

Dinner

Charcuterie half 20 full 38

Muewly's Cured Meats: Chef's choice of 3

Paddy's International Cheeses: Chef's choice of 3

Preserves & Pickles: brown sugar pickles, pickled grapes,
fig chutney, fruit mustard, candied nuts, figs

Bread & Butter: sourdough, whipped brown butter, Maldon salt

Marinated Olives 7

toasted coriander, orange, thyme, garlic (gf, v)

Bread & Butter 7

house-made sourdough, whipped brown butter, maldon salt (vg)

Rotating Soup 12

ask your server for details (gf)

Brussels Sprouts 13

crispy brussels, Irvings Farm bacon, pickled apple, rosemary vinaigrette,
Greidanus honey, aged cheddar crisp

Cheese Ball 14

cream cheese, smoked goat cheese, Wookey Hole cheddar, Fleur Jaune
straciatella, toasted seeds, pickled ramps, thick cut kettle chips (vg)

Hasselback Potatoes 14

Little Potato Company crispy fingerlings, Wookey Hole cheddar, lemon, garlic &
herb oil, Meuwly's n'duja sausage aioli, caramelized onion mayo (vg)

Carrots 14

market carrots (confit, pickled & crisps), lime yogurt,
ras el hanout butter, dill oil, pistachios

St. Albert Farmer's Market Salad 14

Alberta greens, Galimax tomatoes, pea & mint vinaigrette,
garlic croutons, Fleur Jaune straciatella, herbs, Micro Eats sprouts,
fresh farmer's market vegetables (gf, vg)

gf – gluten free **vg** – vegetarian **v** – vegan

Dinner

Ricotta Gnocchi 16

Meuwly's n'duja salami, sundried tomato cream,
pistachios, garlic chips, grana Padano

Beef Tartare 18

Gemstone Farm beef tenderloin, Russian dressing, Wookey Hole cheddar,
soft poached egg, celery, sourdough crisps

Beet Flatbread 16

sourdough crust, beet jam, confit garlic, roasted beets,
smoked goat cheese, wild arugula (vg)

Pastrami & Pineapple Flatbread 18

sourdough crust, spicy tomato sauce, Meuwly's pastrami,
charred pineapple, pickled pineapple, goat cheese

Scallop Ceviche 18

Effing Seafood scallops, citrus juice, smoked bell pepper coconut cream,
crispy shallots & garlic, herb oil, thick cut kettle chips

Sunworks Farm Chicken Leg 19

smoked Sunworks Farm chicken leg, Tryst meat spice, chimichurri,
salsa criolla, smoked & pickled garlic scape (gf)

Effing Fish 21

prosecco battered seasonal Effing Seafoods fish, piccalilli,
apple & fennel slaw

Pork Shoulder Lettuce Wraps 21

24 hour sous-vide Irvings Farm pork shoulder, rhubarb hoisin,
lemongrass mayo, pickled carrots, pickled Galimax peppers,
crispy shallots, herbs, butterleaf lettuce

Gemstone Farm Korean Short Rib 24

marinated & smoked Gemstone Farm Korean style short rib, watermelon,
green tomato, watermelon radish, lime, cucumber (gf)

gf – gluten free **vg** – vegetarian **v** – vegan

Wine

Red

	3oz	6oz	9oz	Bottle
Lobelia Tempranillo, Spain	6	10	14	38
Argento Malbec, Argentina	6	11	16	44
La Petite Perriere Pinot Noir, Chile	7	13	18	52
J. Lohr Cypress Cabernet Sauvignon, USA	8	14	19	54
Rotating Cork				Market Price
Tareni Nero D'Avola, Italy				44
Opta Dao, Portugal				50
OZV Zinfandel, USA				52
Romain Duvernay Plan de Dieu, France				52
Shannon Ridge Cabernet Sauvignon, USA				54
Summerhill Merlot, Canada				56
Boen tri Appellation Pinot Noir, USA				70
Mastro Janni Rosso di Montalcino, Italy				80
Farina Amarone Della Valpolicella Classico, Italy				90

White

	3oz	6oz	9oz	Bottle
Argento Chardonnay, Argentina	6	10	15	40
BREE Riesling, Germany	7	11	16	44
La Petite Perriere Sauvignon Blanc, France	8	12	18	48
Rotating Cork				Market Price
Gemma di Luna Pinot Grigio, Italy				44
R. Duvernay Cotes du Rhone, France				46
Gobelsburg Riesling, Austria				60

