



## 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  
\$3 off 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**

### 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

## 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

## GOOD MORNING COFFEE STOUT • 9

88 Vietnamese Coffee 6.5% 473ml

## FIVE OF DIAMONDS • 9

blindman pilsner 4.8% 473ml

## IMPORT STYLE PREMIUM • 9

dandy lager 5% 473ml

## VILLAGE CIDER • 9

Semi Dry 5.5% 473ml

## BRAMBLEBERRY • 9

Sunny Cider Dry 6.6% 473ml  
blackberry/raspberry/blueberry


## 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 BLEND

Okanagan, BC

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

### HOUSE- SUMAC RIDGE CABERNET MERLOT

Okanagan, BC

blackberries, cherries, spice  
and hints of mocha 9 | 13 | -

### PINOT NOIR- HAYWIRE

Okanagan, BC

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

### MERLOT- RED ROOSTER

Okanagan, BC

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

### 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 BLEND

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

### CITRUS FRUIT PUNCH • 5

citrus, pineapple, grapefruit,  
orange juice, organic cane  
syrup

### CINNAMON FIG ICED TEA • 5

cream earl grey, citrus, organic  
cane syrup, cinnamon fig bitters

### SHAKEN LEMONADE • 5

fresh squeezed citrus, organic  
cane syrup, soda

## BEVERAGES

### KOMBUCHA • 6

local happy belly kombucha:  
pineapple hops 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

NEW



### Pumpkin Spice Steamer • 5

with oat milk, organic cane syrup, pumpkin  
spice

### Turmeric Steamer • 5

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

## COFFEE/TEA

hot or cold

### DRIP COFFEE • 3.5

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

## BOOZY ADD-ONS

### TIA MARIA • 6/9

1oz/2oz

### GRAND MARNIER • 7/10

1oz/2oz

### AMARETTO • 6/9

1oz/2oz

### BAILEYS • 9

creme de cacao, tia Maria,  
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 chickin 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 cheeze, 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 chickin 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, bakon bits, fried capers, lemon wedge GFA  
Add crispy buffalo, house bbq, sweet chili, or greek chickin +5

### HEART BEET SALAD • 8.5 / 16.5

roasted beets, hemp hearts, kale, red cabbage, carrots, cucumber, edamame, crumbled lemongrass tofu, 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 chickin on jasmine rice, cucumber, mango salsa, black sesame seeds, spicy mayo, green onions, 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 cheeze, sautéed onions, street sauce, green onions GF

### NACHO FRIES • 11 / 15

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

### BUFFALO FRIES • 12 / 16

house-cut fries, gravy, cheddar cheeze, buffalo chickin, 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 cheeze 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)

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

## 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,  
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

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



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