

Specials

Happy Hour

EVERY DAY FROM 3-5

\$5 draft (16oz)

\$5 tacos*

\$6 tall cans

\$6 house wine (6oz)

\$6 margaritas (1oz)

Nacho Average Wednesday

\$5 OFF NACHOS*

\$5 DRAFT

16oz local draft by coldgarden & cabin
brewing

Margarita Monday

**\$6 SINGLE / \$10 DOUBLE /
\$30 PITCHER**

choose from any of our signature craft
margarita flavours

Thirsty Thursday

\$10 2OZ CRAFTED COCKTAILS

choose from any of our signature
crafted cocktails

Tacos & Tequila Tuesday

**\$5 TACOS* &
1/2 PRICE TOP SHELF
TEQUILA**

1/2 price tequila does not apply to well
tequila or any tequila cocktails

Caesar Sunday

HOUSEMADE CAESARS

\$5 virgin caesars

\$7 single caesars

\$7 micheladas

\$10 double caesars

*ALL FOOD SPECIALS ARE FOR DINE-IN ONLY

Margaritas

1oz 9 / 2oz 14 / 6oz 39

CLASSIC LIME

cazadores reposado, triple sec, fresh citrus, organic cane syrup
make it a beergarita +5

AVOCADO JALAPEÑO

cazadores reposado, triple sec, fresh citrus, avocado, fresh jalapeño organic cane syrup



PUMPKIN PIE

cazadores reposado, triple sec, fresh citrus, pumpkin, coconut milk, cinnamon, organic cane syrup

COFFEE

cazadores reposado, grand marnier, cold brew, tia maria, fresh citrus, organic cane syrup

PICKLE

cazadores reposado, triple sec, pickle juice, organic cane syrup

CHARRED PINEAPPLE

mezcal, triple sec, charred pineapple puree, fresh citrus, organic cane syrup

GUAVA TAJIN

cazadores reposado, triple sec, guava puree, tajin, fresh citrus, organic cane syrup

FUZZY PEACH

fuzzy peach-infused reposado, triple sec, fresh squeezed citrus, organic cane syrup

STRAWBERRY RHUBARB

cazadores reposado, triple sec, rhubarb bitters, strawberry puree, fresh squeezed citrus, organic cane syrup

Crafted Cocktails

PEACH BELLINI

appletons estate, peach puree, organic cane syrup, prosecco 4oz | 14

PINA COLADA

coconut milk, fresh lime, pineapple juice, white rum, toasted coconut rim 2oz | 14

STREET CAESAR

vodka or gin, housemade klamato, tapatio, chorizo, pepperoncini, chicago spice rim 1oz 11 | 2oz 14

MOJITO

white rum, mint, lime, soda,
choice of: peach or blueberry puree 2oz | 14

PALOMA

cazadores reposado, grizzly paw grapefruit soda, fresh citrus and grapefruit juice, organic cane syrup 2oz | 14

SMOKED APPLE BOURBON SOUR

buffalo trace, apple cider, foam, fresh citrus, organic cane syrup 2oz | 14

PUMPKIN SPICE SHAFT

tia maria, oat milk, cold brew, pumpkin puree, coconut milk, cinnamon

FALL SANGRIA- TWO WAYS

- 1.5oz | 12
- salted caramel apple white sangria
 - beet & blueberry red sangria
- 1oz alcohol + 4oz wine | 14

Beer

– Draft –

CABIN

cabin super saturation 16oz | 8

DANDELION BLONDE

coldgarden 16oz | 8

make it a michelada +1

– Cans –

HAMMER PANTS PALE ALE

eighty eight 473ml | 9

DUOTANG SOUR

eighty eight 473ml | 9

SUNSHINE RAIN IPA

cabin 473ml | 9

PREMIUM LAGER

dandy 473ml | 9

BUNBURY PINEAPPLE

WHEAT ALE

dandy 473ml | 9

BLINDMAN RIVER

SESSION ALE

blindman 473ml | 9

SMOKES SCOTCH ALE

highline brewing 473ml | 9

PEAR-FECT PEAR CIDER

sunnycider 473ml | 9

VILLAGE CIDER

village 473ml | 9

BUY THE KITCHEN STAFF A
BEER AFTER THEIR SHIFT | 4

Wine

6oz / 9oz / bottle

– by the glass –

SUMAC RIDGE RED

blend 8 / 11 / -

MERLOT

red rooster, okanagan 13 / 18 / 50

SUMAC RIDGE WHITE

blend 8 / 11 / -

PINOT GRIS

red rooster, okanagan 13 / 18 / 50

SIMILKAMEEN ROSE

city & country, calgary 14 / 19 / 52

VILLA TERESA ORGANIC

PROSECCO

villa teresa, italy 9 / - / 40

– by the bottle –

SAUVIGNON BLANC

sandhill, okanagan - / - / 58

CABERNET SAUVIGNON

black sage, okanagan - / - / 65

Spirits

add a can of local grizzly paw soda with any spirit for \$2 or orange, grapefruit, pineapple, cranberry, or soda for no additional charge

