



THE GALLERY

PIZZA • TAPHOUSE

TAPS

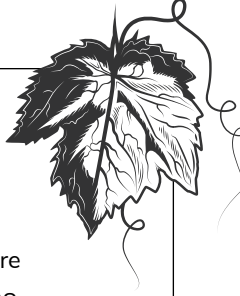
KEGS BY THE PINT

All 16 oz pints, except Guinness at 20 oz



CRACKED CANOE, PREMIUM LIGHT , 3.5%, 90 calories.	7
BUD LIGHT , Crisp & light, 4.2%	7.5
RED TRUCK , Road Trip Premium Lager, 5%	7.5
WHAT THE HUCK? Fernie Huckleberry Ale, 5%	7.5
STEAM WHISTLE , Canadian Pilsner, 5%	7.5
VILLAGE BLONDE , Golden Ale, 4.5%	7.5
ALEXANDER KEITHS , Pale Ale, 5%	7.5
LONG SHADOWS , Blindman IPA, 7.1%	7.5
FAHR BRAUEREI , Barvarian Hefewizen, 5.3%	7.5
BARKING SQUIRREL , Amber Lager, 5%	7.5
FIRST TRAXX , Fernie Brown Ale, 5%	7.5
GUINNESS (20 oz), 4.2%	9.25
THE HAT TRICK!	
BEER BOARD, CHOICE OF 3 TAPS 3 x 8 oz glasses = 24 oz.	12
PREMIUM SCOTCH	
Single Malt, 12-year. (1 oz.) Balvenie Macallan Auchentoshan Three Wood	12
Single Malt, 14-year, (1 oz.) Oban 14	14
SCOTCH BOARD , Choice of two pours (2 X 1 oz's)	22

WINE



WHITE, ROSÉ, PROSECCO

PINOT GRIGIO, (BY THE GLASS)

La Vite, Veneto, Italy, Sustainably Farmed.

6 oz | 9 oz | 1/2 Litre

12 | 15.5 | 28

SAUVIGNON BLANC, (BY THE GLASS)

Kotuko, New Zealand, Sustainably Farmed.

12 | 15.5 | 28

ROSÉ, (BY THE GLASS)

Kotuko, New Zealand. Sustainably Farmed.

12 | 15.5 | 28

TINHORN CREEK

Gewurztraminer. South Okanagan Valley, B.C.

Bottle: 28

TAWSE, RIESLING VQA

Niagara Peninsula, Canada.

Bottle: 32

SUR LIE, MUSCADET SEVRE ET MAINE

Loire Valley, France.

Bottle: 32

RONAN, BORDEAUX BLANC

(70% Sauvignon / 30% Semillon) France.

Bottle: 34

LA DONCELLA, CHARDONNAY

(Organic) Spain.

Bottle: 34

ZONIN, PROSECCO

Italy.

Bottle: 40

RED

6oz | 9oz | Half Litre

MALBEC (BY THE GLASS)

La Corrupcion Maipu, Argentina. Organic.

11.5 | 14.5 | 26

RED BLEND (BY THE GLASS)

La Muse Rouge Merlot-Cabernet Sauvignon. Red Blend South France. Sustainably Farmed.

11.5 | 14.5 | 26

CABERNET SAUVIGNON (BY THE GLASS)

Aldenwood, Sonoma.

13 | 16 | 29

PINOT NOIR (BY THE GLASS)

Les Amis, Languedoc, France.

12.5 | 15.5 | 28

VENTITERRE, MONTEPULCIANO

Italy.

Bottle: 24

LA SABINA, MERLOT

Encina Milenaria, Spain.

Bottle: 48

LA SABINA, CABERNET SAUVIGNON

Encina Milenaria, Spain.

Bottle: 48

HELIODORO, "GIFT OF THE SUN" PINOT NOIR

California.

Bottle: 44

LA DONCELLA, TEMPRANILLO

(Organic) Spain.

Bottle: 34

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





THE GALLERY

PIZZA • TAPHOUSE

APPIES

- WINGS (GFR)** 16
A pound of chicken wings, herb-brined & fried crispy.
Salt 'n Pepper, Honey G, Teriyaki or Traditional Buffalo Hot.
Served with carrots, celery & ranch.
- CRISPY POTATO CROQUETTES** 14
Spicy Capicola, aged white cheddar, truffle aioli.
- ARANCINI (V)** 14
House-made wild mushroom risotto balls golden fried, shaved pecorino,
Springbank Vertical Farm basil pesto & Pomodoro sauce.
- DUCK CONFIT SPRING ROLLS** 16
Brome Lake duck, shiitake mushrooms, pickled carrot.
Served with house Nuoc Cham & spicy hoisin.
- CHICKEN FINGERS** 12
Three pure white chicken breast fingers fried golden brown.
Served with French fries & plum sauce.
ADD: EXTRA FINGER(S) 3 PER

SALADS

- VERTICAL GARDEN GREENS (GFR/VO)** Starter 10 | Entrée 16
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.
- VERTICAL CAESAR** Starter 10 | Entrée 18
Vertical Farm Kale & crispy Romaine hearts with
house-smoked bacon, baked garlic croutons.
Tossed in a creamy garlic parmesan dressing.
- Add to either above salads:** blackened shrimp 6 | grilled chicken breast 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



NY PIZZA MENU

SERVED at 3:00 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 'M' priced pizzas.

