

VIRTUAL MENU

WELCOME! PLEASE SCROLL...



BEER ON TAP

BEER & SCOTCH BOARDS

WINE BY THE GLASS

WINE BY THE BOTTLE

PIZZA

APPETIZERS

SOUP & SALAD

MAINS

DESSERT

KID'S MENU

MARKETPLACE



TAPS

KEGS BY THE PINT

All 16 oz pints, except Guinness at 20 oz

Fahr Brauerei, Pils, German Pils Lager, \$7.5

Blindman, Long Shadows, IPA, 7.5

Shock Top, Belgian White, 7.5

Alexander Keith's, Pale Ale, 7.5

Bud Light, Crisp Light Lager, 7

Village Blonde, Golden Ale, 7.5

Barking Squirrel, Amber Lager, 7.5

Fernie First Trax, Brown Ale, 7.5

Cracked Canoe, Premium Light, 3.5%, 90 calories, 7

Guinness (20 oz), 9.25

What The Huck? Huckleberry Ale, 7.5

Steam Whistle, Pilsner, 7.5

*Charity Tap, \$1 per pint goes to our charity of the month



THE HAT TRICK!

BEER BOARD, CHOICE OF 3 TAPS

 3×8 oz glasses = 24 oz. \$12

SCOTCH BOARD

PREMIUM BOARD, SINGLE MALT SCOTCH, 2 POURS

Choice of 2 x 1 oz. with glass of ice = 2 oz. \$22, \$25 with Oban Auchentoshan Three Wood 12-yr | Balvenie 12-yr | Macallan 12-yr | Oban 14-yr

GROWLER ON THE GO

64 OZ. TAKE-OUT ONLY. RINSE. REFILL. REPEAT.

It is like an environmentally-friendly grocery bag, but way more fun. \$25 Choice of Growler & maiden fill. Yes, you may bring your own. \$20 Refills | Please note that Guinness does not travel well (avoid!)



WINE BY THE GLASS

6 oz, 9 oz or half litre to share

WHITE

Pinot Grigio, La Vite Vento, Italy. *Sustainably Farmed*. \$9, 12, 21

Sauvignon Blanc, Kotuko New Zealand, *Sustainably Farmed* \$12, 15.5, 28



RED

Red Blend, La Muse Rouge Merlot-Cabernet Sauvignon Red Blend South France. Sustainably Farmed. \$11.5, 14.5, 26

> **Malbec**, La Corrupcion Maipu, Argentina. *Organic*, \$11.5, 14.5, 26

Cabernet Sauvignon, Aldenwood Sonoma, California. \$13, 16, 29



Sustainably Farmed: Ecological & socially responsible practices with focus on energy & water conservation to produce organic / biodynamic wine. It means they really care!



BY THE BOTTLE

WHITE

Tinhorn Creek, Gewurztraminer South Okanagan Valley, B.C. \$28

Tawse, Riesling VQA *Niagara Peninsula, Canada.* \$32

Sur Lie, Muscadet Sevre et Maine Loire Valley, France. \$32

Toccata, Malvasia Bianca *Santa Barbara County. \$42*

Ronan, Bordeaux Blanc (70% Sauvignon / 30% Semillon)

France \$34

La Doncella, Chardonnay (Organic)
Spain. \$34



RED

Ventiterre, Montepulciano *Italy.* \$24

La Sabina, Merlot Encina Milenaria, Spain. \$48

La Sabina, Cabernet Sauvignon Encina Milenaria, Spain. \$48

Heliodoro, "Gift of the Sun" Pinot Noir California. \$44

La Doncella, Tempranillo, (Organic)
Spain. \$34



PIZZA MENU

SERVED at 4:30 PM - Close

XL - Neapolitan New York Crust (16" round)

M - Neapolitan New York Crust (12" round)

M - Gluten-Free Cauliflower Crust (10" round) *add \$4 to the lower price 'M' pizzas below.

M / XL CLASSIC CHEESE \$17 /22

House tomato sauce & our blend of REAL mozzarella, pecorino & parmesan cheese.

PEPPERONI \$20/25

Dry cured pepperoni on our Classic pie.

