$8 | Bearnaise \$7

Brown Butter Hollandaise \$7 | Truffle Butter \$5 | Café de Paris Butter \$5

Red Wine Demi Glace \$5 | Gorgonzola Dijon Cream Sauce \$5



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All Day

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For the Table

Nachos \$19

fried corn tortillas, cheddar cheese, beans, corn, scallion, jalapenos, green onions, tomato, black olives served with sour cream and salsa

add ons \$5 each
guacamole, chicken, extra cheese

Bangers and Mash Yorkies \$18

garlic mashed potatoes, bratwurst, beef gravy, yorkshire pudding, crispy onion

Chicken "Wings" \$16

brined & baked drumettes tossed in parmesan served with truffle aioli

Poutine \$16

french fries and cheese curds smothered in home made beef gravy

Crispy Sticky Tofu \$18

marinated and fried tofu coated in sweet korean bbq sauce with fresh scallions and toasted sesame seeds on a bed of pickled vegetables

Roasted Brussels Sprouts \$19

baked brussels tossed in miso maple dressing served with pickled bell peppers, dehydrated miso, sesame and fresh scallion

Moules Frites \$28

1 lb mussels steamed in a garlic white wine sauce served with french fries, baguette and roasted red pepper rouille

Table Flatbreads

In house "00" dough — perfectly baked in our pizza oven

Roasted Mushroom \$16

field mushrooms, fontina, crispy sage

Pear, Prosciutto and Cambozola \$18

prosciutto di parma, pears, cambozola, citrus arugula

Pepperoni and Boursin \$17

mild pepperoni, Boursin cheese, pickled peppers

Oh Canadian \$17

ham, apple, cheese curds, parmesan, maple syrup

Olive, Spinach, Artichoke \$16

tomato sauce, kalamata olive, spinach, marinated artichokes

Quattro Formaggio \$17

tomato sauce, mozzarella, pecorino, gruyere, fontina, micro basil

Lighter Fare

The Inn's Chicken Noodle Soup \$8

fresh herbs, vegetables,

Soup of the Day \$8

ask your server about today's creation

Sesame Miso Ginger Cucumber Salad \$16

cucumber, edamame, shredded carrot, white miso ginger dressing, toasted sesame seeds, dehydrated miso

Kale Caesar \$16

kale, romaine, roasted garlic and greek yogurt dressing, in house bacon, parmesan, croutons

Berry Mango Salad \$17

fresh kale & baby spinach, diced mango, apple, seasonal berries, raspberry vinaigrette, toasted walnuts, cracked black pepper, blue cheese (herbed feta available)

Beet and Sweet Potato Salad \$18

raw beet and sweet potato, toasted pepita, herbed feta cheese, fresh sliced scallion, black garlic, white balsamic vinaigrette, apple

Chow Mein Noodle Bowl \$17

pickled bell peppers, crispy snow peas, broccoli and scallion tossed in a sweet ginger and sesame low sodium soy dressing with toasted sesame seeds

Southwest Burrito Bowl \$18

tex-mex rice, black beans, corn, smashed avocado, tomato, tangy cabbage, spiced yogurt, cheddar cheese, crispy fried tortilla strips and lime

Niçoise Bowl \$17 with seared Ahi tuna \$22

dijon vinaigrette, chopped egg, green beans, romaine, confit tomato, kalamata olives, baby potatoes

Buddha Bowl \$16

cauliflower rice, roasted sweet potato, edamame, green onion, sesame seeds, cabbage, tamari ponzu, grilled pineapple chunks

Tangled Thai Noodle Bowl \$17

marinated warm thai noodles, cabbage and suey choi mix, pickled carrot, pickled bell pepper, peanut sauce, crushed peanuts, green onions

Greek Bowl \$18

romaine, fried chickpeas, bell peppers, cucumber, tomato, red onion, kalamata olives, red wine & oregano vinaigrette, feta cheese

Hawaiian Bowl \$22

charred pineapple, sushi rice, edamame, wakame salad, togarashi nori strips, pickled ginger, crispy onions, kani salad, avocado, sesame seeds, sweet tamari ponzu

