

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

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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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



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

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

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| <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

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| 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

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

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

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| 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

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

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

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

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



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

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- 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

Breakfast

THE BEST PART OF THE DAY

WAFFLES

BELGIAN WAFFLE - 11.00

hand made belgian waffle with butter and syrup

BELGIAN WAFFLE & FRUIT - 13.00

hand made waffle with choice of fresh cut bananas or strawberries

WAFFLE SUNDAE - 16.00

hand made waffle with vanilla bean gelato, nutella chocolate syrup and whipped cream

LOADED WAFFLE - 18.00

hand made waffle with vanilla bean gelato, bananas, strawberries, nutella chocolate sauce, whipped cream and chopped walnuts

CHICKEN & WAFFLES - 22.00

hand made waffle with crispy chicken drums drizzled with spicy maple syrup

CANADIAN BACON - 21.00

toasted english muffin, house made Canadian bacon, two poached eggs, hollandaise sauce

ITALIAN HAM - 21.00

toasted english muffin, prosciutto cotto, two poached eggs, hollandaise sauce

VEGETARIAN - 20.00

toasted english muffin, smashed avocado, wilted spinach, sauteed mushrooms, two poached eggs, hollandaise sauce, tomato relish

STEAK - 24.00

toasted english muffin, grilled beef petit tender steak, two poached eggs, bearnaise sauce

SMOKED SALMON - 24.00

toasted english muffin, smoked BC salmon, two poached eggs, hollandaise sauce, fried capers, pickled onions

BREAKFAST - 17.00

two eggs, choice of two pieces of bacon, sausage or Canadian bacon

ENGLISH BREAKFAST - 27.00

traditional, two eggs, proper bacon, sausage, baked beans, black pudding, white pudding, confit tomato, sauteed mushrooms



traditional english breakfast meats and pudding provided by MacTowey Artisan Butcher

AVOCADO TOAST - 19.00

choice of toast, smashed avocado, feta cheese, tomato relish, olive oil, balsamic reduction

ADD two eggs - 3.00

BREAKFAST SANDWICH - 19.00

choice of bacon or Canadian bacon, egg, lettuce, grilled tomato, sriracha aioli on your choice of toast

Toast options : whole wheat, white, sourdough, marble rye

BENNY'S

all benny's served hashbrowns and fruit

CLASSICS

all classics served with hashbrowns, fruit and toast

bowls

WHOLESOME MORNING BOWL - 21.00

hashbrowns, avocado, confit tomato, feta cheese, sauteed spinach, two eggs

DELI DELIGHT BOWL - 22.00

diced pastrami, hashbrowns, pickled cabbage, cheese curds, two eggs

MAPLE COUNTRY QUEBEC MORNING BOWL - 22.00

hashbrowns, cheese curds, two eggs, hollandaise sauce, maple syrup
add breakfast sausage - \$3.00

STAMPEDE BREAKFAST BOWL - 24.00

hashbrowns, beef petit tender, bell peppers, caramelized onion, mushrooms, bearnaise sauce, two eggs

PLANT POWERED BREAKFAST BOWL - 21.00

quinoa, spinach, crispy tofu, bell peppers, confit tomato, plant based hollandaise, nutritional yeast

DEEP SOUTH OF THE BORDER BOWL - 23.00

hashbrowns, chorizo sausage, tomato, corn, bell peppers, black beans, green onions, two eggs, feta cheese, smashed avocado, roasted tomato salsa, tortilla crisps

YOGURT GRANOLA BOWL - 16.00

greek yogurt, honey, fresh fruit, toasted granola, seeds, hemp hearts

beverage

Coffee/Tea - 3.00

Espresso - 3.00

Cappuccino or Latte - 4.50

Hot Chocolate - 6.00

Juice - 4.00

Milk - 3.00

Available after 10 am

Mimosa - 14.00

Caesar - 10.00

Bailey's - 8.00

Kahlua - 8.00

Frangelico - 8.00

Sheringham Coffee Liqueur - 12.00

executive chef Adrian Kaspar

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hand made waffle with crispy chicken drums drizzled with spicy maple syrup