VEG-OUT \$20/25

Red peppers, onions, tomatoes, artichokes, mushrooms, roasted garlic, farm basil-pesto (contains walnuts).

CARNIVORE \$24/29

Italian sausage, dry cured pepperoni, house-smoked bacon, smoked ham.

HAWAII FIVE-OH \$21/26

Ham, pineapple, house-smoked bacon.

ROASTED BBQ CHICKEN \$22/27

Pulled roasted chicken, onions, banana peppers, house-smoked bacon.

WEEKLY SPECIAL \$20/25

The 'Pie of the Week'. Server will advise.

MANHATTAN EXTRA TOPPINGS \$3 EACH

Dry cured pepperoni, Italian sausage, house-smoked bacon, smoked ham, All-Beef salami, anchovies, REAL mozzarella house cheese blend.

BRONX EXTRA TOPPINGS \$2 EACH

Red peppers, banana peppers, jalapenos, mushrooms, onions, tomatoes, black olives, pineapple, fresh garden kale, roasted garlic, artichokes, Daya dairy-free cheese.

True NY pizza pie. 100% REAL mozzarella blend, home sauce & dough made the NY way
"You grab it, you fold it, you like it, you walk" -Sal, Joe's Pizzeria, NYC



APPIES

WINGS (GFR)

A pound of chicken wings, herb-brined & fried crispy.

Salt 'n Pepper, Honey G, Teriyaki or Traditional Buffalo Hot. Served with carrots, celery & ranch. \$16

CRISPY POTATO CROQUETTES

Spicy Capicola, aged white cheddar, truffle aioli 14

ARANCINI (V)

House-made wild mushroom risotto balls golden fried, shaved pecorino, Springbank Vertical Farm basil & Pomodaro sauce. 14

DUCK CONFIT SPRING ROLLS

Brome Lake duck, shiitake musrooms, pickled carrot. Served with house Nuoc Cham & spicy hoisin. 16

BLISTERED SHISHITO PEPPERS (GFR/V)

Japanese peppers, Gochujang glace, sesame seeds, house Kimchi, Togarashi aioli, 15

SOUP

Wintery, healthy, hearty & made with love. Cup 5.5 | Bowl 8

SALAD

VERTICAL GARDEN GREENS (GFR/VO)

Fresh grown, 100% pesticide-free greens from our on-site Vertical Garden Farm. Rainbow Chard & Winterbok Kale with cherry tomatoes, cucumber, radish, spiced pepitas, sundried cranberries, goat cheese & house vinaigrette.

STARTER 10 | ENTRÉE 16

VERTICAL CAESAR

Vertical Farm Kale & crispy Romaine hearts with house-smoked bacon, baked garlic croutons.

Tossed in a creamy garlic parmesan dressing

STARTER 10 | ENTRÉE 18

ADD TO EITHER ABOVE SALADS: BLACKENED SHRIMP \$6 | ROASTED PULLED CHICKEN \$6



(V) DENOTES VEGETARIAN (VO) VEGETARIAN OPTION (GFR) GLUTEN-FRIENDLY (GFO) GLUTEN-FRIENDLY OPTIONS WE CANNOT GUARANTEE 100% GLUTEN-FREE AS WE DO USE FLOUR IN OUR FRYERS & KITCHEN. PLEASE ADVISE OF ANY ALLERGIES



THE BELOW COME WITH CHOICE OF:

FRIES | SIDE VERTICAL GREENS SALAD | SIDE VERTICAL CAESAR SALAD; OR

ADD \$2 FOR: SWEET POTATO FRIES | CUP OF SOUP

GALLERY BURGER (GFO)

½ pound of pure AB beef, THE sauce and all the groceries on a potato bun 17 | ADD: Bacon 1.5 | Cheese 1.5

THE 'GOUDA TIMES' BURGER (GFO)

½ pound of pure AB beef, smoked Gouda, balsalmic onions, roasted garlic aioli, house-smioked bacon, tomato, & house spicey pickles on a potato bun. 19

