

SHARING PLATES***Artisan Cheese & Charcuterie Plate 36**Local Alberta Charcuterie ~ Local Alberta Cheese
Breads ~ Olives ~ Preserves ~ Candied Almonds**Baked Tomato & Burrata Focaccia 16**Sweet Tomato Marinara ~ Burrata Cheese
Herb Coulis ~ Mozzarella ~ Balsamic Reduction***White Truffle Scallops 22**Seared Scallops ~ Garlic Cream Sauce
White Truffle Oil ~ House-made Focaccia Bread***Olives & Almonds 10**

Marinated Olive Mix ~ House Candied Almonds

Coconut Prawns 16

Spicy Mango Sauce

Chicken Tenders 16Honey Dill Sauce - *Add Fries +4***Crispy Halloumi Taco (2) 17**Chili Lime ~ Poblanos Corn Crema
Pico De Gallo ~ Candied Jalapeños
Corn Tortilla**BURGERS & SANDWICHES*****Farm Burger 19 *Add Maple Bacon +4***Local Farm Alberta Beef ~ Cheddar Cheese
Pickles ~ Lettuce ~ Tomato ~ Red Onions ~ Garlic Aioli
Burger Sauce ~ Brioche Bun ~ Shoestring Fries***Bison Burger 24 *Add Maple Bacon +4***Local Farm Alberta Bison ~ Gouda ~ Pickles
Lettuce ~ Tomato ~ Caramelized Onion Aioli
Candied Jalapeños ~ Brioche Bun ~ Shoestring Fries**Crispy Chicken & Brie 19 *Add Maple Bacon +4***Crispy Fried Chicken ~ Brie ~ Tomato ~ Pickles
Honey Dill Aioli ~ Brioche Bun ~ Shoestring Fries**Cubano 19**Slow Cooked 'Stonepost Farms' Pork ~ Cured Ham
Gruyere Cheese ~ Pickles ~ Red Onion ~ Garlic Aioli
Dijon ~ Baguette ~ Shoestring Fries***Smoked Chicken Sandwich 19 *Add Maple Bacon +4***House Smoked Chicken ~ Creamy Havarti ~ Arugula
Cranberry ~ Garlic Aioli ~ Brioche Bun ~ Shoestring Fries**Chickpea Fritter Donair 18 *Add Halloumi +8***Chickpea Yam Fritters ~ Coconut Lime Crema
Red Onion ~ Tomato ~ Lettuce ~ Naan Bread
Shoestring Fries***Truffle Poutine 18**Shoestring fries ~ Local Alberta Fresh Cheese Curd ~ Mozzarella
White Truffle Oil ~ Bone Marrow Jus ~ Fresh Chives**Crab Cakes 19**Caramelized Onion Aioli ~ Arugula
Lemon ~ Green Onion ~ Candied Jalapeños**Burrata Mortadella Flatbread 22**Local Mortadella ~ Burrata ~ Chili Pistachio Pesto
Balsamic Reduction ~ Parmigiano Reggiano**Grilled Chicken Flatbread 18**Mozzarella Cheese ~ Bell Peppers ~ Caramelized Onions
Sun Dried Tomatoes ~ Green Goddess Ranch ~ Herb Coulis***Moules et Frites 19**East Coast Mussels ~ Garlic Dijon Cream Sauce
Shoestring Fries - *Add Fresh Focaccia Bread +3.50***House-made Focaccia Bread 6**Olive Oil ~ Balsamic Vinegar
Pink Himalayan Sea Salt**Bannock Bread 6**

House Preserves ~ Herb Butter

SALAD & SOUP***Baked French Onion 15**Bone Marrow Stock ~ Gruyere Cheese
Garlic Herb Crostini***Market Soup 10**

