





MARTINIS

SAPHIRE ROSE 9

Bombay Sapphire, pink grapefruit and a splash of grenadine.

PEACH KISS 9

Stolichnaya, peach schnapps, Triple sec & cranberry.

DIRTY VEGAS 9

Stolichnaya, melon liqueur, Triple Sec, orange, cranberry & pineapple juices.

CHILLED CUCUMBER MARTINI 9

Kettle One, muddled cucumber, lemon juice

MANHATTAN 9

Gibson's Canadian Rye Whiskey, sweet vermouth & bitters.

POM-TINI 9

Stolichnaya, Cointreau, POM & lime juices.

TWISTED COSMO 9

Stolichnaya, Cointreau, cranberry & lime.

WILD ORCHID 9

Stoli Vanil vodka, Alize passion liqueur, white wine, soda & lemonade.

VESPER COCKTAIL 9.5

Bombay Sapphire gin, Dillon's vodka, Lillet Blanc & peach bitters.

*All martinis
are 2oz*



CLASSIC COCKTAILS

BLENDED MARGARITA 8

A frozen blend of tequila or white rum & a dash of Triple Sec. Your choice of strawberry or lime

SIGNATURE CAESAR 8

Vodka, clamato juice & signature spices. Served with an asparagus spear, olives & onions

OLD FASHIONED 8

Bourbon & bitters mixed with sugar, fresh lemon and oranges

PIMM'S CUP 8

Pimm's No. 1, ginger ale, fresh lime slush & cucumber

POMEGRANATE MOJITO 8

Bacardi white rum, mint, citrus mix and POM juice

SUMMER SANGRIA

Glass **8** Pitcher **29**

A classic recipe: red & white wine, Spanish brandy, fruit juices and fresh fruit

MOSCOW MULE 8.5

Ginger beer, vodka & lime juice

MEXICAN BULLDOG MARGARITA 9

Lime margarita with an upside down Coronita



BEERS

16oz DRAFT PINT 7.25

Big Rock Traditional Ale big Rock BREWERY

English style brown ale with a fusion of toasty malt and sweet caramel

Big Rock Grasshopper Wheat Ale big Rock BREWERY

Light on the palate with citrusy notes

Big Rock McNally's Extra big Rock BREWERY

Irish ale, sweet and hoppy, caramel and dark fruity plum notes

Okanagan Springs 1516 okanagan Spring

A Bavarian lager with a crisp finish and a rich, golden colour

CANADA & U.S. 6.5

Bud Light

Budweiser

Kokanee

Alexander Keith's India Pale Ale

New Belgium Flat Tire Amber Ale

Deschutes Mirror Pond Pale Ale

IMPORTS 7

Corona

Stella Artois

Kronenburg Blanc

CIDERS 6.5

Strongbow Cider



BACK BAR

BOURBON

Jim Beam Kentucky, USA **7**
Maker's Mark Kentucky, USA **8**
Woodford Reserve Kentucky, USA **9**

CANDIAN WHISKEY

Crown Royal, Canada **7**
Danfield's Private Reserve
10 yr, Canada **7**
Gibson's Finest 12 yr, Canada **7**

GIN

Bombay Sapphire, England **7**
Hendrick's, Scotland **8**
Tanqueray No. 10, UK **10**

RUM

Bacardi, Puerto Rico **7**
Captain Morgan's Spiced, Jamaica **7**
Havana Club 7 yr, Cuba **7**
Kraken Black Spiced, Trinidad &
Tobago **7**

SCOTCH

Auchentoshan Douglas Laing Single-
Minded 12 yr old, Lowlands **10**
Highland Park 12 yr old, Orkney **9**
Lagavulin 16 yr old, Islay **14**
Macallan Gold, Moray **12**
Oban Little Bay, Highlands **13**

TEQUILA

Cuervo Gold, Mexico **8**
Don Julio Anejo, Mexico **13**
Patron Reposado, Mexico **14**

