



OUR MOTTO

Our menu is made without the use of dairy, eggs, honey, shellfish, or meat of any kind. We are, and always will be 100% plant-based. We use local and organic ingredients wherever possible.

Common allergens in our kitchen include gluten, soy, mustard, garlic, onions, and sesame seeds. While we will do our best to avoid cross-contamination, it is still a risk. Please inform your server of your allergies or sensitivities, including dairy and eggs, as we do use some products that are made in facilities where dairy and eggs are processed.

SPECIALS

HAPPY HOUR 3-5 EVERYDAY

1/2 price fries
\$5 draft & prosecco
\$6 tall cans & 6oz house wine
\$10 VS classic cocktails

HAPPY MONDAY

ALL. DAY. HAPPY HOUR.
see above

TACO TUESDAY

\$6 1oz craft margaritas (\$10 2oz)
\$5 tacos


WINE WEDNESDAY

1/2 price bottles of
wine(excluding house)
\$2 off glasses of wine
\$12 appetizers

LOCAL LIQUOR THURSDAY

support our local distilleries

\$6 local spirits
\$10 VS classic cocktails

Look for the local symbol! 

CAESAR SUNDAY

\$10 2oz housemade caesars
\$7 1oz caesars
\$5 virgin caesars

MIMOSA BRUNCH

every Saturday & Sunday from
12-3: \$4 mimosas!

DRINKS

VS CLASSIC COCKTAILS

PINA COLADA • 14

white rum, pineapple juice, coconut cream, fresh lime, toasted coconut rim 2oz

DINOSAUR SOUR • 14

dinosaur-infused vodka, citrus, foam 2oz

CAESAR • 11

house kalamato, worcestershire, tobasco, veghammer pepperoni, pickle, olive, vodka or gin or tequila 1oz | 2oz +3

MARGARITA • 14

citrus, organic cane syrup, reposado tequila, triple sec 2oz
flavours: lime, grapefruit, pineapple, cranberry

WHAT'S THE TEA • 14

local cream earl grey, gin, citrus, organic cane syrup 2oz

TUMERIC MULE • 14

vodka, citrus, organic cane syrup, happy belly tumeric ginger kombucha can 2oz

SHAFT • 12

tia maria, cold brew, oat milk, paper straw 2oz

most classic cocktails can be made by request- simply ask your server:)
substitute local spirits in any cocktail +3

MULLED CLASSIC SERIES

adding some fall flair to these time honored cocktails with a mulled wine concentrate made in house with the Tea Shop YYC's Rooibos Chai, and other spices.

MULLED OLD FASHIONED • 14

Local Rupert's Whisky, Mulled Wine, Cane Syrup

MULLED NEGRONI • 14

Local Confluence Manchester Gin, Sweet Vermouth, Campari, Mulled Wine

MULLED SIDECAR • 14

Bridgeland Distillery Brandy Gewurztraminer, Triple Sec, Mulled Wine, Citrus

....why yes, we can and will make them classic at your request

BEER- DRAFT

16oz

DANDELION • 8

coldgarden blonde

SUNSHINE RAIN • 8

cabin ipa



**BUY THE HARD-WORKING
KITCHEN STAFF A BEER
AFTER THEIR SHIFT | 4**



BEER/CIDER- TALL CANS

HAMMER PANTS • 9

ei8hty ei8ht pale ale 4.8%
473ml

DUOTANG • 9

ei8hty ei8ht sour 5% 473ml

SUPER SATURATION • 9

cabin nepa 6% 473ml

◆◆
NEW
◆◆

IN THE UNDERWORLD • 9

dandy oyster stout 5.5% 473ml
coffee, chocolate, light roast

FIVE OF DIAMONDS • 9

blindman pilsner 4.8% 473ml

IMPORT STYLE PREMIUM • 9

dandy lager 5% 473ml

PERFECT PEAR CIDER • 9

Sunny Cider (Dry) 6% 473ml

VILLAGE CIDER • 9

Semi Dry 5.5% 473ml


N/A BEER • 8

CR*FT non-alcoholic pale ale 0.3%
473ml


SPIRITS

enjoy any spirit with your choice of:
*soda, craft tonic, grizzly paw root
beer, black cherry cola, ginger
beer, orange cream soda, or
orange or pineapple juice at no*


**extra cost
VODKA**

 **local:** confluence, wildlife, eau
claire equineox 1oz 10 | 2oz 15
back bar: prairie organic 1oz 10 |
2oz 15
well: alberta pure 1oz 7 | 2oz 12


GIN

 **local:** confluence, wildlife
barrel aged, eau claire flourish
1oz 10 | 2oz 15
back bar: prairie organic 1oz
10 | 2oz 15
well: gordon's 1oz 7 | 2oz 12