Chefs Daily Inspiration

***Greek Salad 17**Feta Cheese ~ Tomatoes ~ Cucumbers
Red Onion ~ Kalamata Olives ~ Romaine
Greek Vinaigrette***Caesar Salad 17**Maple Bacon Crisps ~ Asiago ~ Romaine
Toasted Pumpkin Seeds ~ Focaccia Croutons
Buttermilk Dressing***Kale & Burrata Salad 19**Burrata Cheese ~ Apples ~ Puffed Wild Rice
Dried Cranberries ~ Pumpkin Seed Brittle
Apple Sherry Vinaigrette***Add to any Salad: Grilled Chicken (4oz) +8******Substitute Fries For:****Poutine +5, Truffle Poutine +7, Yam Fries +4*
Truffle Fries +4 Greek Salad +4, Caesar Salad +4
Gluten Free Bun +3

MAINS

***Slow Braised Organic Lamb Shank 42**

Free Range Organic Lamb ~ Pearl Onion Demi
Seasonal Vegetables ~ Chefs Daily Potato

Braised Bison Gnocchi 38

'Backwoods Buffalo Ranch' Bison ~ Gnocchi
Crispy Leeks ~ Fresh Cheese Curd
Garden Chives ~ Red Wine Bison Demi

***Truffle Mushroom Tagliatelle 32**

White Truffle Oil ~ Parmesan Cream Sauce
Fresh Basil ~ Portobello Mushrooms
Add Garlic Focaccia Bread +3.50
Add Grilled Chicken +8

***Market Seafood market price**

Chefs Daily Inspiration Using
Ocean Wise Sustainable Seafood

***Spicy Seafood Penne 36**

Scallops ~ Prawns ~ Chili Flakes ~ Basil
Creamy Marinara ~ Parmigiana Reggiana

***Red Curry Chicken Bowl 28**

Red Curry Coconut Sauce ~ Bell Peppers
Zucchini ~ Puffed Wild Rice ~ Cilantro
Toasted Almonds ~ Basmati Rice

***Vegan Dragon Bowl 27**

Chickpea Yam Fritters ~ Golden Curry Sauce
Bell Peppers ~ Zucchini ~ Arugula ~ Puffed Wild Rice
Toasted Almonds ~ Coconut Lime Crema ~ Herb Coulis
Sweet Jalapeño Relish ~ Cilantro ~ Basmati Rice

SWEETS

***Brownie 12**

Caramel Sauce ~ French Vanilla Ice Cream
Chantilly Cream

Hazelnut Torte 14

Hazelnut Crust ~ Hazelnut Praline Mousse
Nutella Ganache ~ Chantilly Cream
Maple Candied Hazelnut

STEAK

***Steak Sandwich 29 Add Blue Cheese +2**

Sliced Local Alberta Steak ~ Cheese Sauce
Caramelized Onions ~ Chipotle Aioli
Served Open-Faced on Garlic Focaccia ~ Shoestring Fries

***Market Steak market price**

Local Alberta Chefs Choice Steak of the Night
Chefs Daily Potato ~ Seasonal Vegetables

Surf with your Turf Add Sautéed Prawns (5) +10 *Add Seared Scallops (3) +15*

FARMERS PLATE

Chefs Daily Farmers Plate
Showcasing Small Sustainable Alberta Farms &
Artisan Producers

SAGANAKI

Cast Iron Fried Cheese

***Kefalotiri 19**

Oregano ~ Brandy ~ Lemon ~ Naan Bread
Flambeed Table Side

Gourmet Banana Split 15

Banana Cheesecake ~ French Vanilla Ice Cream
Crispy Cinnamon Sugar Tortilla ~ Strawberry Coulis
Caramel Sauce

Creamy Haskap Berry Cheesecake Jar 14

Brown Butter Lemon Shortbread
Honey Haskap Berry Coulis ~ White Chocolate
Chantilly Cream

***Gluten Free Option Available With Modifications**

KIDS MENU
(10 Years and Under)

Kids Penne Pasta 14
Tomato Sauce ~ Parmesan

Kids Alfredo Pasta 16
Creamy Parmesan Sauce

Lil Chef Burger 12 *Add Cheddar +2*
Local Farm Beef ~ Brioche Bun
Shoestring Fries

