

## SALADS

Artisan Salad \$15 **V GF**  
*Wild greens topped with mango, grape, tomato, cucumber, candied pecan & feta cheese with balsamic vinaigrette*

Classic Elements Kale Caesar Salad \$15 **V GF**  
*A local favourite! Crisp kale tossed with Cashew Caesar dressing, topped with focaccia crisp, parmesan chips, roasted cashews & fried capers*

Spinach Salad \$15  
*Spinach, mushrooms, red onion, cherry tomato, bacon, feta cheese with balsamic & honey dressing*


Add chicken or shrimp to any salad \$6

## APPETIZERS

Chicken Wings \$15  
*Salt & pepper, BBQ, lemon pepper, hot, sweet chili, honey garlic*

Vegetable Pakora \$15 **V GF**  
*Red onion, peppers, spinach, cauliflower & carrot cooked in chic pea flour batter with tamarind and mint chutney*

Portabella Bruschetta \$14 **V GF**  
*Portabella mushroom, onion, fresh tomato, confit garlic, parmesan, arugula, rosemary aioli served on a baguette, drizzled with balsamic reduction*

PEI Mussels \$22  **GF**  
*Lemon grass & chipotle cream sauce over PEI Mussels served with garlic baguette*

## ENTREES

### THE CLASSICS

Beer Battered Fish & Chips \$16 - 1pc \$20 - 2pc  
*Fernie Red Caboose beer battered haddock served with French fries, house slaw & tartar sauce*

Maple Cheddar Bacon Burger \$20  
*Handmade 7oz AAA beef burger topped with caramelized onion, maple BBQ sauce, bacon, lettuce, tomato, pickle & onion ring on a brioche bun, served with a choice of side. Can be made GF\*.*

Salmon Fillet \$30  
*Pan seared fillet of salmon encrusted with fennel and breadcrumbs with cumin and cilantro rice and mango salsa*

Fettuccine \$23 **V**  
*With roasted cherry tomatoes and peppers, eggplant, olives, fresh herbs with a vodka cream sauce*

Butter Chicken \$24  
*Classic butter chicken with cumin rice, naan bread & raita*

Slow Cooked Brisket \$25 **GF**  
*Tender brisket on mashed potato, BBQ sauce, slaw & today's vegetables*

Pulled Pork \$20  
*Pulled pork with house made pickles, bacon, tomato & cheese served on a brioche bun. Can be made GF\*.*

\*Additional charges

Beet & Bean Burger \$20 **VE**  
*Vegetarian burger made with beets, basil, black beans & oats served with caramelized onion, tomato, arugula, jalapenos & guacamole in a brioche bun. Can be made GF.*

Thai Buddha Bowl \$22 **VE GF**  
*Shredded carrots, red cabbage, chic peas, cucumber, tomato, cauliflower fritters, beansprouts, roasted sesame seeds with peanut & hot dipping sauce served over rice.*

### FROM THE GRILL

Grilled Mini Tenderloin \$32  
*4 oz tenderloin grilled to order served with crab smoked mac & cheese with herb dressing*

Grilled 6oz Tenderloin \$32 **GF DF**  
*Grilled to order served with seasonal vegetables & mashed potatoes*

Grilled 10oz Striploin \$35 **GF DF**  
*Grilled to order served with seasonal vegetables & mashed potatoes*

Add Red Wine Demi Sauce or Peppercorn Sauce \$4.50  
 Add Garlic Bread \$3.50

CAN BE MADE GLUTEN FREE	GF	VEGAN	VE
DAIRY FREE	DF	VEGETARIAN	V

## KIDS MENU

Chicken Tenders \$12  
*Crispy chicken tenders served with French fries, plum sauce & ketchup*

Mac & Cheese \$12  
*Creamy macaroni & cheese served with fresh cut vegetables*

Fish & Chips \$12  
*One piece battered haddock, served with French fries*

## DESSERT

Flourless Chocolate Date Cake \$9 **GF**  
*Decadent chocolate cake topped with coconut caramel sauce, whipped cream & white chocolate truffles*

Lemon Blueberry Cheesecake \$9  
*Creamy cheesecake topped with berry compote, sponge toffee & whipped cream*

Apple Pear Strudel \$9  
*Pastry filled with apple & pear topped with warm caramel & candied pecan, served with vanilla ice cream*

## COCKTAILS \$7

Moscow Mule  
*Smirnoff Vodka, ginger beer & lime*

French Martini  
*Vanilla Vodka, Chambord & pineapple juice*

Old Fashioned  
*Bourbon, dash of Angostura bitters*

## BEER & COOLERS

Familiar Brands \$7  
*Budweiser, Bud Light, Coors Light, Kokanee, Canadian*

Imports \$7 / \$8.50  
*Stella Artois, Corona, Heineken, Guinness*

Ciders & Coolers \$6 / \$8  
*Smirnoff Ice, Twisted Tea, Somborsby Apple Cider, Somborsby Berry Cider*

Draught \$7  
 16oz Sleeve - Ask your server about our seasonal selection

## WARM BEVERAGES \$9

B52  
*Coffee, Irish cream, Kahlua, Grand Marnier, whipped cream*

Spiked Coffee  
*Coffee, Bailey's or Kahlua, whipped cream*

Monty Cristo  
*Coffee, Kahlua, Grand Marnier, whipped cream*

Irish Coffee  
*Coffee, Jameson, Bailey's, whipped cream*

## SIGNATURE COCKTAILS \$9

Hamish's Ginger Gwynne  
*Bourbon, Aperol, sweet vermouth, bitters, orange slice & ginger beer*

Phil's Spicebox Sour  
*Spicebox, lemon, simple syrup, egg whites & maraschino cherry*

Karli's Eleven 16  
*Stoli Blueberry, Triple Sec, orange juice, lemon, iced tea & dehydrated orange*

Mohit's Gin Bellini  
*Gin, Chambord, pineapple juice & sparkling wine*

## WINE LIST

WHITE WINE	6oz	9oz	Bottle
Grey Monk Auxerrois	10	15	43
Grey Monk Chardonnay	10	15	43
Sandhill Pinot Gris	11	16	45
Blasted Church Hatfields Fuse	11	16	45
RED WINE	6oz	9oz	Bottle
Smoking Loon Syrah	9	13	37
Grey Monk Merlot	11	16	46
Grey Monk Pinot Noir	12	18	50
J Lohr Cabernet Sauvignon	14	20	58