

BITES

LARGER FARE

TREATS

<b>CACTUS CUT CHIPS</b> Served with chipotle aioli and roasted red pepper dip	9
<b>BEET &amp; WALNUT SALAD</b> Red beets, oranges, spinach and maple walnuts tossed in an orange balsamic dressing with goat cheese <i>Add chicken breast +5</i>	12
<b>ROASTED CHICKPEA AND ARUGULA SALAD</b> Argula, chickpeas and cherry tomatoes tossed in a light lemon dill dressing <i>Add chicken breast +5</i>	12
<b>BAKED BRIE</b> Choose your style... Cinnamon, brown sugar and almonds -or- honey, walnuts and bacon Served with crispy sourdough bread	14
<b>VEGETABLE SAMOSAS</b> Served with mango chutney	14
<b>CHICKEN SATAY SKEWERS</b> Spicy peanut sauce	15
<b>BACON WRAPPED SCALLOPS</b> Served with chipotle aioli	16
<b>CHARCUTERIE PLATTER</b> Cured meats and artisanal cheeses served with fresh baked lavash bread, pickled vegetables and an assortment of garnishes.	2 ppl: 18 4 ppl: 30
<b>BACON &amp; GUACAMOLE PANINI</b> Bacon, guacamole, aged white cheddar and cherry tomatoes pressed between two slices of multigrain bread and served with honey-chipotle dusted cactus cut chips	15
<b>PEAR AND BRIE PANINI</b> Sliced pear and melted Brie cheese pressed between two slices of sourdough bread, served with honey-chipotle dusted cactus cut chips	15
<b>ROAST BEEF DIP</b> Sliced roast beef with melted aged white cheddar, horseradish aioli and crispy onions served with au jus and honey-chipotle dusted cactus cut chips	16
<b>MARGHERITA PIZZA</b> Bocconcini cheese, cherry tomatoes and basil	14
<b>HAWAIIAN PIZZA</b> Fresh pineapple, prosciutto and bocconcini cheese	15
<b>TUSCAN PIZZA</b> Calabrese, genoa salami, bocconcini cheese, arugula and olives	16
<b>PROSCIUTTO &amp; PEAR PIZZA</b> Topped with goat cheese and drizzled with a balsamic reduction	16
<b>CHICKEN QUESADILLA</b> Grilled tortilla filled with chicken, roasted red peppers, corn, olives and cheese, served with salsa and sour cream	16
<b>SALTED CARAMEL CHEESECAKE</b>	9
<b>TRUFFLE CHOCOLATE MOUSSE CAKE</b>	9
<b>WARM CHIA MELT-AWAY CAKE</b> <i>Add 1 scoop of vanilla ice cream +2</i>	9
<b>CRAFT SODAS</b> Ask server for our current selection of craft sodas	4

RED WHITE COCKTAILS BEER

<b>MONTHLY FEATURE</b> Ask your server for details	9 5oz glass 40 bottle
<b>SECRET CELLARS</b> , Pinot Noir, California Well-built with a nose of lush dark fruit and earth. Black cherry, pomegranate and cola flavors follow along with an attractive hint of sage	11 5oz glass 45 bottle
<b>EMILIANA COYAM</b> , Blend, Chile Red and black fruits with notes of spice, earth and a hint of vanilla, soft tannins, interwoven with oak, mineral, and toffee	50 bottle
<b>MOLLY DOOKER</b> , Boxer Shiraz, Australia A full-bodied wine with hints of spiced plums, blackberries and cherries. It finishes with coffee cream, licorice and vanilla with restrained tannins, resulting in a soft mouthfeel	60 bottle
<b>BURROWING OWL</b> , Merlot, BC A full bodied red with flavours of plum, blackberry, mocha and toast with some cedar spices on the long finish	62 bottle
<b>E&amp;E BLACK PEPPER</b> , Shiraz, Australia Bright colour with developed mocha, blackberry, black olive, bitter chocolate and leather bouquet	21 5oz glass 98 bottle
<b>MONTHLY FEATURE</b> Ask your server for details	9 5oz glass 40 bottle
<b>OYSTER BAY</b> , Sauvignon Blanc, New Zealand Wonderfull flavours of passion fruit, bright citrus and gooseberry, with a zesty finish	43 bottle
<b>SECRET CELLARS</b> , Chardonnay, California Elegant and well-balanced, aromas of citrus zest, honeydew and apple with hints of vanilla and baking spices like cinnamon and nutmeg	11 5oz glass 45 bottle
<b>CAYMUS CONUNDRUM</b> , Blend, California Hints of oak that plays with flavors of peach, apple and citrus	49 bottle
<b>BURROWING OWL</b> , Pinot Gris, BC Layers of orchard fruits, cantaloupe and yellow plum, balanced with hints of mandarin rind and a chalky minerality	13 5oz glass 55 bottle
<b>DECONSTRUCTED COLADA</b> 1.5 oz. 1800 Coconut Tequila, pineapple juice and lime juice	14
<b>DARK N' STORMY</b> 1 oz. Goslings Black Rum, topped with ginger beer and lime	14
<b>FIZZY GIN</b> 2 oz. Gin, simple syrup, lime juice and mint leaves, topped with club soda	14
<b>OLD SCHOOL</b> 1.5 oz. Mitcher's American Whiskey, fruit bitters and a splash of simple syrup	15
<b>NEGRONI</b> 1 oz. Campari, Gin and Vermouth, served with an orange slice	15
<b>GRANVILLE ISLAND-LAGER</b> , Vancouver	7
<b>GRIZZLY PAW GRUMPY BEAR-HONEY WHEAT</b> , Canmore	7
<b>GRIZZLY PAW POWDER HOUND-BLONDE ALE</b> , Canmore	7
<b>ORIGINAL 16-PALE ALE</b> , Saskatoon	7
<b>VILLAGE WIT-WHITE WHEAT ALE UNFILTERED</b> , Calgary	7
<b>VILLAGE BLACKSMITH-BLACK ALE</b> , Calgary	7
<b>WILD ROSE VELVET FOG-CANADIAN WHEAT ALE</b> , Calgary	7
<b>STIEGL RADLER GRAPEFRUIT</b> , Austria	8
<b>NEW BELGIUM VOODOO-IPA</b> , Colorado	9