

SMALL PLATES

1 plate = 5
2 plates = 9
3 plate = 13
4 plates = 17
5 plate = 21

a great deal - all day

MARVELOUS MUSHROOMS

Stuffed with cream cheese, chorizo and herbs. Breaded to order.

CAFE CHIPS

House-made potato chips with sriracha ranch dip.

THAI WONTONS

Chicken wontons tossed in sweet Thai chili sauce.

ARANCINI

Gouda stuffed risotto balls, tomato basil sauce.

YAM FRIES

Red pepper aioli.

GF BACON AND EGGS

Devilled eggs topped with crisp candied bacon.

FETA CREAM CHEESE

Whipped feta, cream cheese and garlic. Served with baked naan.

FRIED DILL PICKLES

Sliced and hand-breaded. Sweet red pepper aioli

TATER TOTS

Bacon, cheddar cheese and mashed potatoes rolled in shredded potato and fried golden. Caramelized onion dip.

APPETIZERS & SOUPS

CHIPS AND TWO DIPS

Platter of house-made Cafe Chips with caramelized onion and sriracha dips. 8

SPINACH ARTICHOKE DIP

With baked naan chips. 16

CHICKEN WINGS

Choose hot, teriyaki, honey mustard, salt & pepper with ranch, crispy celery sticks. 15 1/2

SALADS

CLASSIC CAESAR SALAD

Romaine, parmesan cheese and a zesty Caesar dressing. 11 1/2

CHICKEN CAESAR SALAD 17

CHIPOTLE CHICKEN TACO SALAD

Garden greens drizzled with creamy house dressing, grilled chicken, BBQ chipotle salsa, corn, black beans, grape tomatoes, cheddar cheese and tortilla strips. 19 1/2

HANDHELDS

Our burgers are made with Certified Angus Beef and firegrilled. Burgers and Sandwiches are served with choice of House Salad, Cafe Chips or French fries.

DELUXE CHEESE BURGER

Monterey Jack and cheddar cheeses, lettuce, tomato, garlic mayo and red onion on a house-baked bun. 18 1/2
wild mushrooms 1 1/2
smoked bacon 1 1/2
BBQ sauce 1/2
crispy onions 1/2

BISTRO BURGER

Smoked bacon, gouda cheese, caramelized onions, pickle sauce, lettuce and tomato on a house-baked bun. 18 1/2

BEYOND MEAT BURGER

100% plant-based burger, smashed avocado, roasted red pepper and onion, smoky pickle sauce lettuce and tomato served on a house-baked bun. 18

Gluten-Free bun 2

BROCCOLI CHEESE SOUP

A house-made classic with fresh broccoli & velvety cheese. Bowl 8
Bread Bowl 10

FRENCH ONION SOUP

Caramelized onions, beef broth, croutons. 10

THAI CHICKEN SALAD

Chopped chicken breast, peanuts, carrots, red peppers, green onion, cabbage and mixed greens tossed in honey lime vinaigrette. Topped with crispy wontons and drizzled Thai peanut sauce. 17 1/2

BEET AND GOAT CHEESE SALAD

Spinach leaves in maple vinaigrette, red beets, green apple, candied almonds and crumbled goat cheese. 16
Add grilled chicken breast. 5 1/2

BUFFALO CHICKEN BURGER

Breaded and fried chicken breast, zingy hot sauce, crunchy slaw tossed in creamy ranch sauce on a house-baked bun. 18 1/2

CRISPY CHICKEN SANDWICH

Breaded and fried chicken breast, creamy ranch, sliced pickles, lettuce and tomato on a house-made bun. 18 1/2

BEEF DIP SANDWICH

Slow-braised roast beef, Swiss cheese, caramelized onions and horseradish aioli on grilled baguette. 19 1/2

FISH TACOS

Three beer-battered cod tacos, avocado crema, coleslaw in creamy sriracha sauce. 15
Add French fries 2

CLASSICS

MUSSELS

A pound of Ocean Wise™ PEI mussels steamed in Creole sauce. Grilled garlic french bread for dipping. 20

MCM

On our menu from the start - this dish is a true classic. Golden breaded chicken breast, wild mushrooms and melted mozzarella. Marvelous Mushrooms, red-skin garlic mashed potato and seasonal vegetables. 24

GF HONEY MUSTARD CHICKEN

Grilled chicken breast, smoked bacon, wild mushrooms, melted jack and cheddar cheeses, honey mustard sauce. Red-skin garlic mashed potato and seasonal vegetables. 24

OLD ENGLISH STYLE FISH & CHIPS

3 North Atlantic cod loins in Rocky Mountain Red Ale batter. Fries, house-made tartar sauce. 23
Two pieces. 19

CHICKEN TENDERS

Chicken breast strips breaded in our signature spiced flour. French fries and house-made honey mustard sauce. 17