Tequila

blanco / reposado / añejo

FUZZY PEACH TEQUILA

10

ESPOLON

9 / 10 / -

ARETTE

9 / 10 / 11

TEREMANA

12 / 14 / -

CASAMIGOS

13 / 15 / 17

DON JULIO

12 / 14 / 16

DON JULIO 1942

50

TIERRA NOBLE

15 / 18 / 22 / 30

CLASE AZUL

- / 45 / -

Mezcal

ALIPUS SAN BALTAZAR

1 oz | 15

CASAMIGOS

1oz | 18

Vodka

EAU CLAIRE EQUINEOX

1oz 10 | 2oz 15

CONFLUENCE HEADWATER

1oz 10 | 2oz 15

Rum

APPLETONS ESTATE

SIGNATURE 12YR

1oz 9 | 2oz 14

PLANTATION PINEAPPLE

1oz 9 | 2oz 14

NEWFOUNDLAND DISTILLERY

CO. GUNPOWDER ROSE

1oz 9 | 2oz 14

Whiskey/ Bourbon

BUFFALO TRACE BOURBON

1oz 9 | 2oz 14

FOUR ROSES BOURBON

1oz 9 | 2oz 14

JAMESONS IRISH

1oz 7 | 2oz 12

EAU CLAIRE RUPERTS

1oz 10 | 2oz 15

BEARFACE OXACAN WHISKEY

1oz 10 | 2oz 15

SUNTORI TOKI

1oz 10 | 2oz 15

Gin

EAU CLAIRE FLOURISH

1oz 10 | 2oz 15

CONFLUENCE MANCHESTER

1oz 10 | 2oz 15

CONFLUENCE PINK GIN

1oz 10 | 2oz 15

Zero Proof Cocktails

VIRGIN MARGARITA

fresh squeezed citrus, organic cane
syrup, choice of flavour | 5

Avocado

Strawberry rhubarb

Peach

Guava tajin

Cucumber jalapeño

Charred pineapple

Pumpkin pie

Blueberry

VIRGIN PINA COLADA

coconut milk, pineapple juice, organic
cane syrup, fresh citrus | 6

VIRGIN CAESAR

housemade kalamato, pickle,
pepperoncini, veghammer chorizo, Silk
Road Chicago steak spice, lime | 7

PEACH OR BLUEBERRY

MINT SODA

peach or blueberry puree, lime, mint,
soda, organic cane syrup | 5

THAI LEMON GINGER

ICED TEA

local brewed tea, organic cane sugar,
fresh citrus | 4

Beverages

GRIZZLY PAW SODA

root beer, ginger beer, black cherry
cola, orange cream soda, grapefruit |
4

HAPPY BELLY KOMBUCHA

grapefruit hops, purple ginger | 6

SODA

with fresh lime | 2

JUICE

choice of grapefruit, pineapple,
orange, or cranberry | 3

NON-ALC PALE ALE

village brewery 473ml | 8

Hot Drinks

OSO NEGRO COFFEE | 3

drip. choice of oat milk and/or
organic cane sugar upon request

TEA SHOP YYC | 3

rootbeer chai (rooibos)

hojisha (green)

riverfront (mint blend)

cream earl grey (black)

Food Menu

Appetizers

FRESH GUACAMOLE | 14

avocado, cilantro, onions,
pico de gallo, house corn tortilla chips
GF / SF

CHIPS & SALSA | 8

fire roasted salsa (or pico de gallo)
house corn tortilla chips GF / SF

DIP TRIO | 10

served with house corn tortilla
chips. Choose 3:
pineapple salsa
ceviche
guacamole
pico de gallo
mango salsa
fire roasted salsa
GF / SF

DELUXE NACHOES | 21

house corn tortilla chips, cheese, pico
de gallo, fresh jalapeños, black olives,
chipotle aioli, chaat masala corn &
black beans green onions, side of
roasted salsa GF / SFA