CLASSIC CHEESE

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

M / XL
18/23

PEPPERONI

Dry cured pepperoni on our Classic pie.

21/26

VEG-OUT

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

21/26

CARNIVORE

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

24/29

HAWAII FIVE-OH

Ham, pineapple, house-smoked bacon.

22/27

ROASTED BBQ CHICKEN

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

22/27

DIAVOLA

Genoa salami, roasted peppers, roasted garlic, onion, arugula, Goat cheese, honey sriracha.

22/27

WEEKLY SPECIAL

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

20/25

MANHATTAN EXTRA TOPPINGS

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

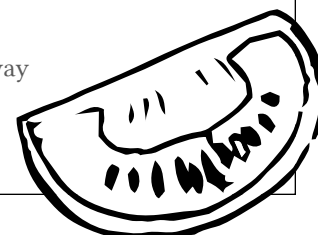
3 EACH

BRONX EXTRA TOPPINGS

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

2 EACH

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





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

22

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.

ROASTED CHICKEN ENCHILADAS

28

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.

ROASTED ½ CHICKEN & RIBS (GFO)

34

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

CHEF'S FEATURE

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



FAMILY SIDES

FRIES (GFR/V)	8
SWEET POTATO FRIES WITH CHIPOTLE MAYO (V)	10
ROASTED GARLIC MASHED POTATO (GFR/V) small (feeds 1-2), large (feeds 3-4)	6, 10
ROASTED WINTER VEGETABLES (GFR/V) small (feeds 1-2), large (feeds 3-4)	6, 10
SIDE SALAD - please see salad section	

DESSERT

DESSERT DU JOUR

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

-Inspector Clouseau

MARKET PRICE

KID'S MENU

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

JR. GALLERY BURGER (GFO)	9
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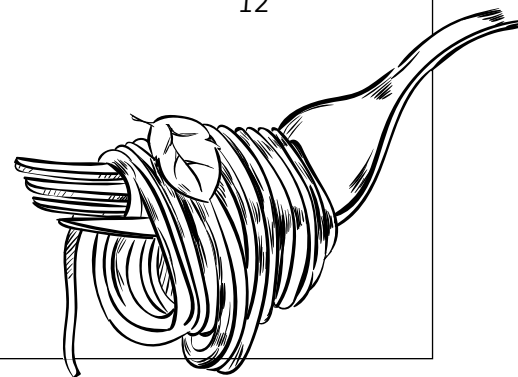
¼ pound of pure AB beef burger, good ol' ketchup & none of that green stuff.
Served on a soft bun with French fries.

PASTA OF THE DAY	9
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Chef's pasta surprise with choice of:
Alfredo sauce, red tomato-basil sauce, or rose sauce.

CHICKEN FINGERS	12
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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)

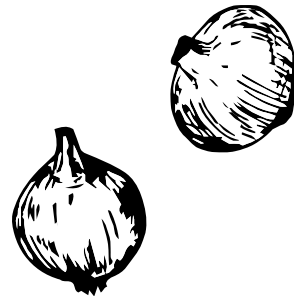
5/BAG

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.



VERTICAL FARM??? That's right, we have our very own vertical container garden farm located between the clubhouse and hole #18.

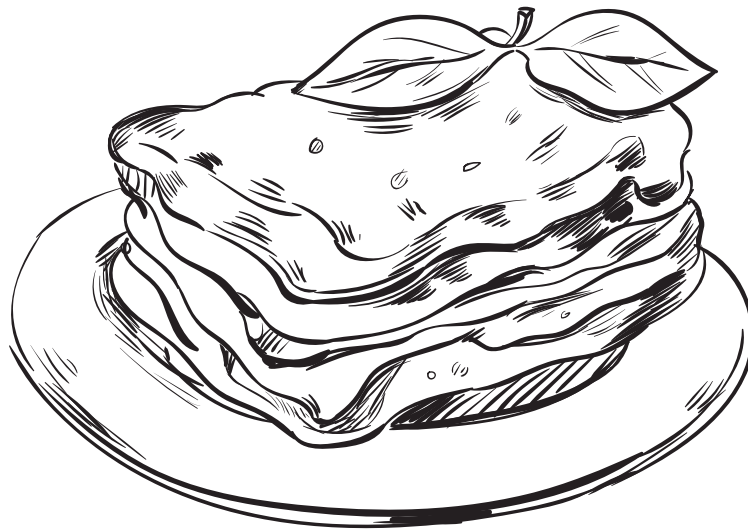
In it, we grow fresh produce & ingredients for our menu and cocktails.

The best part... 100% pesticide-free! Also, non-gmo & harvested daily. Crazy fresh.

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

OPEN FOR PRIVATE FUNCTIONS, TEAM-BUILDERS AND
WIND-UPS. PLEASE CALL TO BOOK.

THANK YOU!



HOURS:

MONDAY - FRIDAY: 11:00 AM - CLOSE

SATURDAY & SUNDAY: 9:00 AM - CLOSE