

# Drinks Menu

## Cocktails

### APEROL SUNRISE \$17

2oz APEROL, SPARKLING WINE, ORANGE JUICE, & SODA WATER

### BLACKBERRY MOJITO \$17

2oz BACARDI, BLACKBERRY SYRUP, FRESH MINT, LIME & SODA WATER

### NORTHERN LIGHTS \$18

1oz HYPNOTIC LIQUOR, 1oz ALBERTA BOTANIC GIN, SODA WATER, DRAGON FRUIT SYRUP & BLUEBERRIES

### LIMONCELLO HUGO SPRITS \$17

1oz LIMONCELLO, 1oz ST GERMAIN, SPARKLING WINE, LEMON & SODA WATER

### YUZU PINA COLADA \$18

2oz DARK RUM, YUZU SYRUP, COCONUT MILK, LIME & PINEAPPLE

## Mocktails

### THE FALLS \$8

SUGAR RIM, PINEAPPLE JUICE, BLUE RASPBERRY SYRUP, 7-UP

### DRAGON FRUIT SPRITZER \$8

DRAGON FRUIT SYRUP, LIME, 7-UP

### VIRGIN YUZU COLADA \$9

YUZU SYRUP, PINEAPPLE, COCONUT MILK, LIME

### BLACKBERRY FAUX-JITO \$8

FRESH LIME, BLACKBERRY SYRUP, SODA WATER, LIME

### STRAWBERRY LAVENDER LEMONADE \$9

STRAWBERRY PUREE, LAVENDER SYRUP, LEMON, SODA WATER

### SUNWAPTA SUMMER COOLER \$8

CUCUMBER SLICES, PINEAPPLE JUICE, LIME, MINT, 7-UP

LOOKING FOR COCKTAIL OR SPIRIT OFF MENU?  
JUST ASK!

## Non-Alc

### FOUNTAIN POP \$4.50

PEPSI, DIET PEPSI, ICED TEA, GINGER ALE, SODA WATER  
FREE REFILLS

### JUICE GLASS \$5

CRANBERRY, ORANGE, PINEAPPLE, MANGO, APPLE

### GUINNESS 0.0 \$8

### SAN PELLEGRINO 750ML \$13

## Ciders \$10

### OKANAGAN CIDER & BEVERAGE CO

APPLE, PEAR OR BLACK CHERRY

## Tap Beers

9OZ - \$11

16OZ - \$14

20OZ - \$17

### JASPER BREWING THE BEAR 'HONEY' ALE

CRISP & REFRESHING, SUBTLE HONEY SWEETNESS, BREWED WITH  
CANADIAN ROCKIES MALT, CLEAN & EASY DRINKING  
5% ABV

### JASPER BREWING CRISP PILSNER

DRY, CRISP HOP FINISH, APPROACHABLE, BRIGHT & REFRESHING  
FINISH, GENTLE FLORAL HOPS  
4.5% ABV

## 355ml Beer Cans \$10

### BANFF BREWING AVE WHITE WIT

BELGIAN STYLE, LIGHT BODIED, NOTES OF BRIGHT CITRUS ZEST, CRISP  
TART FINISH, ALPINE SUNSHINE IN A GLASS  
5% ABV

### JASPER BREWING HAZY DOES IT IPA

CREAMY & SMOOTH MOUTHFEEL, VIBRANT TROPICAL FRUIT NOTES,  
SOFT, LOW BITTERNESS, HIGHLY DRINKABLE  
6.8% ABV

### BABE BREWING TANGERINE DREAM

MIMOSA BUT MAKE IT WITH BEER, A JASPER FAVOURITE, SMOOTH &  
FRUIT FORWARD, BOLD & JUICY  
4.8% ABV

## 473ml Beer Cans \$13

### FOLDING MOUNTAIN MORaine WEST COAST IPA

NORTHWEST HOPS & FRESH ROCKY MOUNTAIN WATER, NOTES OF  
PINE & TROPICAL FRUITS, ROBUST & CRISP, WITH SMOOTH FINISH  
6% ABV