Add Proteins:

blackened chicken \$7 | grilled chicken \$7 | seared ahi tuna \$8 | ponzu marinated ahi tuna \$8
pan seared arctic char \$13 | oven baked halibut \$18 | prawn skewer \$13
grilled petite tenderloin \$18 | parmesan chicken breast \$8 | crispy tofu \$7

Sandwiches & Pasta

Smash Burger \$22

two all beef patties, butter leaf lettuce, tomato, house sauce, toasted roll, fries

add ons \$2 each

cheddar cheese, bacon, fried egg, sautéed mushroom, crispy onion, cambozola

Steak Sandwich \$34

crispy onion, focaccia bread, sauteed mushrooms, parm fries, truffle aioli

Braised Beef French Dip \$24

garlic aioli, arugula, gruyere, crispy onion, served with fries and au jus

Crispy Parm Chicken Clubhouse \$24

oven baked crispy parmesan chicken, prosciutto cotto, avocado spread, dijonaise, butter leaf lettuce, heirloom tomato, served with fries

Smoked Meat Reuben \$24

in house sliced smoked meat, pickled cabbage, marble rye, gruyere cheese, spicy remoulade, served with fries and pickle slices

Ahi Tuna BLT \$26

seared rare ahi tuna, wasabi aioli, in house bacon, mirin & soy marinated cucumber, arugula, heirloom tomato, sesame, ciabatta bun, served with fries

Lettuce Wraps \$26

crispy onions, peanuts, pickled onion, pickled cabbage, cilantro, lime, butter leaf lettuce, gochujang bbq sauce, cucumber, scallion and rice noodles, choice of crispy parmesan chicken or fried tofu

Seafood Pasta \$29

prawns, scallops, mussels, clams, white wine, tomato fennel sauce, parmesan, grilled baguette

Seafood Mac and Cheese \$28

prawns, crab, lobster, cave aged gruyere, mascarpone, aged gouda, toasted panko



DELIVERY
COMING SOON!

Let us help you with those **moments that matter...** event spaces for groups of 6-100
events@theinncalgary.ca

**Visit
The Games Room
lower level**

Dart Boards
Billiards Table
Large Screen TVs

Perfect for watching the game or relaxing with friends





The Inn

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Dessert

Executive Chef Adrian Kaspar
Pasty Chef Carly Koebel



Did you know?

Flanders' Fine Foods now has a meal delivery service or you can pick up meals to go.

We have a patio with a dog friendly area.

We have an outstanding brunch buffet every weekend.

Pasta Wednesday is the perfect mid-week treat!

The Inn can accommodate events from 6-120.

We have an outstanding wine cellar!

We are actually an inn, with beautiful rooms and a suite for your guests or a staycation!

Ask your server for a tour of our beautiful building or answers to any of your questions.

We look forward to your next visit!



Desserts

Raspberry Espresso Cake (*gluten friendly*) \$14

chocolate sponge, cinnamon espresso mousse, raspberry gelée

Bread & Butter Pudding \$14

caramel sauce, vanilla gelato, sponge toffee crumble

Plant Based Gelato \$10

seasonal fresh fruit, vegan coconut cookie, blueberry compote

Strawberry Lemonade Swirl Cheesecake \$14

lemon curd, strawberry mousse, white chocolate

Classic Crème Brûlée \$14

vanilla bean infused; house made biscotti



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 \$11 ... 20yr \$17 ... 30yr \$32

Croft Pink Port \$12

Sotto Sopra \$10

grapes and sour cherry

Black Sage Pipe VQA \$10



The Inn

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Breakfast

Executive Chef Adrian Kaspar
Pasty Chef Carly Koebel



Available until 11am

Eggs Benedict \$19

*choice of: house smoked bacon, ham, smoked salmon,
or avocado & tomato bruschetta*
medium poached eggs, grilled croissant,
hashbrowns, brown butter hollandaise

Cinnamon French Toast \$17

French toast, summer berry compote,
maple syrup, whipped cream

Steak and Eggs \$24

grilled petite tenderloin, eggs sunny side up,
hashbrowns, whole grain toast

Basic Training \$19

choice of house smoked bacon or pork sausage
sunny side up eggs, hashbrowns, whole grain toast

Breakfast Poutine \$16

scrambled eggs, house smoked bacon,
hashbrowns, cheese curds, scallions,
brown butter hollandaise

Avocado Toast \$19

house made avocado mash on whole grain toast,
two medium poached eggs, hashbrowns,
heirloom tomato bruschetta, spicy aioli

Breakfast Bowl \$16

vanilla infused greek yogurt, honey nut granola,
fresh pineapple coconut salad

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 Adrian Kaspar

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.