**Add: crumbled beef, chicken tinga,
chipotle pulled pork +4
guacamole +3**

takes ~15 minutes to bake

YUCCA FRIES | 12

crispy fried cassava root,
chimichurri, lime crema, cilantro
GF / SFA

CHILI LIME BRUSSEL SPROUTS | 11

fried brussel sprouts, lime crema,
pumpkin seed parmesan, jalapeños,
cilantro GF / SFA

SWEET CHILI CAULIFLOWER | 15

crusted cauliflower, sweet chili
sauce, pickled jalapeño and fresno
chilis, green onion, valentinas
crema GF

POKÉ TOSTADAS | 13

crispy corn tortillas, guacamole,
watermelon poké, mango salsa,
chipotle aioli, cilantro GF


add a tostada +4

JALAPENO CHEESE DIP | 14

crispy corn tortillas, cashew cheese,
fire roasted jalapeños
contains cashews GF / SF

SF/GF = Soy / Gluten friendly

SFA/GFA= Soy / Gluten friendly available- please ask for modifications
all parties of 6 or more are subject to a 20% automatic gratuity

 = spicy

Tacos

1 for 6.75 | 2 for 13 | 3 for 18.5 | 4 for 24

all tacos come on locally made corn tortillas.

flour tortillas available upon request

CHIMICHURRI BEAF

housemade crumbled beaf, chimichurri, pico de gallo, avocado, cilantro

BANG BANG CAULIFLOWER

crispy cauliflower, valentinas crema, avocado lime cabbage, watermelon radish, green onions GF

CHIPOTLE LIME PULLED PORQUE

chipotle lime pulled local oyster mushrooms, grilled pineapple salsa, lime crema, green onions (very spicy) GF

NO-FISH

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

ASADA PORTOBELLO

marinated portobello, sautéed red cabbage, guacamole, pico de gallo GF

CHICKIN TINGA

zesty tomato chipotle braised chickin, guacamole, pickled onions, cilantro GF

OCTOBER FEATURE: KOREAN

FRIED CHICKIN

beyond chickin, cabbage, gochujang aioli, jalapeños, cucumber, green onion, sesame seeds, cilantro

Hot Sauces

 **CHOLULA, VALENTINAS, TAPATIO**

  **VALENTINAS BLACK LABEL, EL YUCATECO HABANERO**

   **ALBERTA CRUDE, ACID RAIN**

    **PIPING PIPARO**

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 source as local, organic, and high quality ingredients as possible.


Common allergens in our kitchen include gluten, soy, corn, 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, as we do use some products that are made in facilities where dairy is processed.

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Burritos/ Quesadilla

comes with a side of chips & pico,
avocado kale slaw, or lime rice
Sub house soup | 2

BEAF BURRITO | 17

housemade crumbled beaf, lime rice,
cheeze, guacamole, sautéed peppers,
corn & black beans, pico de gallo,
valentinas crema, avocado vinaigrette

ALL DAY BRUNCH BURRITO | 17

scrambled tofu, veghammer chorizo,
cheeze, guacamole, sautéed peppers,
corn & black beans, pico de gallo,
valentinas crema

ASADA PORTOBELLO QUESADILLA | 17

cheeze, sautéed peppers, chaat masala
corn & black beans, avocado vinaigrette,
pickled jalapeños, asada merinated
portobello mushrooms and red cabbage,
side of jalapeño crema and pico de gallo

Dessert

PINEAPPLE TRES LECHEs | 9.5

vanilla sponge cake drenched in
condensed coconut milk, whipped
coconut cream, pineapple
reduction, grilled pineapple garnish

PUMPKIN SPICED CREME BRULEE | 7.5

coconut vanilla custard with
pumpkin, cinnamon, and torched
cane sugar GF

Bowls/ Salads

substitute kale for rice | 1

LEMON TOFU BOWL | 16.5

lime rice, crispy lemon herb tofu,
avocado, jalapeño crema, red
cabbage, edamame, mango salsa,
citrus soy sauce, fresh jalapeños,
watermelon radish, black sesame
seeds GF

CHIMICHURRI STAKE BOWL | 16.5

marinated portobello stake,
chimichurri, lime rice, sautéed
peppers & onions, chaat masala
black beans & corn, pico de gallo,
guacamole, valentinas crema GF

POKÉ SALAD | 15


watermelon poké, avocado
vinaigrette, cabbage and kale,
mango salsa, edamame, cucumber,
watermelon radish, house tortilla
chips GF

HOUSE SOUP SM 7 | LG 11

made from scratch daily.
ask your server

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