

# Specials

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## 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, citrus, avocado, fresh jalapeño organic cane syrup

## COFFEE

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

## PICKLE

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

## CHARRED PINEAPPLE

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

## GINGER PEAR

cazadores reposado, triple sec, pear puree, ginger, citrus, organic cane syrup

**COMING SOON**

## FUZZY PEACH

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

## STRAWBERRY RHUBARB

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

## CHARRED BASIL WATERMELON

mezcal, triple sec, charred basil, watermelon, organic cane syrup, citrus

## 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

### SALTED CARAMEL SANGRIA

salted caramel crown royal, white wine, apple cider 5oz | 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

### SHAFT

tia maria, oat milk, cold brew, coconut milk 1.5oz | 12

# Beer

– Draft –

## CABIN

cabin super saturation 16oz | 8

## DANDELION BLONDE

coldgarden 16oz | 8

make it a michelada +1

– Cans –

## HAMMER PANTS

pale ale by eighty eight 473ml | 9

## DUOTANG

sour by eighty eight 473ml | 9

## SUNSHINE RAIN

IPA by cabin 473ml | 9

## PREMIUM LAGER

import-style lager by dandy 473ml | 9

## BUNBURY PINEAPPLE

wheat ale by dandy 473ml | 9

## BLINDMAN RIVER

session ale by blindman 473ml | 9

## SMOKES

scotch ale by highline brewing  
473ml | 9

## PEAR-FECT PEAR

dry cider by sunnycider 473ml | 9

## VILLAGE CIDER

sweet cider by village 473ml | 9

## GREAT EXPECTATIONS

ESB by Cabin 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 ginger beer, black cherry cola, grapefruit soda, 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 jalapeno  
Strawberry rhubarb  
Peach  
Charred pineapple  
Watermelon Basil

### **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

### **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 / SFA

### 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  
beet hummus  
guacamole  
pico de gallo  
mango salsa  
fire roasted salsa  
GF / SF

### HOUSE SOUP

made from scratch daily.  
ask your server small 7 | large 11

### DELUXE NACHOES | 21

house corn tortilla chips, cheese, pico  
de gallo, fresh jalapeños, black olives,  
chipotle aioli, corn & black beans,  
green onions, side of roasted salsa  
**Add: crumbled beef, herb chickin,  
chipotle pulled porque +4  
guacamole +3**  
GF / SFA

**\*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

### CHICKPEA TOSTADAS | 12

Beet hummus, lemon chickpeas, sweet  
pickled garlic, dill turmeric aioli,  
arugula, pickled onions GF / SFA  
**add a tostada +4**

### JALAPENO CHEESE DIP | 14

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

### ROASTED BEET HUMMUS | 10

charred beets, chickpeas, EVOO,  
toasted pumpkin seeds, dill, warm  
crostini, cucumbers GFA / 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 BEEF

crumbled beef, 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

## KOREAN FRIED CHICKIN

beyond fried chicken, kimchi, cabbage goshujang aioli, cucumber, jalapeño, cilantro, black sesame seeds GFA

## NOVEMBER FEATURE:

### THE LIL-MAC TACO

crumbled beyond beef, pickles, Mac sauce, iceberg lettuce, white onions, sesame seeds

# Hot Sauces

 **CHOLULA, VALENTINAS, TAPATIO**

 **VALENTINAS BLACK LABEL, EL YUCATECO HABANERO**

 **ALBERTA CRUDE, ACID RAIN**

 **PIPING PIPARO**

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# 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.

## Burritos/ Quesadilla

comes with a side of chips & pico,  
avocado kale arugula salad, or lime rice

Sub house soup | 2

Sub yucca fries | 3.75

### BEAF BURRITO | 17

housemade crumbled beaf, lime rice,  
cheeze, guacamole, roasted red  
peppers, corn & black beans, pico de  
gallo, valentinas crema

### ALL DAY BRUNCH

#### BURRITO | 17

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

### PESTO CHICKIN QUESADILLA | 17

kale and basil pesto, cheeze, red  
onion, herb chickin, roasted red  
peppers, sundried tomato aioli

**\*contains cashews\***

### BIRRIA TACOS | 16

2 braised jackfruit tacos, cheeze, onion,  
cilantro, yucca fries GF  
(or choice of side)

**\*Available 12-5pm Monday - Friday\***

## Bowls/ Salads

substitute kale for rice | 1

### LEMON TOFU BOWL | 16.5

lime rice, crispy lemon herb tofu,  
avocado, jalapeño crema, red cabbage,  
cucumber, 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 chaat masala black beans &  
corn, pico de gallo, guacamole,  
valentinas crema GF

### HARVEST PICKLED SALAD | 16.5

cashew dressing, kale & arugula,  
pickled golden beets, red onions, dates,  
chaat masala tofu, avocado, chickpeas,  
pumpkin seeds, blue tortilla strips GF /  
SFA

**add herb chickin, beaf, pulled  
porque, asada or portobello stake +4**



## Dessert

### PINEAPPLE TRES LECHES | 9.5

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

### CREME BRULEE | 7.5

coconut vanilla custard and torched  
cane sugar GF

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