### THE GRIZZLY PAW THREE SISTERS PALE ALE

BRIGHT & REFRESHING, CLEAN & CRISP, ASSERTIVE HOP BITTERNESS,  
CITRUS, FLORAL & PINEY AROMAS  
5.3% ABV

### FOLDING MOUNTAIN ALPINE CRANBERRY SOUR

TART, CRISP & HIGHLY CRUSHABLE, SMOOTH CRANBERRY JUICE-LIKE  
FLAVOUR, REFRESHING & EASY DRINKING  
4.5% ABV

## Gluten free beer 473ml \$14

### HELIX BLONDE ALE

LIGHT BODIED, CRISP & SMOOTH FINISH, GRAIN SWEETNESS  
5% ABV

## Light Beer 375ml \$8

### JASPER BREWING LITE PILS

DRY FINISH, EASY DRINKING, CLEAN & REFRESHING PALATE  
3.8%

## Domestic Beers

MOLSON CANADIAN \$10 - COORS LIGHT \$8

# Drinks Menu

## White Wine

### CAPE FYNBOS CHENIN BLANC

6OZ \$15 9OZ \$18 BOTTLE \$52

WELL KNOWN FOR ITS FRESH & TEXTURED STYLE WITH NOTES OF CITRUS STONE FRUITS & DISTINCTIVE MINERAL CHARACTER

WESTERN CAPE, SOUTH AFRICA

PAIR ME WITH OUR SALMON OR RAINBOW TROUT

### WAKEFIELD RIESLING

6OZ \$15 9OZ \$18 BOTTLE \$52

CRISP & CLEAN WITH A LONG & VIBRANT FINISH, ELEGANT NOTES OF GREEN APPLE, FRESH LIME & ORANGE BLOSSOM

CLARE VALLEY, SOUTH AUSTRALIA

PAIR ME WITH OUR MUSSELS OR THAI CURRY BOWL

### CALLIOPE PINOT GRIS

6OZ \$17 9OZ \$20 BOTTLE \$62

PRAISED FOR BEING FRESH, VIBRANT & APPROACHABLE, NOTES OF PEAR, HONEYDEW MELON & CITRUS, LIGHT BODIED

OKANAGAN, BRITISH COLUMBIA

PAIR ME WITH OUR CHICKEN SCHNITZEL OR COCONUT SHRIMP

### SEE YA LATER RANCH CHARDONNAY

6OZ \$16 9OZ \$19 BOTTLE \$56

MEDIUM BODIED, BUTTERY TOASTED OAK, CRISP APPLE & PEAR ON THE PALATE, ZESTY FINISH WITH A CREAMY MOUTHFEEL

OKANAGAN VALLEY, BRITISH COLUMBIA

PAIR ME WITH OUR CAESAR SALAD OR CHEESE FLATBREAD

### LOLA GEWURZTRAMINER

6OZ \$16 9OZ \$19 BOTTLE \$56

VERSITILE & FOOD FRIENDLY WINE, NOTES OF LYCHEE & ROSE PETALS, RICH TEXTURE WITH MILD ACIDITY, OFF-DRY STYLE

LAKE ERIE, ONTARIO

PAIR ME WITH OUR THREE CHEESE RAVIOLI OR MUSSELS

## Dessert Wine

### INNISKILLIN ICEWINE VIDAL 50ML \$19

DESSERT WINE, RICH, LUSCIOUS, AROMAS OF APRICOT & HONEY, VIBRANT, CRISP ACIDITY, TROPICAL FRUIT & CANDIED BROWN SUGAR ON THE PALATE, LONG & CLEAN FINISH