The Inn

on Officers' Garden

Kids

Executive Chef Adrian Kaspar

Kids' Menu

Snacks

Caesar Salad \$7
romaine lettuce, parmesan, bacon, croutons

Chicken & Vegetable Soup \$6
chicken, corn, herbs

Veggie Sticks \$4
vegetables, ranch dip

Main Event

The Burger \$9 add bacon \$1 ... add cheese \$1
single patty of house ground alberta beef, choice of fries or caesar salad

Chicken Fingers \$13
plum sauce, fries

Grilled Cheese Fingers \$10 add bacon \$1
house cheese blend, tomato soup dip, choice of fries or caesar salad

7" Kids Pizza \$10 add pepperoni \$1
tomato sauce, mozzarella

Classic Mac and Cheese \$10
creamy cheese sauce and 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

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Cellar Menu

Maître d'Hôtel/Sommelier Bobby Sahoo

Sommelier's *Selection*



Bodegas Garnacha De Arrayan

Vintage: 2018

Region: Méntrida, Spain

Varietal: 100% Garnacha, Old Vines

\$120

light to medium bodied | cherry red in colour
vibrant with notes of raspberry, blueberry and fresh herbs
long structured silky mouth feel with an elegant finish

We suggest you try this wine with your
eggs benedict at brunch. A surprise awaits!



We consider ourselves fortunate to be the
only location in Alberta serving this wine!
We received only five cases so if you enjoy it
be sure to take a bottle or two home with you!

The Garnacha De Arrayan is a great wine at a great
price point — with its distinctive, funky label and
its exclusivity, it is an obvious choice for
our Sommelier's *Selection*.

Cheers!

Bobby

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

Source Of Joy (Languedoc, France) \$80
Arrayan Rosado (Mentrida, Spain) \$90
Gérard Bertrand Clos du Temple (Languedoc, France) \$395

Orange

Gérard Bertrand Villa Soleilla (France) \$450

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 2021 \$95
Domaine Gautheron Chablis "Vielles Vignes" 2020 \$120
Joseph Drouhin Côte De Beaune Blanc (Burgundy) 2018 \$155
Domaine Laposte Garennes Sancerre 2021 \$165
Le Petit Haut Lafite Blanc (Bordeaux) 2019 \$165

A U S T R A L I A

Peausey Vale Vineyards The Contour Riesling 2015 \$115

U S A

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

S O U T H A F R I C A

Kleynood Tomboerskloof (Viognier) 2021 \$95

C A N A D A

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

S P A I N

Arrayan Albillo Real 2021 \$90

Red Wines

Wine makes daily living easier, less hurried, with fewer tensions and more tolerance.
~ Benjamin Franklin



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
Painted Rock Syrah 2020 \$130
Quail's Gate Stewart Family Reserve Pinot Noir 2020 \$140

NIAGARA

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 Marimar Estates Pinot Noir (Sonoma Coast) 2014 \$130
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
Duckhorn Merlot 2020 \$150
Outer Bound Cabernet Sauvignon 2018 \$160
Stag's Leap Artemis 2019 \$190
Caymus Cabernet Sauvignon 2020 \$210
Quilt Reserve Cabernet Sauvignon 2017 \$220
Shafer 1.5 Cabernet Sauvignon 2019 \$235
Freemark Abbey Sycamore Vineyard 2017 \$240
Dominus Napanook 2019 \$240
TreeBottom Howell Mountain Cabernet Sauvignon 2013 \$250
Misc Rutherford Cabernet Sauvignon 2021 \$265
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
Foris Pinot Noir (Rogue Valley) 2023 \$98
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
Maison Chanzy Bourgogne Rouge 2022 \$120
Lucien Muzard Bourgogne Rouge 2022 \$145

