

CONFIT DUCK WINGS \$12

Hoisin bbq sauce, pickled carrot & daikon slaw, jalapeño, wasabi aioli, spiced cashew*, picked cilantro DF NF*

BRAISED WAGYU POUTINE \$15

Braised wagyu beef, french fries, cheese curds, rosemary demi-glace, horseradish crema, pickled shallot GF NF

PRAWN & CHORIZO \$18

Cooked in garlic oil & pimento de la vera with shallots and blistered tomatoes, grilled focaccia* DF NF GF*

BISON BONE MARROW \$12

Served in the bone with black garlic gremolata, arugula & white balsamic salad, grilled focaccia DF NF

SMALL PLATES



CRIMSON BEET TARTARE \$11

Salt roasted beets, vegan 'egg yolk', balsamic & dill beet purée, horseradish crema, edible flower, pretzel crostini* NF V GF*

TUNA TARTARE \$13

Ahi Tuna, avocado, cucumber, wasabi aioli, ginger/soy/lime sauce, cilantro hoisin, scallions, sesame and fried wontons or gluten free cracker*

GRILLED OCTOPUS \$22

Romesco, mediterranean salad, endive, olive, red wine vinaigrette GF

CHICKEN & WAFFLES \$17

Buttermilk-fried chicken breast tossed in hot sauce, smoked cheddar cornbread waffle, watermelon salsa, apple slaw, crispy kale, blueberry compote, maple syrup NF

WAGYU BEEF CARPACCIO \$13

Black garlic aioli, truffle oil, arugula, shaved Grana Padano^, pickled shimeji mushrooms, crispy capers, black pepper, pretzel crostini or gluten free cracker* NF GF* DF^

ROMESCO VEGETABLES \$13

Broccolini, smoked carrot, patty pan, grilled onions, toasted almonds, arugula, romesco sauce, shaved parmesan*, grilled lemon GF V*

PAN ROASTED CHICKEN \$40

Lemon & leek pan jus, sweet potato mash, creamed kale, carrot purée, chef's veg

NF GF

GRILLED LAMB CHOPS \$52

Split chop, mint & garlic marinade, herb roasted garlic potatoes, arugula salad, olive tapenade, sun-dried tomato, carrot purée, chef's veg NF GF DF

DINNER PLATES

DINNER PLATES SERVED FROM 5PM TO 9:30PM

AAA BEEF RIBEYE \$60

10oz ribeye, rosemary demi-glace, duck fat smashed potatoes, cognac fois gras butter, black garlic gremolata bison bone marrow, chef's veg, carrot purée NF

BLACKENED HALIBUT \$46

6oz halibut filet blackened, basil risotto, watermelon salsa, carrot purée, chef's veg NF GF

VEGAN SAUSAGE PLATE \$32

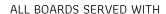
Grilled vegan sausages, German potato salad, braised cabbage, carrot purée, spicy house pickles, grainy mustard, pretzel baguette NF V

Groups of 6 or more will be charged an 18% gratuity

DF: Dairy Free / GF: Gluten Free / NF: Nut Free / V: Vegan / *indicates mod







HOUSE PICKLES / CANDIED NUTS / OLIVES / BLUEBERRY COMPOTE / FRESH FRUIT PRETZEL CROSTINI OR GLUTEN FREE CRACKER

CHEESE BOARD \$25 / MEAT AND CHEESE BOARD \$40

CHEESE 1 oz portions

Grizzly Gouda / Smoked Cheddar / King James Stilton Blue

MEATS 1 oz portions

Orange Lonza / Grass-fed Beef Bresaola Bear and Flower Farms Guanciale

VEGAN CHEESE BOARD \$25 / FULL VEGAN BOARD \$40

VEGAN CHEESE 1.5 oz portions

Basil Vegan Feta / Smoked Cashew Cheddar

VEGAN DELI MEATS 1 oz portions

Vegan Salami / Vegan Prosciutto / Vegan Maple Ham

MEATS AND CHEESES PROVIDED BY VDG SALUMI, CALGARY, AB

VEGAN CHEESE & DELI MEATS PROVIDED BY CHARCUTERIEYYC, CALGARY, AB

BARKUTERIE BOX \$9 DOG SPECIFIC CHARCUTERIE AVAILABLE ON OUR PATIO OR TO TAKE AWAY, A PAWTNERSHIP WITH BANFF DOG HOUSE

SALADS & SIDES



GARLIC SMASHED POTATO GRATIN \$8

Baby potatoes, confit garlic, herbs, Grano Padano NF GF Available after 5PM

GERMAN POTATO SALAD \$10

Pickles, dill, vegan mayo NF GF V

TRUFFLE & PARMESAN FRIES \$10

With black garlic aioli NF GF

SIMPLE FRIES \$5

With house-smoked ketchup NF GF V

BASIL RISOTTO \$12

Available after 5PM

SUMMER SALAD \$12

Kale, feta, sun-dried tomato, roasted corn, cucumber, pickled shallots, sunflower seeds, hemp hearts, cilantro/lime dressing *Vegan salad comes without feta and with orange and white balsamic vinaigrette dressing NF V*

SWEET TOOTH

CHEESECAKE \$13

House-made cheesecake, rotating flavours

CHOCOLATE DELICE \$15

Chocolate delice, vegan peanut butter cream^, blueberry compote, honeycomb* GF DF NF^ V*

SINGLE SCOOP \$8

Piña colada sorbet NF DF GF V Roasted Banana, Cowboy Coffee, or Blueberry Custard ice cream

LOVELY ICE CREAM TASTING PLATE \$15

Trio of Roasted Banana, Cowboy Coffee, and Blueberry Custard ice creams served with edible flower, fresh fruit, toffee crumble, candied nuts, and torched honeycomb NF*

ICE CREAM AND SORBET MADE IN SMALL BATCHES BY LOVELY ICE CREAM, CANMORE, AB