WHISKEY

 **local:** eau Claire rupert's 1oz 10
| 2oz 15
back bar: toki suntory whiskey
1oz 11 | 2oz 16
well: canadian club, jamesons
1oz 7 | 2oz 12

RUM

 **local:** romero sugarcane spirit
1oz 10 | 2oz 15
back bar: plantation pineapple,
flor de cana 12yr, appleton
estate signature 12yr
1oz 9 | 2oz 14
well: captain morgan white or
dark 1oz 7 | 2oz 12

TEQUILA/ MEZCAL

back bar: casamigos anejo 1oz
17
well: cazadores reposado 1oz 7 |
2oz 12 sombra mezcal 1oz 10 |
2oz 15

BOURBON

back bar: booker's 1oz | 17
maker's mark 1oz 10 | 2oz 15
well: buffalo trace 1oz 9 | 2oz 14

SCOTCH

back bar: balvenie 12yr double
wood, springbank 10yr 1oz | 17
well: ballantine's 1oz 7 | 2oz 12



RED WINE

HOUSE- SUMAC RIDGE

Okanagan, BC

rich plum and raspberry aromas, flavours of red fruit and a hint of smoky oak and vanilla 8 | 11 | -

CAB SAUV- BLACK SAGE

Okanagan, BC

cassis, toasted oak and hints of spice 15 | 22 | 60

MERLOT- RED ROOSTER

Okanagan, BC

bright, juicy, fruit-forward - | - | 48

PINOT NOIR- HAYWIRE

Okanagan, BC

bright, juicy, fruit-forward flavors, smoke 15 | 22 | 62

GAMAY- CAVE SPRING

Jordan, ON

bold, invigorating fruit, pepper & spice - | - | 48

ROSÉ- CITY & COUNTRY

Calgary, AB

dry but fruity with robust aromas of cherries and berries 12 | 18 | 49

WHITE WINE

HOUSE- SUMAC RIDGE

Okanagan, BC

floral and citrus aromas, grapefruit, peaches, and a hint of jasmine 8 | 11 | -

REISLING- RED ROOSTER

Okanagan, BC

dry, medium-bodied with acidity, granny smith apple finish - | - | 48

PINOT GRIS- HAYWIRE

Okanagan, BC

intensely textured and very fruit forward with juicy acidity 15 | 22 | 55

BUBBLES

PROSECCO- ZONIN

medium bodied with soft spritz; pear and melon flavours followed by lime flavour to finish 9 | - | -

BRUT- SUMMERHILL

Kelowna, BC

aromas of apple, lime, pear, almonds and grapefruit. exhibits crisp acidity, a soft, creamy mousse, and a long finish - | - | 75

ZERO PROOF

non-alcoholic cocktails

VIRGIN CAESAR • 7

house-made kalamato, vegan
worsch, tabasco, pickle, olive,
pepperoni

VIRGIN PINA COLADA • 7

pineapple juice, coconut cream,
citrus, toasted coconut rim

CRANBERRY TURMERIC GINGER SODA • 5

cranberry juice, happy belly
turmeric kombucha, organic
cane syrup, soda

CITRUS FRUIT PUNCH • 5

citrus, pineapple, grapefruit,
orange juice,

SWEET PEACH TEA • 5

cream earl grey, citrus, organic
cane syrup, peach bitters

SHAKEN LEMONADE • 5

fresh squeezed citrus, organic
cane syrup, soda

◆ ◆
NEW
◆ ◆



Pumpkin Spice Latte • 5

with oat milk, organic cane syrup, pumpkin
spice and 2oz espresso

Turmeric Steamer • 5

with oat milk, turmeric, organic cane syrup
and black pepper

BOOZY ADD-ONS

TIA MARIA • 5/8

1oz/2oz

GRAND MARNIER • 6/9

1oz/2oz

AMARETTO • 5/8

1oz/2oz

BAILEYS • 8

jamesons, coconut milk, vanilla,
organic cane syrup 2oz

BEVERAGES

KOMBUCHA • 6

local happy belly kombucha:
pineapple hops, turmeric ginger
or purple ginger

GRIZZLY PAW SODA • 4

brewed in Canmore: orange
cream soda, root beer, ginger
beer, black cherry cola

OAT /CHOCOLATE OAT MILK • 4

tall glass of oat milk/chocolate
oat milk

JUICE • 3

orange, grapefruit, pineapple,
cranberry

SODA • 2

with lime wedge

COFFEE/TEA

hot or cold

DRIP COFFEE • 3

oso negro beans from Nelson
BC. oat milk and organic cane
sugar upon request

LOOSE LEAF TEA • 4

Teashop YYC. peppermint blend,
rootbeer rooibos chai, chamomile,
cream earl grey, hojicha green