VODKA

Belvedere, Poland **9**
Dillon's Method 95, Canada **9**
Grey Goose, France **9**
Hangar 1, Canada **9**
Ketel One, Netherlands **8**
Stolichnaya, Latvia **7**
Stoli Vanil, Latvia **7**



COFFEE & ALCOHOL FREE

SPECIALTY COFFEES

AFTER EIGHT 7.5

Kahlua, Tia Maria & Crème de Menthe

B-52 7.5

Grand Marnier, Kahlua & Bailey's

BANANA NUT BREAD 7.5

Banana liqueur & Frangelico

BLUEBERRY TEA 7.5

Amaretto, Grand Marnier & Tea

IRISH COFFEE 7.5

Bushmills Irish Whiskey

MONTE CRISTO 7.5

Grand Marnier & Kahlua

SPANISH COFFEE 7.5

Brandy & Kahlua

All coffee drinks are 1.5oz



ALCOHOL FREE

POMEGRANATE FRESH 5.5

Fresh lime, orange and pomegranate juice with soda

ROCKY MOUNTAIN BURST 4.5

A frozen blend of lime or strawberry topped with soda water.

VIRGIN CAESAR 4.5

Clamato juice & signature spices with an asparagus spear, olives & onions

VIRGIN DAQUIRI/MARGARITA 5

(Lime or Strawberry)

O'DOULS 5.5

Non-alcoholic beer

RED BULL 4.5

ACQUA PANA

Still Water from Tuscany
1 Litre 7

SAN PELLEGRINO

250ml 4.5 1 litre 7

SHARED PLATES

GRANDE NACHO PLATTER 22

Tortilla chips smothered with a blend of cheeses, black olives, jalapeños, green onions, spicy black beans & diced tomatoes. Served with sour cream and salsa.

ADD SPICY BEEF 5

ADD SPICY BISON 6

ADD GUACAMOLE 4

GRILLED MEXICAN STEAK TORTILLAS 14

Spiced flank steak with pickled jalapeños and red onions, corn, avocado and feta. Served with sour cream and salsa.

LOCAL BISON TASTING PLATTER 19

Local, free-range, Smoked bison pastrami, bison bresaola and spicy bison Chorizo Sausage. Served with a selection of mustards, pickles and sauerkraut.

ANTIPASTO PLATTER 18

Prosciutto, olives, grilled vegetables in pesto and feta, served with cherry tomatoes and bocconcini along with a ciabatta crostini.

MEDITERRANEAN CALAMARI 13

Topped with red onion and served with tzaziki.

WINGS 12

Choice of hot, Thai and honey garlic.

GOAT CHEESE & FETA FLATBREAD 12.5

Caramelized onions, cherry tomatoes and pesto with a balsamic glaze.

ITALIAN FLATBREAD 14

Prosciutto, pesto, sun-dried tomatoes and bocconcini. Topped with arugula.

DESSERTS & TREATS

TO DIE FOR 9

Layers of moist chocolate cake wrapped in chocolate ganache and topped with chocolate icing. Served with vanilla bean ice cream.

NEW YORK CHEESECAKE 9

Rich, creamy cheesecake served with a seasonal berry compote.

WARM APPLE PIE 10

Served with vanilla bean icecream.

WILD SASKATOON BERRY PIE 9

Native to the Canadian Prairies. Made fresh locally and served with vanilla bean ice cream.

MINI DONUTS 9

Rolled in cinnamon sugar and served with a trio of sauces: warm chocolate, caramel and berry coulis.

DESSERT TRIO 15

Dark chocolate mousse, maple, caramel & toffee blondie and mini chocolate cheesecake.

FRESH FRUIT SMOOTHIES 6.5

Mango Madness - mango, pineapple, orange juice.

Berry Blaster - strawberries, raspberries, blueberries, blackberries & fruit juice.

Strawberry Surprise - strawberries, ice cream, milk & yogurt

Gluten Free

