

# 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)

## Margarita Monday

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

choose from any of our signature craft  
margarita flavours

## 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

## Nacho Average Wednesday

**\$5 OFF NACHOS\*  
\$5 DRAFT & SUNNY CIDER  
CANS**

16oz local draft by coldgarden & cabin  
brewing, 473ml cans of Sunny Cider

## Thirsty Thursday

**\$10 2OZ CRAFTED COCKTAILS**

choose from any of our signature  
crafted 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

VS Classics

1oz \$9 | 2oz \$14  
6oz \$39

## CLASSIC LIME

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

## FUZZY PEACH

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

## CHARRED PINEAPPLE

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

## STRAWBERRY RHUBARB

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

WANT A SPICY MARGARITA?  
JUST ASK!

## LAVENDER COLADA

coconut milk, lavender syrup, fresh lime, pineapple juice, white rum, toasted coconut rim 2oz | 14  
**classic coladas also available**

## STREET CAESAR

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

## SHAFT

tia maria, oat milk, cold brew 2oz | 12

## SPICY CAIPARINIA

cachaça, lime, thai chili cane syrup 2oz | 14

Adventurous

## CILANTRO CUCUMBER

cazadores reposado, triple sec, citrus, cucumber & cilantro, cane syrup

## PICKLE

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

## COFFEE

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

## SPICY AVOCADO MEZCAL

mezcal, triple sec, avocado, citrus, thai chili cane syrup

## RASPMARY MEZCAL

mezcal, triple sec, raspberry, rosemary tincture, citrus, cane syrup

## PEAR FIG

cazadores reposado, triple sec, pear, fig jam

Seasonal

## Crafted Cocktails

## PALOMOSA

mezcal, fresh citrus and grapefruit juice, cane syrup, prosecco 2oz | 14

## PATIO MOJITO

fresh mint, white rum, cane syrup, citrus, choice of fruit 2oz | 14:

**raspberry**

**cilantro cucumber**

**strawberry**

## TROPICAL TORCH

mezcal, coconut extract, coconut water, torched cedar 2oz | 14

## MONEY MANIFESTOR

white rum, oat milk, cane syrup, avocado, pistachio extract 2oz | 14

## Wine

6oz / 9oz / bottle

Red

### SUMAC RIDGE RED

blend 9 / 13 / 36

#### MERLOT

red rooster, okanagan 13 / 18 / 50

#### CABERNET SAUVIGNON

black sage, okanagan - / - / 65

White

### SUMAC RIDGE WHITE

blend 9 / 13 / 36

#### PINOT GRIS

red rooster, okanagan 13 / 18 / 50

#### ROSÉ

Jaboulet Cotes Rhone 45, France 13 / 18 / 50

#### PROSECCO

italy 9 / - / 40

## 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

### JAMROCK

blackberry vanilla sour by  
establishment 473ml | 9

### SUNSHINE RAIN

IPA by cabin 473ml | 9

### PREMIUM LAGER

import-style lager by dandy 473ml | 9

### SMOKES

scotch ale by highline brewing 473ml | 9

### FIVE OF DIAMONDS

Pilsner by Blindman Brewing 473ml | 9

### MY BEST FRIENDS GIRL

kolsch by establishment 473ml | 9

### BRAMBLE ON

Mixed berry dry cider Sunny Cider  
473ml | 9

### VILLAGE CIDER

sweet cider by village 473ml | 9

# 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

9

#### ESPOLON

9 / 10 / -

#### ARETTE

9 / 10 / 11

#### CASAMIGOS

13 / 15 / 17

#### DON JULIO

12 / 14 / 16 / 50 (1942)

#### TIERRA NOBLE

15 / 18 / 22 / 30 (extra añejo)

#### CLASE AZUL

- / 45 / -

## Mezcal

### ALIPUS SAN BALTAZAR

1 oz | 15

#### CASAMIGOS

1oz | 18

## Vodka

### EAU CLAIRE EQUINEOX, CONFLUENCE HEADWATER

1oz 10 | 2oz 15

## Rum

### APPLETONS ESTATE, PLANTATION PINEAPPLE

1oz 9 | 2oz 14

## Bourbon

### BUFFALO TRACE, FOUR ROSES

1oz 9 | 2oz 14

## Whiskey

### JAMESONS IRISH

1oz 7 | 2oz 12

### EAU CLAIRE RUPERTS, BEARFACE OAXACAN, SUNTORI TOKI

1oz 10 | 2oz 15

## Gin

### EAU CLAIRE FLOURISH, CONFLUENCE MANCHESTER, CONFLUENCE PINK

1oz 10 | 2oz 15

## Zero Proof Cocktails

### **VIRGIN MARGARITA | 5**

citrus, cane syrup, choice of flavour

**Classic**

**Strawberry rhubarb**

**Charred Pineapple**

**Raspmary**

**Cilantro Cucumber**

### **VIRGIN LAVENDER**

#### **COLADA | 6**

coconut milk, pineapple, fresh citrus,  
lavender cane syrup

### **VIRGIN CAESAR | 7**

housemade klamato, pickle,  
pepperoncini, veghammer chorizo, Silk  
Road Chicago steak spice, lime

