

THE
GALLERY
PIZZA • TAPHOUSE

APPIES

WINGS

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

TOTOPOS (V)

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 de gallo, fresh guac & salsa verde
FULL 18 | HALF 12

ADD: GRILLED CHICKEN BREAST OR PULLED PORK 4

STICKY RIBS

Southeast Asian spice glazed pork rib ends with pickled carrots & cucumber
17

BEACH CALAMARI

*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 (GFO)

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

SALADS

VERTICAL GARDEN GREENS (V/GF)

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

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, vert 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 (GF)

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

HO CHI MINH NOODLE SALAD

Vermicelli, Hoisin marinated chicken, carrot, cucumber, red onion, red pepper, cashews, cilantro, sweet chili lime vinaigrette
ENTRÉE 18

(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.

WIFI & PASSWORD:

SPRINGBANK GUEST, Pwd: sblgquest or SPRINGBANK MEMBER, Pwd: sblmember

MAINS & HAND-HELDS

THE BELOW SANDWICHES & TACOS COME WITH CHOICE OF:

FRIES | CUP O' SOUP | SIDE VERTICAL GREENS

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

GALLERY BURGER (V/GFO)

$\frac{1}{2}$ pound of pure AB beef, THE sauce and all the groceries on a potato bun.

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

16

ITALIAN BOMBER MEATBALL SUB

House meatballs & Pomodoro sauce, mozza & parm

18

CHICKEN-AVOCADO SANDWICH (GFO)

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

16

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 & siracha aioli

25

PULLED BBQ PORK HANDWEDGE (GFO)

Pulled & smoked AB pork in Memphis sauce, salsa verde 'slaw

17

BAJA STYLE FISH OR SHRIMP TACOS (SHRIMP GFO)

Choice of: i) Crispy Cod filets or ii) Blackened, grilled shrimp with avocado crema, cilantro, house salsa verde, cabbage, radish, hot sauce in **flour tortillas**. (GF corn tortillas available) *Note Baja Fish is not GF.

PARA DOS 17 | 6 PARA UNO MAS

PASTA

LINGUINE PRIMAVERA (V/GFO)

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

17

LINGUINE POMODORO & MEATBALLS

Linguine, Pomodoro sauce, three (3) home-made meatballs (custom pork & beef blend)

17

BEEF RAVIOLI

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

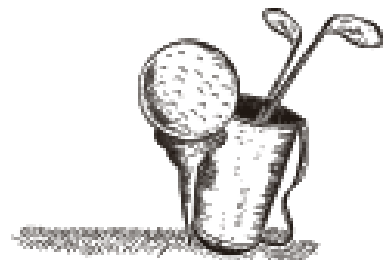
22

*ADD MEATBALL(S) TO ANY PASTA: 4 PER

CHEF'S ENTRÉE FEATURE

From the kitchen team, with love.

MARKET



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