

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
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
SHOCK TOP , Belgian White, 5.2%	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.)	12
Balvenie Macallan Auchentoshan Three Wood	
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 • TAP HOUSE

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.
- SMOKEY PULLED PORK POUTINE (GFR)** 16
Crispy tater-tots, house smoked BBQ pulled pork, Quebec
cheese curds, roasted chicken gravy, pico de gallo, crème fraiche, crispy jalapenos
- 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 18
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 2:00 pm - because we make the dough fresh each day!

XL - New York Crust (16" round)

M - 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
19/24

PEPPERONI

Dry cured pepperoni on our Classic pie.

22/27

VEG-OUT

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

22/27

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.

23/28

DIAVOLA

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

23/28

DEADLY DONAIR

House-made donair beef, garlic sauce base, red onion, banana peppers, fresh lettuce & tomato, sweet Halifax sauce.

22/27

FEATURE PIE

The 'Pizza of the Week'. Your server will be happy to advise you of this beauty.

22/27

MANHATTAN EXTRA TOPPINGS

Dry cured pepperoni, Italian sausage, smoked bacon, smoked ham, Genoa salami, donair beef, anchovies, extra REAL mozzarella house cheese, goat cheese, Springbank Farm basil-pesto.

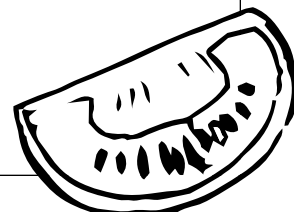
3 EACH

BRONX EXTRA TOPPINGS

Red peppers, banana peppers, jalapenos, mushrooms, onions, tomatoes, black olives, pineapple, Springbank Farm 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





MAINS

With choice of: fries | side vertical greens salad
side vertical caesar salad | add \$2 for: sweet potato fries | tater tots.

GALLERY BURGER (GFO) 17 | ADD: Bacon 1.5 | Cheese 1.5 | sub "Impossible" patty 1.5
½ pound of pure AB beef, THE sauce
and all the groceries on a potato bun.

"AAA" ALBERTA BEEF DIP 16
House roasted "AAA" Alberta beef, charred scallion aioli,
sautéed wild mushrooms, smoked gruyere, local filone bun, au jus.

IAN'S FAMOUS PIZZA SUB 18
Pepperoni, Genoa salami, black forest ham, pizza sauce, mozzarella,
lettuce, tomato, red onion, banana peppers, roasted garlic aioli on a local filone bun.

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.

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
TATER TOTS	8
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

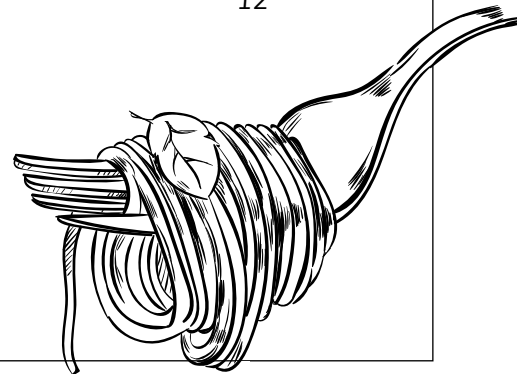
¼ pound of pure AB beef burger, good ol' ketchup & none of that green stuff.
Served on a soft bun with French fries.

PASTA OF THE DAY 9

Chef's pasta surprise with choice of:
Alfredo sauce, red tomato-basil sauce, or 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) 100% pesticide-free, non-GMO and fresh-cut from our on-site Vertical Garden Farm (container located between clubhouse & hole #18).	5/BAG
RAINBOW CHARD (GF/V) Also from our Vertical Garden. Uber-healthy!	5/BAG
GENOVESE BASIL (GF/V) You got it... grown and harvested here. Makes everything better.	5/BAG

**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!



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.

HOURS:

MONDAY - FRIDAY: 11:00 AM - CLOSE

SATURDAY & SUNDAY: 9:00 AM - CLOSE