SMALL PLATES

1 plate = 5 2 plates = 93 plate = 134 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.

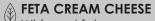


YAM FRIES

⁾ Red pepper aioli.

GF BACON AND EGGS

Devilled eggs topped with crisp candied bacon.



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.

SOUPS & COMBOS

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

SOUP AND SALAD

A bowl of Broccoli Cheese Soup. Nice Little Salad or Caesar Salad. House-made Cafe Chips. 17

SANDWICH COMBO

A half sandwich of your choice with either a bowl of Broccoli Cheese Soup, Nice Little Salad or Caesar Salad. House-made Cafe Chips. 17 Half Sandwich Choices:

Beef Dip Country Club Reuben Veggie

SALADS _____

CLASSIC CAESAR SALAD

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

CHICKEN CAESAR SALAD 17

BIG BAMBOO ASIAN BOWL

GINGER BEEF

TERIYAKI STIR FRY

BAM BAM CHICKEN

FETTUCCINE ALFREDO

Add prawns 4

Add baked mozzarella. 3

CHIPOTLE CHICKEN TACO SALAD

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

BOWLS

BBQ pork, prawns, chicken wontons, wok vegetables, ginger,

Asian noodles simmered in a big bowl of chicken broth. 20

Breaded beef lightly sauteed in spiced ginger sauce over

Mushrooms, red peppers, onion, peas, broccoli, carrots, baby

corn, ginger, water chestnut and asian slaw pan-fried with

Chicken sauteed with carrots and green peas in red curry

sauce. Steamed rice topped with peanut sauce and toasted

Cream, butter, garlic, white wine, parmesan and fettuccine. 16

teriyaki sauce over Asian noodles. 15 Add chicken 4

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

coconut. Naan bread for dipping. 18

steamed rice and teriyaki wok vegaies. 15

THAI CHICKEN SALAD

Chopped chicken breast, peanuts, carrots, red peppers, green onion, cabbage and mixed greens tossed in crispy wontons and drizzled with 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

CLASSICS

GF HONEY MUSTARD CHICKEN

Grilled chicken breast. smoked bacon, mushrooms, melted jack and cheddar cheeses, honey mustard sauce. Red-skin garlic mashed potato and seasonal vegetables. 17

OLD ENGLISH STYLE FISH & CHIPS

North Atlantic cod loin in Rocky Mountain Red Ale batter. Fries, house-made tartar sauce. 16 Two pieces. 21

QUICHE LORRAINE

Egg, Swiss cheese, smoked bacon and caramelized onions. Cafe Chips and House Salad. 17

CHICKEN TENDERS

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

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 11/2 BBQ sauce 1/2 smoked bacon 11/2 crispy onions 1/2

BISTRO BURGER

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

BEYOND MEAT BURGER

BEYOND MEAI BURGER

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

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

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

Gluten-friendly bun 2 Substitute sweet potato fries 3

COUNTRY CLUB SANDWICH

Black forest ham, chicken, smoked bacon, Monterey jack and cheddar cheeses, lettuce, tomato and garlic aioli on multi-grain or rye bread. 17

BEEF DIP SANDWICH

Tender roast beef, caramelized onions, Swiss cheese and horseradish aioli on grilled bagette. 19 1/2

VEGGIE SANDWICH

Spinach leaves, tomato, pea shoots, sliced cucumber smoked gouda and feta red pepper spread. 17 smoked bacon 1 1/2 chicken 4 1/2

FISH TACOS

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

STEAK SANDWICH

Certified Angus Beef 7 oz Top Sirloin, garlic toast, sauteed mushrooms and dusted onions, 22

LOBSTER AND PRAWN CLUBHOUSE

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

REUBEN SANDWICH

Montreal smoked meat layered with sauerkraut, creamy pickle spread and Swiss cheese on toasted marble rye. 18 1/2

BRUNCH

JOIN US FOR WEEKEND BRUNCH SATURDAY AND SUNDAY 11 AM - 2 PM

CLASSIC BENEDICT

Black forest ham, poached eggs and hollandaise sauce on toasted English muffin. Brunch potatoes and fruit. 15

CALIFORNIA BENEDICT

Guacamole, salsa, smoked bacon, poached ega and hollandaise sauce on toasted english muffin. Brunch potatoes and fruit. 15 1/2

CHICKEN HUEVOS RANCHEROS

Flour tortilla, chicken, chipotle salsa, avocado crema, corn and black beans stack and topped with a sunny-side egg. Brunch potatoes and fresh fruit. 15

KIDS FRENCH TOAST

French bread dipped in cinnamon egg batter and grilled. Maple syrup and bacon. 9

CAFE BREAKFAST

Two eggs cooked any style with choice of smoked bacon, beef sausage or ham. Brunch potatoes, fresh fruit and choice of toast. 14 1/2

A FARMERS OMELETTE

Mushrooms, green onion, tomato, jack and cheddar cheeses. Brunch potatoes, fresh fruit and choice of toast. 14 add chorizo sausage or bacon. 3

FRENCH TOAST

French bread dipping in cinnamon and Irish creme egg batter and grilled. French fruit, maple syrup and honey butter. 12 Add bacon 3

KIDS BACON AND EGG

One egg any style, bacon, brunch potatoes, fresh fruit and choice of toast. 9

KIDS MEALS _____

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

CHICKEN TENDERS

Chicken strips breaded to order. Fries or Cafe Chips and plum sauce. 9

CHEESEBURGER

Fries or Cafe Chips. 9

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

BEEF DIP

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

PIZZA

Ham & Cheese or Double

Cheese. 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 JACKSON-TRIGGS, Okanagan Valley	12 10	14 12	36 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 FLAT ROOF MANOR, South Africa	12 12	14 14	36 36
Chardonnay WOODBRIDGE, USA	12	14	36
Sauvignon Blanc JACKSON-TRIGGS, Okanagan Valley MATUA HAWKES BAY, New Zealand	10 10	12 12	29 29
Reisling DR. ZEN ZEN KABINETT, Germany	12	14	36
White Zinfandel GALLO FAMILY VINEYARDS, California	10	12	29
BUBBLES			
Glass of Prosecco	7		- للله ما
CUPCAKE VINEYARDS PROSECCO, Ito FREIXENT BRUT CAVA, Spain (200 ml)	aly		bottle 35 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 1 oz cocktails

Classic Caesar, Raspberry Bellini and Vodka Lemonade

\$5 6 oz Cakemaker Wines \$5 14 oz draft 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, elderflower 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 SEASONAL DRAFT

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

CIDER (Gluten-free) 8 1/2 Broken Ladder Apple

DOMESTIC BOTTLES 7 1/2

Budweiser, Bud Lite, Coors Lite, 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 Village Brewery - Village Wit Tool Shed - People Skills Blindman Brewing Company - River Session Ale

FRESH BREWED COFFEE 4

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