LETTUCE WRAPS

Crispy wontons, peanuts, peas, carrot, red onion, water chestnuts in teriyaki sauce. No fries with this. Served with baby lettuce 14 1/2
Add chicken or prawns 4

GF make it gluten-friendly with rice in place of wontons

LOBSTER AND PRAWN CLUBHOUSE

Lobster meat, prawns, creamy cocktail sauce, tomato, smoked bacon, crisp lettuce and cheddar cheese on grilled baguette. 20

Substitute sweet potato fries 3

BOWLS

BIG BAMBOO ASIAN BOWL

BBQ pork, prawns, chicken wontons, wok vegetables, ginger, Asian noodles simmered in a big bowl of chicken broth. 20

GINGER BEEF

Breaded beef lightly sauteed in spiced ginger sauce over steamed rice and teriyaki wok veggies. 21

CHICKEN STIR FRY

Tender chicken, mushrooms, wok vegetables pan-fried with teriyaki sauce over Asian noodles. 20 1/2

GF make it gluten-friendly with rice in place of noodles

BAM BAM CHICKEN

Chicken sauteed with carrots and green peas in red curry sauce. Steamed rice topped with peanut sauce and toasted coconut. Naan bread for dipping. 18

FETTUCCINE ALFREDO

Cream, butter, garlic, white wine, parmesan and fettuccine. 16
Add grilled chicken breast. 5 1/2
Add baked mozzarella. 3
Add prawns 4

SEAFOOD LINGUINE

Prawns, lobster, Ocean Wise™ PEI mussels, fresh tomato and linguine in creamy Creole sauce. 26
Add a slice of grilled garlic french bread. 2 1/2

CERTIFIED ANGUS™ SIRLOIN STEAKS

STEAK FRITES

7 oz sirloin, sliced tomato, dusted onions, and mushrooms in thyme butter. French fries and garlic aioli. 25 1/2
Add prawns 4

FIREGRILLED SIRLOIN

7 oz sirloin, dusted onions, red-skin garlic mashed potatoes and seasonal vegetables. 26 1/2
Add prawns 4

LOBSTER PRAWN STEAK

7 oz sirloin, lobster and prawn medley in mild creamy Creole butter, red-skin garlic mashed potatoes and seasonal vegetables. 35 1/2

KIDS MEALS

For our guests 10 and under. All meals include bottomless soda or juice and chocolate chip cookies with vanilla ice cream topped with chocolate sauce for dessert.

CHICKEN TENDERS

Chicken strips breaded to order. Fries and plum sauce. 9

CHEESEBURGER

Fries or Cafe Chips. 9

NOODLES

Fettuccine noodles with either mild tomato basil or alfredo sauce. 9

Need a Baby Bowl?

Please ask your Server to have mashed potatoes, steamed broccoli and gravy prepared for your little one.

PIZZA

Ham and Cheese or Double Cheese. 9

BEEF DIP

1/2 Beef Dip Sandwich. French fries or Cafe Chips. 9

CAKEMAKER WINES 6 oz 8 oz bottle

Red Velvet
CUPCAKE VINEYARDS, California 11 13 33

Sauvignon Blanc
CUPCAKE VINEYARDS, New Zealand 11 13 33

RED WINE 6 oz 8 oz bottle

Merlot
SUMAC RIDGE, Okanagan Valley 12 14 36
JACKSON-TRIGGS, Okanagan Valley 10 12 29

Pinot Noir
HAHN FAMILY WINES, California 14 16 42

Malbec
SANTA JULIA, Argentina 12 14 36

Malbec Shiraz
FAMILIA ZUCCARDI FUZION, Argentina 12 14 36

Cabernet Sauvignon
DAOS, Moldova 12 14 36

Valpolicella Ripasso
PASQUA SUPERIORE, Italy 12 14 36

WHITE WINES 6 oz 8 oz bottle

Pinot Grigio
GALLO FAMILY VINEYARDS, California 12 14 36
FLAT ROOF MANOR, South Africa 12 14 36

Chardonnay
WOODBRIDGE, USA 12 14 36

Sauvignon Blanc
JACKSON-TRIGGS, Okanagan Valley 10 12 29
MATUA HAWKES BAY, New Zealand 10 12 29

Reisling
DR. ZEN ZEN KABINETT, Germany 12 14 36

White Zinfandel
GALLO FAMILY VINEYARDS, California 10 12 29

BUBBLES

Glass of Prosecco 7 bottle
CUPCAKE VINEYARDS PROSECCO, Italy 35
FREIXENT BRUT CAVA, Spain (200 ml) 12

CAFE COCKTAILS

Made with 2 oz of premium spirits. 12

SANGRIA
Raspberry Vodka, Raspberry Liqueur, mango juice and red wine.