PAIR ME WITH OUR BAKED BRIE OR DECADANT CHOCOLATE BAR

## Rose Wine

### OYSTER BAY ROSE

6OZ \$17 9OZ \$20 BOTTLE \$62

THIS IS A VIBRANT, DRY & FRUIT-FORWARD WINE, CAPTURING THE COOL-CLIMATE FRESHNESS OF NZ, CRISP & LIVELY ACIDITY, DRY FINISH & A PALATE OF FRESH STRAWBERRIES & CHERRY

MARLBOROUGH, NEW ZEALAND

PAIR ME WITH OUR VEGETARIAN BURGER OR SALMON

## Red Wine

### SEE YA LATER RANCH PINOT NOIR

6OZ \$16 9OZ \$19 BOTTLE \$56

VIBRANT PALATE OF RED FRUITS WITH AN UNDERTONE OF TOASTINESS, ACIDITY IS BRIGHT, MEDIUM BODIED, SOFT TANNINS

OKANAGAN VALLEY, BRITISH COLUMBIA

PAIR ME WITH OUR BISON RIBS OR ELK BURGER

### MOJO CABERNET SAUVIGNON

6OZ \$17 9OZ \$20 BOTTLE \$62

FULL BODIED, RICH & FRUIT FORWARD, NOTES OF DARK BERRIES, PLUM & SPICE, BEAUTIFUL SMOOTH FINISH WITH SUPPLE TANNINS

COONAWARRA, SOUTH AUSTRALIA

PAIR ME WITH OUR ELK FLATBREAD OR STEAK

### BLACK CHOOK SHIRAZ VIOGNIER

6OZ \$16 9OZ \$19 BOTTLE \$56

FULL-BODIED, SMOOTH & VELVETY, FRUIT FORWARD WITH NOTES OF CHERRY & DARK CHOCOLATE, FOOD FRIENDLY ACIDITY

BAROSSA, SOUTH AUSTRALIA

PAIR ME WITH OUR STEAK OR CHICKEN SCHNITZEL

### CAMPO VIEJO RIOJA TEMPRANILLO

6OZ \$15 9OZ \$18 BOTTLE \$52

FRESH, FRUIT & SMOOTH PROFILE, NOTES OF CHERRY, PLUM & SPICE, MEDIUM BODIED WITH SOFT TANNINS

RIOJA, SPAIN

PAIR ME WITH OUR BISON RIBS OR ELK BURGER

### FANTINI SANGIOVESE

6OZ \$15 9OZ \$18 BOTTLE \$52

SOFT & VELVETY TEXTURE, BALANCED ACIDITY, LINGERING FRUIT EARTHINESS, BLACK PEPPER & VANILLA NOTES

ABRUZZO, ITALY

PAIR ME WITH OUR BISON BOLOGNESE OR CHEESE BREAD

## Sparkling Wine

### STERLING VINTNERS BRUT

GLASS \$13 BOTTLE \$54

CRISP & DRY, WITH CITRUS & GREEN APPLE NOTES, LIFTED PALATE WITH A TOUCH OF MINERALITY, DELICATE BUBBLES

NAPA VALLEY, CALIFORNIA

PAIR ME WITH OUR BAKED BRIE OR CHICKEN BURGER

### LOUIS BOUILLOT CREMANT DE BOURGOGNE ROSE

BOTTLE \$80

ZESTY CITRUS & RED FRUITS ON THE PALATE WITH SUBTLE HINTS OF TOASTINESS, A BEAUTIFUL BALANCED & DRY FINISH

CREMANT DE BOURGOGNE, FRANCE

PAIR ME WITH OUR CHEESE BREAD OR CHICKEN SCHNITZEL

### PIPER HEIDSIECK BRUT

BOTTLE \$140

BURSTING WITH NOTES OF TOASTED BRIOCHE & LEMON CURD, MEDIUM BODIED WITH A FRESH CRISPY FINISH

CHAMPAGNE, FRANCE

PAIR ME WITH ANYTHING YOU'D LIKE :)