### **THAI LEMON GINGER**

#### **ICED TEA | 4**

Tea Shop YYC tea, cane sugar, fresh  
citrus

**make it a hard iced tea with 2oz  
vodka +10**

### **VIRGIN MOJITO | 5**

citrus, cane syrup, mint, soda, choice  
of:

**lime**

**raspberry**

**cilantro cucumber**

**strawberry**

## Beverages

### **GRIZZLY PAW SODA | 4**

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

### **HAPPY BELLY KOMBUCHA | 6**

grapefruit hops, purple ginger  
**make it a hard iced tea with 2oz  
vodka +10**

### **SODA | 2**

with fresh lime

### **JUICE | 3**

choice of grapefruit, pineapple, apple,  
orange, or cranberry

### **NON-ALC PALE ALE | 8**

village brewery 473ml

## Hot Drinks

### **OSO NEGRO COFFEE | 3**

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

### **TEA SHOP YYC | 3**

rootbeer chai (rooibos)  
hojicha (green)  
riverfront (mint blend)  
cream earl grey (black)

# Food Menu

## Appetizers

### CHIPS & GUACAMOLE | 16

fresh chunky avocado, red onion, cilantro, pico de gallo, house corn chips GF / SF

### CHIPS & SALSA | 9

choice of pico de gallo or roasted salsa, with house corn tortilla chips GF/SF

### DIP TRIO | 11

served with house corn tortilla chips. Choose 3:  
pineapple salsa  
beet hummus  
pico de gallo  
mango salsa  
roasted salsa  
guacamole  
corn salsa  
refried beans  
GF / SF

### JALAPENO CHEEZE DIP | 15 🔥

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

### ROASTED BEET HUMMUS | 10

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

### YUCCA FRIES | 13

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

### CHILI LIME BRUSSEL SPROUTS | 12

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**

### DELUXE NACHOS | 22

house corn tortilla chips, cheddar & mozzarella blend, pico de gallo, jalapeños, black olives, chipotle aioli, green onions, side of roasted salsa  
GF / SFA

**add guac +3.5**

**add beef, herb chickin, or pulled pork +4**

take ~15 minutes to bake

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 7 | 2 for 13.5 | 3 for 19 | 4 for 24.5

**all tacos come on locally made corn tortillas.  
flour tortillas available upon request**

## CHIMICHURRI BEEF

crumbled beef, cilantro chimichurri,  
pico de gallo, avocado, cilantro

## BANG BANG CAULIFLOWER

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

## 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, lime red  
cabbage, mango salsa, guacamole,  
chipotle aioli GFA / SFA

## ASADA PORTOBELLO

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

## KOREAN FRIED CHICKIN 🔥

fried soy curls, kimchi, cabbage  
goshujang aioli, cucumber, jalapeño,  
cilantro, black sesame seeds GFA

## MAY FEATURE: STUFFED JALAPEÑO

Jackfruit stuffed and battered jalapeño,  
fried plantain, Chile árbol sauce, slaw,  
cilantro

# Hot Sauces

🔥 **HOUSEMADE JALAPENO, CHOLULA,  
VALENTINAS, TAPATIO**

🔥🔥 **VALENTINAS BLACK LABEL,  
EL YUCATECO HABANERO**

🔥🔥🔥 **ALBERTA CRUDE**

🔥🔥🔥🔥 **HOUSEMADE HABANERO**

# 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, kale salad with avocado vinaigrette, or lime rice

Sub soup | 2

Sub yucca fries | 4

### BEAF BURRITO | 18

housemade crumbled beaf, lime rice, cheeze, chimichurri, roasted red peppers, refried black beans, pico de gallo, valentinas crema

### ALL DAY BRUNCH BURRITO | 18

scrambled tofu, chorizo, cheeze, tater tots, roasted red peppers, refried black beans, pico de gallo, chimichurri, valentinas crema

### PESTO CHICKIN QUESADILLA | 18

sunflower seed pesto, cheeze, red onion, herb chickin, jalapeno cheeze sauce, sundried tomato aioli

**\*contains cashews\***

### TORTILLA SOUP

SM 7 | LG 12

black beans, corn salsa, blue tortilla strips, cheeze, lime crema

**Add avocado +3**

**Add Herb Chickin +4**

## Bowls/ Salads

substitute kale for rice | 1

### LEMON TOFU BOWL | 17.5

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

### CHIMICHURRI STAKE BOWL | 17.5

marinated portobello stake, chimichurri, pickled onions, lime rice, roasted red peppers, refried black beans, pico de gallo, jalapeños, guacamole, valentinas crema GF

### HARVEST PICKLED SALAD | 16.5

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

**add herb chickin or portobello stake +4**

## Dessert

### PINEAPPLE TRES LECHEs | 10

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

### CREME BRULEE | 7

coconut vanilla custard and torched cane sugar GF

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