BENNY'S
all benny's served hashbrowns and fruit

CANADIAN BACON - 21.00

toasted english muffin, house made Canadian bacon, two poached eggs, hollandaise sauce

ITALIAN HAM - 21.00

toasted english muffin, artisanal ham, two poached eggs, hollandaise sauce

VEGETARIAN - 20.00

toasted english muffin, smashed avocado, wilted spinach, sauteed mushrooms, two poached eggs, hollandaise sauce, tomato relish

STEAK - 24.00

toasted english muffin, grilled beef petit tender steak, two poached eggs, bearnaise sauce

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toasted english muffin, smoked BC salmon, two poached eggs, hollandaise sauce, fried capers, pickled onions

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ADD two eggs - 3.00

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choice of bacon or Canadian bacon, egg, lettuce, grilled tomato, sriracha aioli on your choice of toast

Toast options : whole wheat, white, sourdough, marble rye

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hashbrowns, chorizo sausage, tomato, corn, bell peppers, black beans, green onions, two eggs, feta cheese, smashed avocado, roasted tomato salsa, tortilla crisps

YOGURT GRANOLA BOWL - 16.00

greek yogurt, honey, fresh fruit, toasted granola, seeds, hemp hearts

SANDWICHES

STEAK SANDWICH - 34.00

6 oz grilled petit tender, crispy onion, focaccia, mushroom, parm fries

BRAISED BEEF FRENCH DIP - 24.00

garlic aioli, arugula, gruyere, crispy onion

CRISPY PARM CHICKEN CLUB - 24.00

prosciutto cotto, avocado, dijonnaise, butter leaf lettuce, heirloom tomato

SMOKED MEAT REUBEN - 24.00

pickled cabbage, marble rye, gruyere, red pepper rouille

AHI TUNA B.L.T. - 26.00

seared rare, wasabi aioli, in house bacon, marinated cucumber, arugula, heirloom tomato, sesame, ciabatta

SMASH BURGER - 22.00

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

2.00 - add : cheddar, bacon, fried egg, mushroom, crispy onion, cambozola

all sandwiches served with fries

executive chef Adrian Kaspar

Happy Hour

3pm - 5pm daily

FOR THE TABLE \$9.00

BANGERS AND MASH YORKIES

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

CHICKEN "WINGS"

brined & baked drums tossed in parmesan served with zesty truffle aioli

POUTINE

french fries and cheese curds smothered in home made beef gravy

CRISPY STICKY TOFU

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

ROASTED BRUSSELS SPROUTS

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

FLATBREADS \$10.00

ROASTED MUSHROOM

field mushrooms, fontina cheese, crispy sage

PEAR, PROSCIUTTO, CAMBOZOLA

prosciutto di parma, pears, cambozola, citrus arugula

PEPPERONI AND BOURSIN

mild pepperoni, boursin cheese, pickled bell peppers

OH CANADIAN

ham, apple, cheese curds, parmesan, maple syrup

OLIVE, SPINACH, ARTICHOKE

tomato sauce, kalamata olives, spinach, marinated artichokes, mozzarella

executive chef Adrian Kaspar



Happy Hour

3pm - 5pm daily

wine by the glass \$10.00

GIORGIO & GIANNI NEGROAMARO

dark in colour that unfolds with an extraordinary combination of seductive layers of aromas and rich toasted oak flavours

GIORGIO & GIANNI PINOT GRIGIO

a seductive, fruit driven wine with a rich and elegant taste.

draught beer \$5.00

LIEUTENANT'S LAGER

RAILYARD BREWING

14oz / 5.0% ABV

OFFICER'S ALE

RAILYARD BREWING

14oz / 5.2% ABV



executive chef Adrian Kaspar