ESPRESSO • 2.5

organic oso negro coffee beans

HOT CHOCOLATE • 4.5

Chocolate Oat Milk

LATTE OR MOCHA • 5

with steamed chocolate oat or
oat milk and 2oz espresso

LONDON FOG/ CHAI LATTE • 5

earl grey or chai tea, vanilla,
organic cane syrup, steamed oat
milk

MATCHA LATTE • 5

organic matcha and vanilla,
organic cane syrup, steamed
oat milk

BAILEYS & COFFEE • 8

coffee, Jamesons, coconut milk,
vanilla, organic cane syrup 2oz

FOOD

START

KALAMARI • 15

fried local blue oyster mushrooms, jalapeños and red onion, capers, served with tzatziki and lemon

CHICKIN BITES • 14

3/4 lb crispy chicken served with garlic tahini sauce and fresh veg
Choice of: buffalo, house bbq, sweet chili, greek SFA

QUESADILLA • 12.5

bbq braised jackfruit, onions, corn and black beans, cheddar cheese, chipotle aioli GFA

TACOS

one 7 / two 13.5 / three 18.5

NO-FISH

crispy battered heart of palm, red cabbage, mango salsa, guacamole, chipotle aioli, lime SFA/GFA

CHICKIN

crispy chicken bites with creamy slaw, garlic tahini sauce, and green onions
Choice of: buffalo, house bbq, sweet chili, greek

ASADA MUSHROOM

sliced portobello mushroom "steak" marinated in a traditional asada marinade, guacamole, red cabbage, pico de gallo GFA

SALADS

GREEN SALAD • 5.5 / 10

mixed greens, shredded red cabbage and carrots, toasted pumpkin seeds, apple cider vinaigrette SF/GF

CAESAR SALAD • 6.5 / 12.5

house caesar dressing and croutons, bacon bits, fried capers, lemon wedge GFA
Add crispy buffalo, house bbq, sweet chili, or greek chicken +5

HEART BEET SALAD • 8.5 / 16.5

roasted beets, hemp hearts, kale, red cabbage, carrots, cucumber, edamame, crumbled lemongrass tofu, local micro green garnish, savoury goddess dressing GF

BOWLS

SESAME GINGER NOODLE BOWL • 17.5

rice noodles, lemongrass tofu, sesame ginger sauce, shredded red cabbage and carrot, avocado, cucumber, spicy mayo, black sesame seeds GF

CHILI CHICKIN RICE BOWL • 18

house made chili chicken on jasmine rice, cucumber, mango salsa, black sesame seeds, spicy mayo, green onions, micro green garnish SFA

SUSHI BOWL • 17.5

jasmine rice, smoked carrot "samon", teriyaki sauce, seaweed flakes, edamame, cucumber, avocado, black sesame seeds, spicy mayo GF

FRIES

small / regular

GARLIC FRIES • 4.5 / 7

house-cut fries, garlic, pink salt, street sauce dip on the side SFA/GF

STREET FRIES • 9 / 12

house-cut fries, gravy, cheddar cheese, sautéed onions, street sauce, green onions GF

NACHO FRIES • 11 / 15

house-cut fries, gravy, cheddar cheese, jalapeños, pico de gallo, guacamole, chipotle aioli, green onions GF

BUFFALO FRIES • 12 / 16

house-cut fries, gravy, cheddar cheese, buffalo chicken, garlic tahini sauce, green onions

PLATES / PASTA

NO-FISH & CHIPS • 15 / 20

beer battered no-fish fillets served on a bed of house-cut fries, coleslaw, tartar sauce and lemon 1pc or 2pc

MAC N/ CHEEZE • 15.5

creamy house-made cheese sauce, toasted panko, smoked paprika | 15.5 SFA
add jalapeños | 1
add garlic mushrooms | 1.5
add pico de gallo | 1.5
add beyond bratwurst | 5

SF/GF = Soy / Gluten friendly

SFA/GFA = Soy / Gluten friendly available - please ask for modifications

Parties of 6 or more are subject to an automatic 20% gratuity

all burgers, chicken, and subs are served with your choice of side

BURGERS

Choice of Beyond or veggie patty
sub gluten free bun +2

NOTHIN' BUT CLASS • 18

cheddar cheese, butterleaf, red
onion, pickles, tomato, street
sauce, grilled pretzel bun
GFA/SFA

FIESTA • 18

guacamole, house BBQ sauce,
chipotle aioli, jalapenos, tangy
lime red cabbage, grilled
pretzel bun GFA

TRUFFLE MUSHROOM • 19

swiss cheese, garlic
mushrooms, onion rings, truffle
aioli, butterleaf, grilled pretzel
bun GFA