BRIE BIRRA QUASADILLA

Braised Albert beef short rib, cilantro, onions, double-crem brie, mozzarella, traditional Birra jus to dip. 19

MAC 'N' YAK

Local, lean & mean Yak sausage diced into a five-cheese cream sauce, cavatappi pasta, truffle bread crumb. 20

SIDES

FRIES (GFR/V) 8 | SWEET POTATO FRIES WITH CHIPOTLE MAYO (V) 10 VERTICAL GARDEN GREENS (GFR/VO) 10 | VERTICAL CAESAR SALAD 10

DESSERT

DESSERT DU JOUR

What is the Dessert du jour?... "Why it is the 'Dessert of the Day"" MARKET
-Inspector Clouseau



VERTICAL FARM??? THAT'S RIGHT, WE HAVE OUR VERY OWN VERTICAL CONTAINER GARDEN FARM LOCATED BETWEEN THE CLUBHOUSE AND HOLE #18. IN IT, WE GROW FRESH PRODUCE & INGREDIENTS FOR OUR MENU AND COCKTAILS. THE BEST PART... 100% PESTICIDE-FREE! ALSO, NON-GMO & CRAZY FRESH. HARVESTED DAILY.

KID'S MENU

KIDS 12 & UNDER, BUT WE'RE NOT CHECKING ID

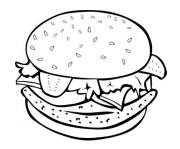
JR. GALLERY BURGER

(GFO)

9

¼ pound of pure AB beef burger, good ol' ketchup & none of that green stuff. Served on a soft bun with French fries.

ADD: BACON 11/2 | CHEESE 1 1/2



PASTA OF THE DAY

9

Chef's pasta surprise with choice of:

- Alfredo sauce
- Red tomato-basil sauce
- or... a mix! Half & half rose sauce!



CHICKEN FINGERS

12

Three pure white chicken breast fingers fried golden brown.

Served with French fries & plum sauce.

ADD: EXTRA FINGER(S) 3 PER



DRINKS

3 ½ | PROPEL SPORTS DRINK

FOUNTAIN POP & JUICE

Pepsi, Diet-Pepsi, Ginger Ale,

Brisk Iced Tea & Lemonade

2.75 | BOTTOMLESS

7-Up, Orange Juice, Cranberry,

3 ½ | GATORADE

3 ½ | G2

2 ½ | 2% MILK 3 | CHOCOLATE MILK

JUNIOR PALMER

½ iced tea, ½ lemonade with a splash of goodness.

2.75 | BOTTOMLESS

3 | CHOCOLATE WILL



2 ½ | HOT CHOCOLATE (SMALL) 3 ½ | HOT CHOCOLATE (LARGE)

BUBLY

(SPARKLING WATER)

Fresh fizzy goodness in a cool can. Please ask for today's flavors

3 PER CAN

DESSERT (ALL AGES!)

THE MONSTER

Vanilla ice cream smashed between two tasty cookies

6

BIG SCOOP (GFR) Vanilla ice cream & chocolate sauce 5



NO ORDER NEEDED. HEALTHY GRAB 'N' GO.

WINTERBOR KALE (GF/V)

\$5/BAG

100% pesticide-free, non-GMO and fresh-cut from our on-site Vertical Garden Farm (container located between clubhouse & hole #18)

RAINBOW CHARD (GF/V)

\$5/BAG

Also from our Vertical Garden. Uber-healthy!

GENOVESE BASIL (GF/V)

\$5/BAG

You got it... grown and harvested here. Makes everything better.



FOR TAKE-OUT OR RESERVATIONS PLEASE CALL: 403.202.2000 X2

HOURS - DINE IN OR TAKE-OUT

THURSDAY: 4:30 – 8:00 PM **FRIDAY**: 4:30 - CLOSE **SATURDAY** 4:30 - CLOSE

- PLEASE CALL FIRST DURING A HORRIBLE STORM
- CLOSED OVER CHRISTMAS HOLIDAYS (DEC 19–JAN 6)
- OPEN FOR PRIVATE FUCTIONS. PLEASE CALL TO BOOK!

THANK YOU!