Cheesy Pita Pizza 9
Add Bacon +2

Kids Chicken Tenders & Fries 12

Healthy Bite 17
4oz Roasted Chicken
Chef's Daily Potato ~ Vegetables

MARTINIS

The Dirty Olive 15

Gin, Dry Vermouth, Olive Brine, Olives

Parlour Gin Martini 15

Eau Claire Gin, Dry Vermouth, Cranberry Bitters, Orange Cinnamon Simple Syrup

Juniper Flower 15

Wild Life Gin, Elderflower, Sparkling Wine, Lemon, Black Currant Bitters

Blue Raspberry 15

Three Olives Raspberry Vodka, Chambord, Blue Curacao, Lemon, Raspberries

The Godfather 15

Glenfiddich 12 yr, Amaretto, Brandied Cherry

French Pear Martini 15

Eau Claire Pear Vodka, St.Germain, Sparkling Wine

Espresso Martini 15

Espresso Vodka, Coffee Liqueur, Espresso

VINTAGE

Wild Life Negroni 15 (3oz)

Wild Life Gin, Sweet Vermouth, Campari, Orange

La Lumiere 15 (2oz)

Gin, Green Chartreuse, Elderflower, Lime, Orange Bitters

Corpse Reviver #2 16 (2.5oz)

Eau Claire Gin, Lillet Blanc, Cointreau, Absinthe, Lemon

Maple Bourbon Old Fashioned 15 (2oz)

Makers Mark Bourbon, Maple Syrup, Orange Bitters, Angostura Bitters, Orange, Brandied Cherry

Black Market Manhattan 15 (2oz)

Pendleton Midnight Whisky, Sweet Vermouth, Bitters, Orange Cinnamon Simple Syrup, Brandied Cherry

Bourbon Haskap Berry Smash 15 (2oz)

Makers Mark Bourbon, Haskap Berries, Basil, Orange Bitters, Lemon, Soda

GIN & TONIC

Doctors Order G&T 14

Doctors Order Gin, Fever-Tree Tonic, Lime

Elderflower G&T 12

Eau Claire Gin, Elderflower Tonic, Cucumber, Lime

G&T Royale 14

Butterfly Pea Flower Infused Gin, Fever-Tree Tonic, Lemon, Orange Bitters, Juniper Berries

ZERO PROOF

Blackberry Lemonade 7

Saskatoon Berry Lemonade Soda 8

Raspberry Mockjito 7

Troubled Monk - Rootbeer 7

Grizzly Paw - Ginger Beer 6

San Pellegrino - Small 4 Large 8

Partake Brewing - Blonde Ale (0.3 Alc.) 7

Budweiser - Prohibition (0.0 Alc.) 7

HOUSE COCKTAILS

Strawberry Basil Mojito 10

Rum, Strawberries, Basil, Mint, Soda, Lime

Raspberry Mojito 10

Raspberry Rum, Raspberries, Mint, Soda, Lime

Raspberry Mule 10

Three Olives Raspberry Vodka, Ginger Beer, Lime

Paloma 12

Anejo Cazadoras Tequila, Grapefruit Juice, Lime, Soda

Pirate Tattoo 10

Spiced Rum, Pineapple Juice, Lime, Amaretto

Violetta (2oz) 15

Butterfly Pea Flower Infused Gin, Lillet Blanc, St.Germain, Grapefruit Bitters, Lemon, Rosemary

Peach Fizz 10

Absolut Peach Vodka, Mango Juice, Peach Wine

Blue Lagoon 10

Raspberry Vodka, Hypnotiq, Pineapple, Sprite, Blue Curacao

Whisky Rootbeer Paralyzer 10

Forty Creek Whisky, Rootbeer Schnapps, Coke, Milk

Grapefruit Mountain Breeze (2oz) 14

Wild Life Gin, Aperol, Green Chartreuse, Grapefruit, Basil, Soda

CEASARS

Olive Bistro Caesar 12

Vodka, Clamato Juice, Tabasco, Worcestershire, Lemon, Lime, Pickled Asparagus, Olive

Buffalo Caesar 14

Vodka, Clamato Juice, Buffalo Tabasco, Worcestershire, Lemon, Bison Jerky, Pickled Asparagus, Olive

Dill Pickle Caesar 12

Dill Pickle Vodka, Clamato Juice, Pickle Juice, Tabasco, Worcestershire, Lemon, Dill Pickle