CHICKIN

KRISPY CHICKIN BURGER • 18.50

crispy buttermilk fried seitan,
pickles, street sauce, tomato
and butterleaf, grilled pretzel
bun

NASHVILLE CHICKIN BURGER • 18.50

crispy buttermilk fried seitan,
nashville hot sauce, pickles,
spicy mayo, tomato and
butterleaf, grilled pretzel bun

CHICKIN CAESAR WRAP • 18

caesar dressed romaine, bacon
bits, crispy chicken, whole
wheat tortilla
Choice of: buffalo, house bbq,
sweet chili, greek

SUBS

BANH MI • 17.5

grilled lemongrass tofu, sesame
soy sauce, carrots, cucumbers,
cilantro, Swiss cheese, spicy
mayo, grilled scallion bun

BRATWURST • 18

beyond brat, grilled onions,
chipotle aioli, local raw ruby
sauerkraut, grilled scallion bun
GFA/SFA

SIDES

garlic fries GF/SFA
house salad GF/SF
creamy dill slaw GF
caesar salad (+2.5) GFA

street fries (+3) GF
nacho fries (+4) GF
buffalo fries (+4.5)

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ADD-ONS

sauteed onions | 1
add jalapeños | 1
garlic mushrooms | 1.5
guacamole | 3
avocado half | 2.5
tofu bacon | 2
beyond bratwurst | 5
garlic bread 2pc 1.5 | 4pc 2.5

BRUNCH

weekends from 12-3
served with tots or house salad
sub gluten free bun +2

THE B.E.L.T(LINE) SANDWICH • 15.5

beyond breakfast sausage, just egg,
butterleaf lettuce, blistered cherry
tomatoes, melted cheeze, truffle
aioli, toasted pretzel bun GFA
add avocado | 2.5

SMOKED SAMON BREAKFAST BAGEL • 13.5

house carrot samon, cream cheeze,
fried capers, red onion, cucumber,
local micro greens, lemon dill aioli,
toasted everything bagel GFA
add avocado | 2.5
add just egg | 3

TRUFFLE BREAKFAST BOWL • 15

tots, garlic mushrooms, beyond
breakfast sausage, cheezy
scrambled ehggs, blistered
cherry tomatoes, truffle aioli,
green onion GF

MIMOSAS • 4

organic prosecco, choice of orange,
grapefruit, or pineapple 5oz

KIDDOS

MAC N' CHEEZE • 9

house cheeze sauce, macaroni
noodles, panko

GRILLED CHEEZE • 9

garlic buttered sourdough,
cheddar cheeze. choice of
fries or veggies and dip

CHEEZE BURGER • 15

beyond or veggie patty, cheddar
cheeze, ketchup, toasted
pretzel bun. choice of fries or
veggies and dip

DESSERT

CARROT CAKE • 9

decadent dense carrot cake
with cream cheeze frosting

COOKIE DOUGH BROWNIE • 9

black bean brownie, oat cookie
dough, chocolate ganache,
vanilla icecreme GF

CREME BRULEE • 7

vanilla coconut custard, torched
organic cane sugar GF

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ONION/GARLIC/ALLIUM FRIENDLY

please specify your allergies to your server when you order

our kitchen uses garlic and onion, cross contamination is always a possibility

NOTHIN' BUT CLASS BURGER • 18

butterleaf, pickles, tomato,
beyond patty, pretzel bun
GFA/SF

TRUFFLE MUSHROOM • 19

sauteed mushrooms, truffle
aioli, butterleaf, beyond patty,
pretzel bun GFA

SUSHI BOWL • 17.5

jasmine rice, smoked carrot
"samon", seaweed flakes,
edamame, soy sauce cucumber,
avocado, black sesame seeds,
wasabi mayo GF

GREEN SALAD • 5.5 / 10

mixed greens, shredded red
cabbage and carrots,
toasted pumpkin seeds,
apple cider vinaigrette
SF/GF

HEART BEET SALAD • 8.5 / 16.5

roasted beets, hemp hearts,
kale, red cabbage, carrots,
cucumber, edamame, local
micro green garnish, Apple
Cider Vinaigrette GF

small / regular

PLAIN FRIES • 4.5 / 7

house-cut fries, truffle aioli
sauce dip on the side SFA/GF

SIDES

plain fries GF/SFA
house salad GF/SF

DESSERT

COOKIE DOUGH BROWNIE • 9

black bean brownie, oat cookie
dough, chocolate ganache,
vanilla icecream GF

CREME BRULEE • 7

vanilla coconut custard, torched
organic cane sugar GF

CARROT CAKE • 9

decadent dense carrot cake
with cream cheese frosting

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