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
Les Cadrans de Lassegue Grand Cru (Saint Emilion) 2019 \$165
Château Angludet Rouge (Margaux) 2019 \$195
Cos d'Estournel (St. Estephe) 2010 \$1,000
Château Palmer (Margaux) 2015 \$1,050
Château Palmer (Margaux) 2010 \$1,500

ITALY

<i>NORTH</i>	Cantina di Negrar Amarone Della Valpolicella 2018 \$95 Colline Novaresi Opera 32 Nebbiolo 2017 \$95 Brigaldara Valpolicella Ripasso Superiore 2020 \$98 Renato Ratti Barolo Marcenasco 2017 \$170 Ca La Bionda Amarone 2015 \$175 Conterno-Nervi Gattinara (Nebbiolo) 2018 \$215
<i>CENTRAL</i>	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 Agostina Pieri Brunello Di Montalcino 2017 \$145 Fattoria Del Pino Brunello di Montalcino 2018 \$160 Vino Nobile Di Montepulciano Antica Chiusina 2016 \$200
<i>SOUTH</i>	Danimi Taurasi (Aglanico) 2017 \$120 Alta Mora Guardiola (Etna, Sicily) (Nerello Mascalese) 2017 \$160

SPAIN

Arrayan Premium (Syrah/ Merlot/ Cabernet Sauginon/ Petite Verdot) 2013 \$98 Arrayan Garnacha 2016 \$120 Valenciso Reserva Rioja 2015 \$120 Vina Real Rioja Gran Reserva 2016 \$145 Marqués De Murrieta Gran Reserva (Rioja) 2012 \$155 Clos Figueras (Priorat) 2017 \$245 Marques de Murrieta Castillo Ygay Rioja 2011 \$405
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LEBANON

Chateau Marsyas Red (Cabernet Sauvignon, Syrah, Cabernet Franc, Petite Sirah, Merlot) 2015 \$165
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PORTUGAL

Roquette & Cazes (Douro) 2018 \$85 Reynolds Grande Reserva (Alicante Bouschet/Syrah/Cabernet Sauvignon) 2014 \$110

AUSTRALIA

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

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

Lagarde Guarda (Malbec) 2020 \$95 Ben Marco Expresivo (Malbec) 2019 \$140
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CHILE

