

Drinks Menu

Cocktails

APEROL SUNRISE \$15

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

BLACKBERRY MOJITO \$16

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

NORTHERN LIGHTS \$17

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

LIMONCELLO HUGO SPRINTS \$16

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

YUZU PINA COLADA \$17

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

Mocktails

THE FALLS \$5

SUGAR RIM, BLUERASPBERRY SYRUP, 7-UP

DRAGON FRUIT SPRITZER \$6

DRAGON FRUIT SYRUP, LIME, 7-UP

VIRIGN YUZU COLADA \$8

YUZU SYRUP, PINEAPPLE, COCONUT MILK, LIME

BLACKBERRY FAUX-JITO \$7

FRESH LIME, BLACKBERRY SYRUP, SODA WATER, LIME

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 \$4.50

CRANBERRY, ORANGE, PINEAPPLE

GUINNESS 0.0 \$8

Ciders \$10

OKANAGAN CIDER & BEVERAGE CO

APPLE, PEAR OR BLACK CHERRY

Domestic Beers

MOLSON CANADIAN \$10 - COORS LIGHT \$8

Tap Beers

90Z - \$10

160Z - \$13

200Z - \$16

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 FAVOURTIE, SMOOTH & FRUIT FORWARD, BOLD & JUICY
4.8% ABV

473ml Beer Cans \$13

SYC AFTERNOON HOOT SESSION ALE

FULL BODIED, LIGHT & CRISP, PERFECT FOR WARM AFTERNOON, SMOOTH DRINKING, BRIGHT & CITRUSY
4.5% ABV

SAWBACK BREWING CO WEST COAST IPA

DRY HOPPED WITH MOSAIC & CHINOOK HOPS, ROBUST & RESINOUS AROMA, CRISPY, DRY FINISH WITH EARTHY NOTES
6.6% ABV

THE GRIZZLY PAW THREE SISTERS PALE ALE

BRIGHT & REFRESHING, CLEAN & CRISP, ASSERTIVE HOP BITTERNESS, CITRUS, FORAL & 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%

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White Wine

CAPE FYNBOS CHENIN BLANC

6OZ \$15 9OZ \$18 BOTTLE \$50

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 \$50

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 \$60

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

PELEE ISLAND CHARDONNAY

6OZ \$14 9OZ \$17 BOTTLE \$48

MEDIUM BODIED, DRY & SOFTLY TEXTURED, SUBTLE OAK NOTES, RIPE PEACHES & LIME ON THE PALATE, ZESTY FINISH

PELEE ISLAND, ONTARIO

PAIR ME WITH OUR CAESAR SALAD OR CHEESE FLATBREAD

LOLA GEWURZTRAMINER

6OZ \$16 9OZ \$19 BOTTLE \$54

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

Rose Wine

OYSTER BAY ROSE

6OZ \$17 9OZ \$20 BOTTLE \$60

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 \$54

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

OKANAGAN, BRITISH COLUMBIA

PAIR ME WITH OUR BISON RIBS OR ELK BURGER

MOJO CABERNET SAUVIGNON

6OZ \$17 9OZ \$20 BOTTLE \$60

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 \$54

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 \$50

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 \$50

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 \$52

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 BOUILLLOT 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 :)