



WELCOME TO OUR MENU

BUT FIRST, OUR WINTER HOURS AND A LETTER TO YOU:

- **Thursday, Friday & Saturday:** 1:00-8:00 pm
- **'Happy-Appie Hour', same days:** 4:00-7:00 pm

Dear You,

Thank you for clicking in. We offer Happy-Appie Hour & Family Take-out every Thursday, Friday & Saturday until the start of the golf season.

From 4:00-7:00 pm on these days, enjoy our house-made appetizers WITH \$5 draught (16oz), \$7 Guinness (20oz) & \$8 wine pours (6oz).

No formal dining, but you are very welcome to hang or pop in early for a pre-game pint or glass of red with your take-out. Heck, eat your take-out here if you like.

Growlers-on-the-Go are back... \$20 for fresh craft beer on a cold winter's night. Poetry.

Our Take-out menu features our incredible NY Pizza, family-style specials, dinner-for-two entrees and freshly picked garden greens that are pesticide-free and grown year-round from our Springbank Vertical Farm. Crazy fresh. Please scroll to view our winter menu.

To be added to our database for weekly features, specials and promotions (food & golf), please send a quick email to: kevin@springbanklinks.com and we will gladly add you in. You may opt-out at any time, but you won't want to. We make eblasts great again.

No reservations are needed for Happy-Appie Hour, just roll in. We'll shovel.

Thank you!

The Kitchen Team



PLEASE SCROLL FOR...

TAPS | GROWLERS | WINE | NY PIZZA | APPETIZERS
SALAD | DINNER-FOR-TWO | FAMILY SIDES | KIDS | MARKETPLACE



TAPS

KEGS BY THE PINT

All 16 oz pints, except Guinness at 20 oz

Shock Top, Belgian White, 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

Steam Whistle, Pilsner, 7.5



THE HAT TRICK!

BEER BOARD, CHOICE OF 3 TAPS

3 x 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

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



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

THE
GALLERY
PIZZA • TAPHOUSE
NY PIZZA MENU

SERVED at 4:30 – 8 PM (because we make the dough fresh each day)

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	\$18/23
House tomato sauce & our blend of REAL mozzarella, pecorino & parmesan cheese.	
PEPPERONI	\$21/26
Dry cured pepperoni on our Classic pie.	
VEG-OUT	\$21/26
Red peppers, onions, tomatoes, artichokes, mushrooms, roasted garlic, farm basil-pesto (contains walnuts).	
CARNIVORE	\$24/29
Italian sausage, cured pepperoni, house-smoked bacon & ham.	
HAWAII FIVE-OH	\$22/27
Ham, pineapple, house-smoked bacon.	
ROASTED BBQ CHICKEN	\$22/27
Pulled roasted chicken, onions, banana peppers, smoked bacon.	
DIAVOLA	\$22/27
Genoa salami, roasted peppers, roasted garlic, onion, arugula, Goat cheese, honey sriracha.	
WEEKLY SPECIAL	\$20/25
The 'Pie of the Week'. Server will advise.	
MANHATTAN EXTRA TOPPINGS	\$3 EACH
Dry cured pepperoni, Italian sausage, smoked bacon, smoked ham, All-Beef salami, anchovies, REAL mozzarella house cheese.	
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*

THE
GALLERY
PIZZA • TAPHOUSE

SERVED 1- 8 PM

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 pesto & Pomodoro sauce. 14

DUCK CONFIT SPRING ROLLS

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

CHICKEN FINGERS

Three pure white chicken breast fingers fried golden brown. Served with French fries & plum sauce. 12

ADD: EXTRA FINGER(S) 3 PER

PIZZA BY-THE-SLICE!

Authentic NY Pizza. The REAL deal. Neapolitan crust

Pepperoni 5 | Carnivore 6

SALADS

VERTICAL GARDEN GREENS (GFR/VO)

Fresh grown, 100% pesticide-free greens from our on-site Vertical Garden Farm. Rainbow Chard & Winterbor 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 | GRILLED CHICKEN BREAST \$6



BURGER

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

WITH CHOICE OF:

FRIES | SIDE VERTICAL GREENS SALAD | SIDE VERTICAL CAESAR SALAD

ADD \$2 FOR: SWEET POTATO FRIES

TWOSOMES

THE BELOW ITEMS FEED 2

(MEANT TO BE SHARED, UNLESS YOU'RE A LINEBACKER)

MAC 'N' YAK

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

Served with choice of side Vertical Garden Green salad or side Vertical Caesar. 22

ROASTED CHICKEN ENCHILADAS

Oven roasted chicken mixed with peppers, onions, cheese blend, corn and beans. Rolled in flour tortillas and smothered with a smoky red enchilada sauce and more cheese. Topped with Pico de Gallo, sour cream & cilantro.

Served with Mexican rice & choice of side Vertical Garden Green salad or Vertical Caesar. 28

ROASTED ½ CHICKEN & RIBS (GFO)

*Oven roasted chicken, house-smoked BBQ pork ribs,
Served with creamy roasted garlic mashed potatoes, roasted winter vegetables & roasted chicken gravy. 34*

CHEF'S FEATURE

Cooked with love. We are happy to provide today's feature

MARKET

FAMILY SIDES

FRIES (GFR/V) 8

SWEET POTATO FRIES WITH CHIPOTLE MAYO (V) 10

ROASTED GARLIC MASHED POTATO (GFR/V) SMALL 6 (FEEDS 1-2) | LARGE 10 (FEEDS 3-4)

ROASTED WINTER VEGETABLES (GFR/V) SMALL 6 (FEEDS 1-2) | LARGE 10 (FEEDS 3-4)

SALAD SIDES — PLEASE SEE SALAD SECTION

DESSERT

DESSERT DU JOUR

What is the Dessert du jour?... "Why it is the 'Dessert of the Day'"

MARKET

-Inspector Clouseau



KID'S MENU

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

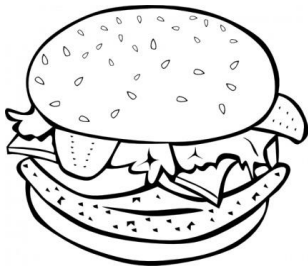
JR. GALLERY BURGER

(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 1½ | CHEESE 1 ½

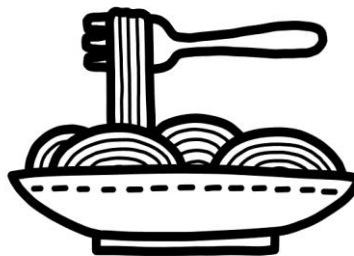


PASTA OF THE DAY

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



MARKETPLACE

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.

SICILIAN MEAT LASAGNE (FROZEN IN 5 X 8" PAN)

\$16

Old World. Ground Italian sausage, Beef Bolognese, fresh Ricotta & mozzarella. [Feeds 3-4.](#)



**FOR TAKE-OUT OR QUESTIONS,
PLEASE CALL: 403.202.2000 X2**

HOURS

THURSDAY: 1 – 8 PM

FRIDAY: 1 – 8 PM

SATURDAY 1 – 8 PM

- REMINDER: HAPPY-APPLE HOUR 4-7 PM ON EACH OF THESE DAYS. GAME ON. REALLY, A GAME WILL BE ON.
- PLEASE CALL FIRST DURING A HORRIBLE STORM. OUR CARS MAY NOT START.
- OPEN FOR PRIVATE FUNCTIONS. PLEASE CALL TO BOOK.

THANK YOU!



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 & HARVESTED DAILY. CRAZY FRESH.