Alexia Bordeaux Blend (Maipo Valley) 2017 \$135

Dessert Wine 

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



The Inn

on Officers' Garden

Wine

&

Beverage

Maître d'Hôtel/Sommelier Bobby Sahoo
Bar Manager Maksym Yermolin



Draught Beers

Crafted for The Inn by Railyard Brewing

14oz | \$7

Lieutenant's Lager *Railyard Brewing 5.0% ABV*

Officer's Ale *Railyard Brewing 5.2% ABV*



Draught Pours

14oz | \$8-\$9

Guinness

4.1% ABV

Stella

5.0% ABV

Banded Peak Microburst Hazy IPA

6.1% ABV

Okanagan Crisp Apple Cider

5% ABV

Michelob Ultra

5.3% ABV

Budweiser

5% ABV

Banded Peak Mt Crushmore Pilsner

4.4% ABV

Fahr Hefeweizen

6.2% ABV

Brewhouse Pilsner

5% ABV



Mocktails

Tropical Thunder \$9

Homemade rosemary and thyme cordial with tropical notes

Hibiscus Iced Tea \$9

Dried hibiscus flower syrup made in-house with bubbles

Sir James Mojito \$11

A bottled alcohol free Mojito with well balanced citrus and mint flavours

Sir James Gin & Tonic \$11

A bottled G&T that's alcohol free with natural juniper and lime notes



0% ABV Beer

16oz | \$9

CRFT Pale Ale

CRFT Stout

Classic Cocktails

Please check with your server about classic cocktails availability



Signature Cocktails

\$16

Gin Hugo

Bombay Sapphire gin, St-Germain liqueur, fresh lime, prosecco

Empress Highball

Butterfly pea tea gin, lemon juice, lavender syrup, soda

Passion Fruit Margarita

Tequila blanco, passion fruit liquor, lime juice

Maple Sour

Sortilege maple whisky, lemon juice, vanilla syrup, egg white

Blue Friday

Silver Devil vodka, blue curacao liquor, lemon juice, sugar syrup

Bacardi Mule

Bacardi superior, fresh lime, ginger beer



Liquor Selection

Vodka

Alberta Vodka \$9

Silver Devil \$9

Tito's \$10

Grey Goose \$13

Gin

Bombay Sapphire \$9

The Botanist \$12

Hendrick's \$12

Empress 1908 \$12

Tequila

Cazadores Blanco \$9

Patron Silver \$12

Patron Reposado \$13

El Tesoro \$9

Patron Anejo \$14

Rum

Bacardi Superior \$9

Flor De Cana 12 \$11

Bacardi Spiced \$9

Bluenose Dark \$14

Bacardi Black \$9

Cognac | Brandy | Port Wines

St-Rémy VSOP \$9

Taylor 10 \$11

Courvoisier VSOP \$12

Taylor 20 \$14

Taylor 30 \$29

Rye | Bourbon

Jack Daniel's \$9

Evan Williams \$9

Jack Daniel's Rye \$9

Maker's Mark \$12

Basil Hayden \$12

Canadian Whisky

Crown Royal \$9

Rupert's \$9

Bearface 7 \$9

Sortilege Maple \$12

Irish | Scotch

Jameson \$9

The Busker \$9

Famous Grouse \$9

Glenfiddich 12 \$12

The Glenlivet 12 \$12

Dewars White Label \$12

Macallan Double Cask 12 \$18

Dalwhinnie 15 \$20

Oban 14 \$22

Lagavulin 16 \$24

Wines by the Glass

White

- Giorgio & Gianni Pinot Grigio *Italy* \$17
Manos Negras Chardonnay *Argentina* \$16
Sula Chenin Blanc *India* \$16
J.Bouchon Sauvignon Blanc *Chile* \$17

Rosé

- “F” de Fournier *France* \$17

Red

- “F” de Fournier Pinot Noir *France* \$18
Giorgio & Gianni Negro Amaro *Italy* \$16
Boutinot Côtes du Rhône *France* \$17
Lapostolle Cabernet Sauvignon *Chile* \$18

Sparkling Wine

- Canella Prosecco Superiore *Italy* \$16



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 Cuvée Prestige *Champagne, France* \$160
Bollinger Special Cuvée *Champagne, France* \$215
Remi Leroy Blanc de Noir *Champagne, France* \$245



White Wine by the Bottle

Light and Dry

- Giorgio & Gianni Pinot Grigio *Italy* \$60
J Pinot Gris *California, USA* \$60
Franz Haas Pinot Grigio *Trentino-Alto Adige, Italy* \$75
Danimi Fiano *Campania, Italy* \$65
Olim Bauda Gavi *Piedmont, Italy* \$80
Manos Negras Chardonnay *Mendoza, Argentina* \$60
Goldorado Chardonnay *Lodi, California, USA* \$70
Sula Chenin Blanc *India* \$60

Medium to Full

- Lume Trebbiano *Abbruzzo, Italy* \$62
D'Arnenberg “The Hermit Crab” Viogner/Marsanne *McLaren Vale, Australia* \$70
La Spinetta Vermentino *Toscana, Italy* \$80
Liquidity Viogner *British Columbia, Canada* \$72
Garzon Albariño *Maldonado, Uruguay* \$65
Beringer Luminous Chardonnay *California, USA* \$101
Moon Apogé Grenache Blanc/Roussanne/Viogner *Lirac, France* \$95
Domaine Ventoura Petit Chablis *Burgundy, France* \$70
Black Hills Roussanne *British Columbia, Canada* \$75

Fruit Forward

- Caymus Conundrum *California, USA* \$65
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
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* \$72

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

Giorgio & Gianni Negro Amaro *Italy* \$60

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

Medium

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

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* \$72

Satyr Cabernet Sauvignon *Bekaa Valley, Lebanon* \$85

Garzon Tannat *Maldonado, Uruguay* \$65

Kunde Cabernet Sauvignon *California, USA* \$105

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
Cellar Selections

Maître d'Hôtel/Sommelier Bobby Sahoo