MIGHTY CANUCK
Vodka, Sortilege Maple Whisky, lemonade.

RASPBERRY BELLINI
Raspberry Vodka, Prosecco, raspberry slush topped with Raspberry Liqueur.

MARGARITA
Tequila, Grand Marnier, Triple Sec, and your choice of lime, raspberry or strawberry.

CUBANO MOJITO
Havana Club, St. Germaine liqueur, fresh, muddled mint and lime juice.

VODKA LEMONADE
Citrus vodka, muddled lemons and oranges, house-made lemonade and cool slush.

APPLE CRISP
Rum, Angostura bitters, muddled brown sugar and apple cider.

OLD FASHIONED
Buffalo Trace Bourbon, Angostura bitters and brown sugar.

CAESARS

CLASSIC
Vodka and our signature spicy Caesar mix hand-shaken and served with celery. 2 oz 12

SNACKIN'
Vodka or gin with our signature Caesar mix, horseradish, sriracha, pepperoni, onion and a gherkin. 2 oz 12

Don't forget to Good. Better. Best. your Caesar.

happy hour
EVERYDAY | 4-6 PM
\$5 cocktails (1 oz)
Classic Caesar, Raspberry Bellini and
Vodka Lemonade
\$5 Cakemaker Wines (6 oz)
\$5 draft (14 oz) or domestic beer

MARTINIS

Hand-shaken with 2 oz. of spirits. 12

BIRTHDAY CAKE
Godiva chocolate liqueur, vanilla vodka, Bailey's, chocolate syrup.

CUCUMBER MINT
Muddled mint and cucumber, citrus vodka, elder-flower liqueur, splash of lemonade.

ESPRESSO
Vodka, Kahlua, Godiva Liqueur, espresso and cream.

SURFING ESKIMO
Malibu rum, blue curacao, melon liqueur, pineapple and lime juices.

LOCAL DISTILLERY MARTINIS
Hand-shaken with 2 oz. of spirits. 14

RIG HAND CRAFT VODKA
EAU CLAIR DISTILLERY GIN

CAFE SODAS
Made with sparkling soda waters. 4 1/2

- LIME COCONUT
- GINGER MINT
- VANILLA BLACKBERRY
- PEACH PIE
- BERRY BURST (raspberry, strawberry, blackberry)

ITALIAN CREAM SODAS
Choose a flavour above and we add soda and fresh cream. 5

FREE SPIRITS

HOUSEMADE LEMONADE 4 1/4
(made with fresh lemons and oranges)

RED RASPBERRY LEMONADE 4 1/2

JUICES 4
Pineapple, Tomato, Apple, Orange

SAN PELLIGRINO (500 ml) 5

ARNOLD PALMER
Half iced tea and half lemonade. 4

SHIRLEY TEMPLE
7-Up, orange juice and grenadine. 4 1/4

GEORGIA PEACH ICED TEA 4 1/4

BRISK ICED TEA 4

BEER

We pour two local craft beers brewed in small batches and with dedication to quality.

ROCKY MOUNTAIN RED ALE
ABBY LANE ENGLISH MILD
SCONA GOLD
SEASONAL DRAFT

Glass (14 oz) 7
Glass (19 oz) 8

CIDER (Gluten-free) 8 1/2
Strongbow

DOMESTIC BOTTLES 7 1/2
Budweiser, Bud Lite, Coors Life, Coors Banquet Canadian, Kokanee

PREMIUM BOTTLES 8
Corona, Stiegl Grapefruit Radler, Guinness, Stella Artois, Alexander Keith's Pale Ale

LOCAL BREWS 8
Troubled Monk - Pesky Pig Pale Ale
Ribstone Creek Brewery - Ribstone Creek Lager
Blindman Brewing Company - River Session Ale

FRESH BREWED COFFEE 4 with free refills
We offer a full-bodied, dark roast ground fresh for every pot. Our beans are organic, fairtrade and sustainably grown.
Decaf available upon request.

TEA
Naturally flavoured. 4
Cinnamon Apple Chamomile
Double Bergamot Earl Grey
Jasmine Green Tea
Mango Passionfruit
Strawberry Pomegranate

ESPRESSO BAR
Espresso 3
Double Espresso 4
Cappuccino 5
Cafe Latte 5
Cafe Mocha 5
Mochaccino 5
Salted Caramel Mochaccino 5 1/2
Add a flavour shot to any espresso drink. 3/4

LONDON FOG
Steamed milk, Earl Grey tea and vanilla flavouring. 5