Rose

	3oz	6oz	9oz	Bottle
Dominio de Punctum Rosado, Spain	6	11	16	44
Alive by Summerhill, Canada	7	13	19	52

Sparkling

	Bottle
Carpene Malvolti Prosecco, Italy (200mL)	15
Bollinger Special Cuvée, France	135

Cocktails

Old Fashioned (2oz) 14

Buffalo Trace Bourbon, simple syrup, angostura bitters

Simply Smashing (2oz) 14

Buffalo Trace Bourbon, Grand Marnier, lemon, simple syrup

Ginger Pear Martini (2oz) 14

Grey Goose Pear Vodka, King's Ginger Liqueur, simple syrup, lime

Honey Gin Sour (2oz) 14

District Distillery Gin, honey simple syrup, egg white, lemon

Mango Szechuan Margarita (2oz) 14

Cazadores Reposado Tequila, Triple Sec, Szechuan sauce, mango juice, lime

Gin & Tonic Float (2oz) 14

T-Rex Herbivore Gin, India tonic, house-made sorbet

Tryst Rum Punch (2oz) 14

T-Rex Distillery Rum, raspberry simple syrup, pineapple juice, rosemary, lemon

Saskatoon Raspberry Lemonade (2oz) 14

Troubled Monk Saskatoon Liqueur, District Distillery Raspberry Vodka, raspberry simple syrup, Troubled Monk Saskatoon Soda, lemon juice

Elderflower Spritz (2oz) 12

St. Germain's Elderflower Liqueur, prosecco, soda

Vanilla Iced Coffee (2oz) 12

Bailey's Irish Cream, vanilla vodka, coffee ice cubes

Sangria (2oz) 12

red or white wine, fruit juice, soda

Mimosa single 8 flight 40

Prosecco, fruit juice, simple syrup
(ask server for details)

Highballs (1oz) Premium 9 Ultra-Premium 11

Beer

On Tap

Blindman Rotating Tap (20oz)	8
Endeavour Rotating Tap (20oz)	8

Cans

Diamonds Pilsner (473mL)	8
Blindman Kettle Sour (473mL)	8
Blindman Albertarita (473mL)	8
Blindman Triphammer Robust Porter (473mL)	8
Endeavour Lost Flip Flop (473mL)	8
Endeavour Sudden Draft IPA (473mL)	8
Endeavour Express ESB (473mL)	8
Okanagan Apple Cider (355mL)	7
Stiegl Radler (500mL)	8
Stella Artois (440mL)	9
Guinness (500mL)	10

Non-Alcoholic

Hot

Coffee	4
Latte	5
Cappuccino	4
Espresso	4
Hot Chocolate	5
David's Tea (ask server for current blends)	4

Cold

Non-Alcoholic Beer	4
Fruit Juice (orange, apple, pineapple, mango, watermelon)	4
Pop (Coke, Diet Coke, 7-Up, Ginger Ale, Iced Tea)	3
Mocktail	6

Desserts

Pistachio Orange Tart 10

pistachio frangipane, orange curd, smoked goat cheese whip,
Grand Marnier soaked oranges, roasted pistachios

Purple Gem Farms Saskatoon & Lemon Semifreddo 10

lemon semifreddo, Purple Gem Farms saskatoon sage compote, candied sage (gf)

Strawberry Basil Eclairs 10

basil pastry cream, strawberry caramel, ricotta cream, fresh strawberries

Chocolate Chip Pecan Cookies 5

(gluten free available)

Cheese Plate 12

Paddy's International Cheeses: Chef's choice of 3,
pickled grapes, candied nuts, figs

After Dinner Drinks

Hot Boozy Coffee (2oz) 13

Grand Marnier, Disaronno, Kahlua, whipped cream

Canadian Irish Coffee (2oz) 13

maple whiskey, Bailey's Irish cream, whipped cream

Blueberry Tea (2oz) 13

Grand Marnier, Amaretto, black tea

Quinta de la Rosa Port (2oz)

Ruby 12

Late Bottled Vintage 2014 14

10-year Tawny 16

Liqueurs (1oz) Premium 9 Ultra-Premium 11