






Shareables


 house made focaccia | \$7
extra virgin olive oil &
fig balsamic

 chips & dip | \$6
 house kennebec chips,
caramelized onion dip

 fried pickle chips | \$15
dill dip


 mozza sticks | \$16
marinara for dipping

 chicken wings | \$19
salt & pepper | hot | honey garlic
dry harissa | garlic parmesan
barbeque | dry Nashville hot
**served with vegetable sticks &
ranch**


 nachos | \$21
tortilla chips, cheddar cheese
blend, jalapeno, banana peppers,
fresh tomato, Kalamata olives,
green onion, salsa, sour cream
add pulled chicken or pulled pork \$6


Salads

add chicken \$6 | prawns \$7 | fried tofu \$4

 simple greens | \$15
mixed tender greens, radish, grape
tomato, cucumber, cranberry, spiced
pumpkin seeds

caesar | \$16
traditional chopped caesar, garlic
parmesan dressing, focaccia
croutons, shaved parmesan, lemon

 whipped feta and beet | \$17
yellow beet and arugula salad, whipped
feta, crisp tortilla, apple mustard
vinaigrette, pickled red onion,
pomegranate molasses

 kale and quinoa | \$18
kale, quinoa, cucumber, peppers,
cranberry, candied walnuts, fresh herb
lemon vinaigrette, goat cheese


prawn and orzo salad | \$20
sauteed prawn, grilled lemon, Greek
orzo salad with feta, black olive and
gem tomato

House Made Pizza

gluten free crust available \$3

pepperoni | \$16
pepperoni, mozzarella

hawaiian | \$18
roasted pineapple, black forest
ham, tomato sauce, mozzarella

 margarita | \$16
bocconcini, tomato, basil

barbeque pulled pork | \$18
barbeque sauce, pulled pork,
pineapple, banana peppers,
mozzarella & cheddar cheese

bacon cheese burger | \$20
burger sauce, ground beef,
bacon, tomato, red onion,
cheddar cheese, pickle

Soup

kitchen's daily soup & grilled focaccia
tuscan minestrone & grilled focaccia
small \$5 | large \$8



GLUTEN FREE

products may be prepared on surfaces that have come in contact with gluten, please let your server know for severe allergies



VEGETARIAN

House Favorites



mushroom stroganoff | \$17

a trio of wild, crimini and grilled king oyster mushrooms in a white wine sour cream sauce tossed with pappardelle and fried capers

add chicken or beef \$5

fish & chips | 2 pc \$20 | 3 pc \$26

battered cod, slaw, tartar sauce, fries



10 oz Alberta New York | \$48

smoked cheddar aligot potatoes, grilled king oyster mushrooms, pink peppercorn demi glaze

prosciutto wrapped cod | \$32

wild caught Atlantic cod, orzo, sundried tomato pesto, grilled zucchini, roasted red pepper

orange chili chicken | \$23

fried chicken thigh **OR** fried tofu cutlet, peppers, onions, broccolini in an Asian ginger orange chili sauce served over steamed noodles

Raja's butter chicken | \$22

basmati rice, warm naan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Handhelds

Choose your side

fries | simple greens | soup | fresh cut chips & dip
upgrade to sweet potato fries, onion rings or Caesar salad \$3

Substitute for a Gluten free bun \$1

house burger | \$23

Alberta ground beef, brioche bun, burger sauce, greens, tomato, red onion, house pickle, cheddar

add bacon \$2.50 | mushroom ragout \$1.50

substitute black bean patty

6 oz sirloin steak sandwich | \$27

grilled sourdough, tomato mushroom ragout, arugula

smoked turkey club | \$20

smoked turkey, provolone, bacon, leaf lettuce, tomato on sourdough

french beef dip | \$24

Alberta beef, caramelized onion spread, provolone, pretzel roll, red wine rosemary jus

chicken sandwich | \$20

dredged and fried chicken thigh, house pickles, greens, ranch, tuxedo bun

flavour choices

Franks Red Hot or Plain

pulled pork tacos | \$19

three cheese tacos, ancho pulled pork, slaw, pineapple cowboy candy salsa

groups of 8 people or more will be charged an automatic 18% gratuity