CRAFT BEER / CIDER / MEAD / IMPORTS

Alley Kat - Apricot Wheat Ale 8

Fallentimber Mead - Meadjito 10

Sierra Nevada - Hazy Little Thing - Hazy IPA 9

Driftwood - Fat Tug - IPA 9

Hoyne Brewing - Pilsner 9

Hoyne Brewing - Dark Matter 9

Mt Begbie - Cream Ale 10

Yukon Red - Amber Ale 8

Pump House - Blood Orange & Peach Radler 9

Growers - Peach Cider 8

Lonetree - Apple Cider 8

Left Field - Little Dry Cider 15

Peroni - Italian Lager 8

Modelo Especial - 8

ALBERTA CRAFT BEER ON TAP

16oz - 8 20oz - 10 Jug - 26

Ribstone Creek - IPA - Edgerton, AB

Ribstone Creek - Lager - Edgerton, AB

Fahr Brewing - Hefeweizen - Turner Valley, AB

Sea Change - Blackberry Wheat Ale, Edmonton AB

HOUSE WINES

6oz | 9oz | 1/2 litre | 1 litre

9	14	26	44	Organic Red or White or Rose (Spain)
9	14	26	44	Chardonnay (Canada)

RED WINES

6oz | 9oz | Bottle

14	18	52	Hahn Estate ~ Cabernet Sauvignon <i>Monterey, California</i>
14	18	52	Luigi Bosca La Linda ~ Malbec <i>Argentina</i>
14	18	52	Hahn Estate ~ Pinot Noir <i>Monterey, California</i>
		75	Boen ~ Pinot Noir <i>Russian River Valley, California</i>
		115	Belle Glos ~ Pinot Noir <i>Napa Valley, California</i>
		42	Maggio ~ Petit Sirah <i>Lodi, California</i>
		78	Faber Riche ~ Shiraz <i>Swan Valley, Australia</i>
		42	Pasqua Passimento ~ Merlot Blend <i>Italy</i>
		58	Luigi Bosca D.O.C ~ Malbec <i>Argentina</i>
		42	Paul Jaboulete ~ Parallele 45 Organic <i>Cote Du Rhone, France</i>
		68	Cedarcreek Meritage ~ Merlot, Cabernet, Malbec, Cabernet Franc <i>British Columbia, Canada</i>
		54	Wagner Family Conundrum ~ Zinfandel, Petite Sirah, Cabernet <i>Napa Valley, California</i>
		56	Michael David ~ Sixth Sense ~ Syrah <i>Lodi, California</i>
		135	Quilt ~ Cabernet Sauvignon <i>Napa Valley, California</i>
		82	Black Stallion ~ Cabernet Sauvignon <i>Napa Valley, California</i>
		58	San Felice II Grigio Riserva ~ Chianti Classico <i>Italy</i>
		42	Zenato ~ Valpolicella Superiore DOC <i>Italy</i>
		150	Dark Horse Vineyard 2017 Meritage <i>British Columbia, Canada</i>

WHITE WINES

10	14	39	Banfi Le Rime ~ Pinot Grigio <i>Tuscany, Italy</i>
12	16	45	Mission Hill ~ Pinot Blanc <i>British Columbia, Canada</i>
		52	Babich Black Label ~ Sauvignon Blanc <i>New Zealand</i>
		55	Ghost Pines ~ Chardonnay <i>California</i>
		39	Castello del Poggio ~ Moscato <i>Piedmont, Italy</i>
		48	Gray Monk ~ Pinot Gris <i>British Columbia, Canada</i>
		42	Boutari ~ Moschofilero <i>Greece</i>
		78	Spearhead ~ Chardonnay <i>British Columbia, Canada</i>

ROSE

48	Triennes ~ Rose <i>France</i>
----	--------------------------------------

SPARKLING WINE & CHAMPAGNE

14	46	Gigglewater ~ Prosecco DOC <i>Italy</i>
	42	Gasparetto ~ Prosecco Rose DOC <i>Italy</i>
	85	Tattinger ~ Brut Reserve <i>France</i>

WINE COCKTAILS

Red Sangria Glass 9 Pitcher 32
Aperol Spritz 12
Raspberry Kir 12
Peach Wine 12