

bites & shares

CRISPY STEAK BITES	16
Chimichurri aioli	
POUND OF WINGS	19
hot, salt & pepper or honey garlic	
NACHO CHIPS	10
Served with guacamole and salsa	
SIDE OF FRIES	7
POUTINE	14

soup & salad

DAILY SOUP	9
CLASSIC CEASAR SALAD	14
Crisp romaine, parmesan, capers, bacon, house dressing	
add Chicken 7 Shrimp 9	
RESORT SALAD	16
Mixed greens, cucumber, tomatoes, goat cheese, candied pecans, lemon-dill vinaigrette	

pizza

10" Gluten free crust available

MEAT LOVER	27
Bacon, ham, pepperoni & farmers sausage	
VEGETARIAN	23
Mushrooms, tomatoes, leek, peppers, spinach & mozzarella	

mains

SIRLOIN BEEF BURGER	21
6 oz. Alberta beef patty, bacon, cheddar, onion, lettuce & tomato	
REUBEN	19
Montreal smoked beef, swiss cheese, sauerkraut & dijon on dark rye	
BEEF DIP	19
Alberta beef, rosemary au jus on a toasted onion loaf	
STEAK SANDWICH	24
AAA Alberta beef striploin, onion rings, toasted onion loaf, fries	
FISH & CHIPS	1 pc 15 2 pc 22
Beer battered haddock, house tartar sauce, coleslaw	

the hungry kid's club

Includes choice of milk, juice or soft drink

CHICKEN FINGERS & FRIES	12
GRILLED CHEESE & FRIES	12
PASTA	12
Tomato or cream sauce	

desserts

BAKED NEW YORK CHEESECAKE	9
Wild berries & whipped cream	
CHOCOLATE LAVA CAKE	9
Seasonal berry compote	
APPLE PIE A LA MODE	9



PLEASE INFORM SERVER OF ANY FOOD ALLERGIES DIETARY REQUESTS MAY BE ACCOMMODATED | WE ARE NOT A GLUTEN FREE ENVIRONMENT | OUR MENU ITEMS ARE PREPARED USING SHARED EQUIPMENT INCLUDING REFRIGERATION, COOKING SURFACES & FRYERS | VARIATIONS IN VENDOR SUPPLIED INGREDIENTS MAY OCCUR

APPLICABLE TAXES & GRATUITIES ARE NOT INCLUDED. AN 18% SERVICE CHARGE WILL BE ADDED TO GROUPS OF 8 OR MORE



cocktails

8.75

CLASSIC CAESAR

Vodka, worcestershire, tabasco, clamato & dill pickle juice

BERRY MOJITO

White Rum, simple syrup, mixed berries, fresh mint, lime & soda water

MOSCOW MULE

Vodka, fresh lime juice, Grizzly Paw hand-crafted ginger beer

TOM COLLINS

London Dry Gin, lemon juice, simple syrup & soda water

HIGHBALLS

7.25

Extra ounce

4.50

DELUXE BRANDS

10.00

Extra ounce

4.50

beer & coolers

DOMESTIC BEER

7

IMPORTED & CRAFT

8

COOLERS & CIDERS

8

wine

WHITE

Lakeside Cellars Sauvignon Blanc, Okanagan, BC

10 17 49

Kendell Jackson VR Chardonnay, Sonoma, California

13 20 60

Indigenous World Winery Pinot Gris, Okanagan, BC

10 16 47

ROSÉ

Stags Hollow Winery, Okanagan Valley, BC

10 16 50

RED

Lakeside Cellars Portage Red, Okanagan, BC

9 15 44

Pascual Toso Malbec, Mendoza, Argentina

11 17 50

J Lohr Seven Oaks Cab Sauv., Paso Robles, California

13 21 65

BUBBLES

Veuve Du Vernay Brut, France

12 55

draught

Proudly offering taps that are hand-crafted & locally produced.

Fernie Brewing Co. Fernie, BC Sleeve Pitcher

Hit the Deck (India Pale Ale) 7.50 21

Project 9 Pilsner

Big Caboose Red Ale

First Trax

Seasonal Tap

Ask your server what we're pouring today

glass	glass	bottle
5 oz	8 oz	25oz

10 17 49

13 20 60

10 16 47

10 16 50

9 15 44

11 17 50

13 21 65

12 55



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