

THE
GALLERY
PIZZA • TAPHOUSE

APPIES

WINGS (GF)

A pound of chicken wings (drumettes & flats) herb-brined & fried crispy. Choice of: Salt 'n Pepper, Angry Italian, Agro-Dolce (Sicilian sweet & sour), Honey G (garlic), Teriyaki or Traditional Buffalo Hot
15

TOTOPOS (V/GF)

Warm thin white corn tortilla chips served with house-made guacamole & chipotle ranchero salsa
FULL 12 | HALF 8

“NACHOTIZE” THOSE TOTOPOS

Totopos layered with house nacho queso, black beans, pico di gallo, fresh guac & salsa verde
FULL 17 | HALF 11

ADD: GRILLED CHICKEN BREAST OR PULLED PORK 4

STICKY RIBS

Southeast Asian spice glazed pork rib ends with “Korean Town” cucumber pickles
17

BEACH CALAMARI (GF)

Tender rings, tentacles, banana peppers, summer beans, & fennel marinated in herbed buttermilk & fried golden. Served with charred lemon & an Angry Italian red sauce for dipping
16

SOUP

SPICY CHICKEN TORTILLA (GF)

Chicken & spiced tomato soup with black beans, corn, avocado & tortilla crisps
CUP 5.5 | BOWL 8

SALADS

VERTICAL GARDEN GREENS (V/GF)

Hand-picked artisan greens from our on-site Vertical Farm, cherry tomatoes, cucumber, house vinaigrette
STARTER 6 | ENTRÉE 13

ALL HAIL CAESAR (GFO)

Crispy romaine hearts & house-baked garlic croutons tossed in a game-changing creamy garlic parmesan dressing
STARTER 10 | ENTRÉE 18

VEGGIE POWER BOWL (VO/GF)

Gluten-free grains & pulses, farm greens, goat milk cheese, pumpkin seeds & summer veggies. dressed in salsa verde
16

ADD TO ANY OF ABOVE SALADS: BLACKENED SHRIMP 5 | GRILLED CHICKEN BREAST 4 | ½ AVOCADO 3

GREEN GODDESS COBB SALAD (GFO)

Chicken breast, tomatoes, avocado, bacon, farm eggs, Romaine & crumbled cheese crisps with Green Goddess ranch dressing
ENTRÉE 17

(V) DENOTES VEGETARIAN

(VO) DENOTES VEGETARIAN OPTION

(GF) DENOTES GLUTEN FRIENDLY

(GFO) DENOTES GLUTEN FRIENDLY OPTIONS

*WE CANNOT GUARANTEE 100% GLUTEN FREE AS WE DO USE FLOUR IN OUR KITCHEN.

*GST IN ADDITION.



WIFI & PASSWORD:

SPRINGBANK GUEST, Pwd: sblguest or PRINGBANKMEMBER, Pwd: sblmember

MAINS & HAND-HELDS

THE BELOW SANDWICHES COME WITH CHOICE OF:

FRIES | CUP O' SOUP | SIDE VERTICAL GREENS

OR ADD 2 FOR: *SWEET POTATO FRIES | CAPRESE SALAD | CAESAR SALAD*

GALLERY SMASH BURGER (V/GFO)

¼ pound of pure AB beef, THE sauce, THE smash, and all the groceries on a potato bun.

ADD: Bacon or cheese - 1.5. ADD: patty - 4 per SUB: Beyond Meat patty - 2
15

PACIFIC TUNA MELT (GFO)

B.C. Albacore tuna salad with Moroccan spices, sun dried tomatoes, pickled grapes with melted cheesy goodness

19

ITALIAN BOMBER MEATBALL SUB

House meatballs & Pomodoro sauce, mozza & parm

18

FREE CHICKEN AVOCADO (GFO)

Grilled free-range AB chicken breast, fresh avocado, Swiss cheese, tomato with a burnt honey, chipotle aioli, soft bun

16 (SO IT'S NOT FREE??)

ALBERTA BRISKET MELT (GFO)

House-smoked AB beef brisket, caramelized onions, banana peppers, roasted pepper sauce & melted cheeses

17

TURKEY BACON CLUB (GFO)

House roasted turkey breast piled high with lettuce, tomato & bacon. Served with basil aioli. Choice of sourdough or brown grain toast

16

GREEN JACKET STEAK SANDWEDGE (GFO)

Grilled 6 oz filet of AAA AB beef tenderloin atop garlic sourdough with crispy onions, shiitakes, soy caramel sauce & 'just picked' Thai Basil from our vertical farm.

25

PULLED BBQ PORK HANDWEDGE (GFO)

Pulled & smoked AB pork in Memphis sauce with a mayo-free slaw

17

PASTA POMODORO

Rigatoni noodles tossed in Chef's tomato sauce & topped with our farm basil

15

ADD: CHICKEN PARMESAN 7 | BIG MEATBALL 5 PER

LINGUINE PRIMAVERA (V/GFO)

Linguine & summer veggies in a creamy-lemony grana cheese sauce

17

BEEF RAVIOLI

Tender pasta pillows filled with slowly cooked beef & cheese in a house tomato-basil sauce

22

BAJA STYLE FISH OR SHRIMP TACOS (GF)

Choice of: i) Crispy Cod filets or ii) Blackend Shrimp with avocado crema, cilantro, house salsa verde, cabbage, radish, hot sauce in non-GMO corn tortillas. Served traditional... no fries or salad here!

PARA DOS 17 | 6 PARA UNO MAS

CHEF'S ENTRÉE FEATURE

Creation from the kitchen team.

MARKET



VERTICAL FARM? WHAAAAA???...THAT'S RIGHT, WE HAVE OUR VERY OWN VERTICAL CONTAINER FARM LOCATED BETWEEN THE CLUBHOUSE AND HOLE #18. IN IT, WE GROW FRESH PRODUCE AND INGREDIENTS FOR OUR MENU AND COCKTAILS. WE HARVEST DAILY AND HERE IS THE BEST PART... 100% PESTICIDE-FREE! ALSO NON-GMO AND CRAZY FRESH. TAKE HOME A HEALTHY BAG OF KALE, RAINBOW CHARD OR BASIL, \$3