



WOOD-FIRED FLAT BREAD V+O	6
Whipped olive oil, brown butter, sea salt	
BREADED FRIED OLIVES GF, V	7
Roast garlic aioli	
ALBACORE TUNA CRUDO GF	12
Chimichurri, nigella seed, crispy caper, garden herbs	
BUTTERED NOVA SCOTIA BAY SCALLOPS GFO	14
Cauliflower purée, pressed apple, pistachios	
ALBERTA BRAISED MEATBALL GF	12
Burrata, tomato, basil, arugula, cheddar crisp	
TRUFFLE FRIES V+O	7
Kennebec potatoes, rosemary, sea salt, parmesan fluff	
SMASH BURGER GF	16
Alberta beef chuck, bacon onion jam, lettuce, smoked cheddar	
KETTLE CHIPS & CHIPOTLE DIP V	8
CRISPY DUCK WINGS GF	11
Dry spice or honey-soy glazed, pickled vegetable slaw	
TOMATO & BURRATA V, GF	10
Pistachio miso pesto, baby basil, cured egg	
WOOD-FIRED HEIRLOOM CARROTS GFO	9
Whipped ricotta, honey & nut	
HERB CAESAR SALAD GFO	9
Romaine, endive, parmigiano, lemon zest	
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14^{OZ} DRAFT BEER	6
1^{OZ} HIGHBALLS	6
6^{OZ} WINE	9
Choice of: Country Range Cabernet Sauvignon, Ali Sangiovese, Manos Negros Chardonnay, Campagnola Pinot Grigio or J Bouchon Rosé	
COCKTAILS	12
Ask your server for today's offerings	
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