

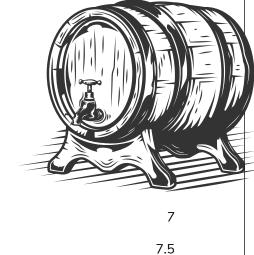
THE **GALLERY**

PIZZA · TAPHOUSE

TAPS

KEGS BY THE PINT

All 16 oz pints, except Guinness at 20 oz



CRACKED CANOE, PREMIUM LIGHT, 3.5%, 90 calories.	/
BUD LIGHT, Crisp & light, 4.2%	7.5
WHAT THE HUCK? Fernie Huckleberry Ale, 5%	7.5
RED TRUCK ROAD TRIP, Premium Classic Lager. 5%	7.5
STEAM WHISTLE, Canadian Pilsner, 5%	7.5
FAHR BRAUEREI, Pils, German Pils, 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
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	6 oz 9 oz 1/2 Litre
PINOT GRIGIO, (BY THE GLASS) La Vite, Veneto, Italy, Sustainably Farmed.	11 14 25
SAUVIGNON BLANC, (BY THE GLASS) Kotuko, New Zealand, Sustainably Farmed.	13 16 29
PROSECCO FRIZZANTE, La Vite, Vivissomo, Veneto, Italy.	7 oz flute 9
TINHORN CREEK Gewurztraminer. South Okanagan Valley, B.C.	Bottle: 28
TAWSE, RIESLING VQA Niagara Peninsula, Canada.	Bottle: 32
SUR LIE, MUSCADET SEVRE ET MAINE, Dry White Loire Valley, France.	Bottle: 32
RONAN, BORDEAUX BLANC (70% Sauvignon / 30% Semillon) France.	Bottle: 34
LA DONCELLA, CHARDONNAY (Organic) Spain.	Bottle: 34
MAISON NICOLAS IDIART, ESPÉRANCE ROSÉ Languedoc-Roussillon, France	Bottle: 35
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 14 25
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!

APPIES

WINGS (GFR) A pound of chicken wings, herb-brined & fried crispy. Salt 'n Pepper, Honey G, Teriyaki, Traditional Buffalo Hot or El Diablo House Hot (XXX). Served with carrots, celery & ranch.	16
SMOKEY PULLED PORK POUTINE Crispy tater-tots, house smoked BBQ pulled pork, Quebec cheese curds, roasted chicken gravy, pico de gallo, crème fraiche, crispy jalapenos	16
MEDITERRANEAN MEZZE PLATTER (GFO) Za'atar spiced pita chips, fresh vegetables, whipped feta, roasted red pepper hummus, tzatziki, assorted olives	18
ROASTED CHICKEN ENCHILADA DIP (GF) Shredded spicy oven roasted chicken, creamy three cheese blend, corn, black beans, jalapenos, pico de gallo, cilantro, house-fried corn tortilla chips	17

SALADS

VERTICAL GARDEN GREENS (GFR/V)

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 (VO)

Vertical Farm Kale & crispy Romaine hearts with house-smoked bacon, baked garlic croutons.
Tossed in a creamy garlic parmesan dressing.

TIJUANA ELOTE COBB SALAD (GF)

Grilled blackened chicken breast, cherry tomato, pepperoncini, feta cheese, fresh avocado, soft boiled egg, house-smoked bacon, roasted corn vinaigrette, mixed Vertical Garden greens.

ROCKY MOUNTAIN STEAK SALAD (GF)

Grilled 7oz Alberta "AAA" flat iron steak over mixed Vertical Garden greens, pickled red onion, cherry tomato, candied walnuts, smoked Gorgonzola, roasted shallot vinaigrette

Add to any above salads: blackened shrimp 6 | grilled blackened chicken breast 6

SOUP

DAILY SOUP Cup 5.5 | Bowl 8

Healthy, hearty & hot. Daily soup. Good for your game.

CHEF'S FEATURE

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

MARKET PRICE

Starter 10 | Entrée 18

Starter 10 | Entrée 18

Entrée 22

Entrée 23

 $(V)\ Denotes\ Vegetarian\ |\ (VO)\ Vegetarian\ Option\ |\ (GFR)\ Gluten-friendly\ (GFO)\ Gluten-friendly\ Option$

Gluten-friendly we cannot guarantee 100% gluten-free as we do use flour in our fryers & kitchen. please advise of any allergies



MAINS

All below Gluten-Friendly Options (GFO's) of buns, bread or pasta are available for \$2 extra.

With choice of: fries | side vertical greens salad | side vertical Caesar salad Add \$2 for: sweet potato fries | tater tots | cup of soup

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 (GFO)

19

House roasted "AAA" Alberta beef, charred scallion aioli, sauteed wild mushrooms, smoked gruyere, local filone bun, au jus.

CHICKEN SOUVLAKI WRAP (or FALAFAL WRAP (V))

18 | SUB: House-made falafel, 1.5

Grilled marinated chicken breast, roasted red pepper hummus, tzatziki, lettuce, Pico de Gallo, feta cheese, garlic naan bread

IAN'S FAMOUS PIZZA SUB (GFO)

18

Pepperoni, Genoa salami, black forest ham, pizza sauce, mozzarella, lettuce, tomato, red onion, banana peppers, roasted garlic aioli on a local filone bun.

CADDYSHACK CLUBHOUSE (GFO)

18

Oven roasted turkey breast, maple chipotle aioli, lettuce, tomato, bacon. Choice of local multigrain or sourdough toast.

PASTA & BOWLS

MAC 'N' YAK

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

TUSCAN PENNE ALLA ELLA (GFO)

20

House-made Italian sausage, oven roasted chicken, peppers, onions,

Vertical Farm basil pesto (contains walnuts), creamy rosé sauce, parmesan cheese.

SIDES

FRIES (GFR/V) 8

SWEET POTATO FRIES WITH SRIRACHA AIOLI (GVR/V) 10

TATER TOTS WITH SRIRACHA AIOLI (GVR/V)

8

CUP OF SOUP

CUP OF SOUP

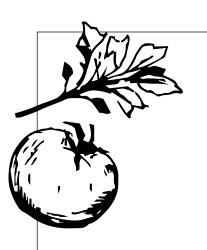
SIDE SALAD - please see salad section (GVR/V)

DESSERT

DESSERT DU JOUR MARKET PRICE

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

- Inspector Clouseau



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	M / XL 19/24
House tomato sauce & our blend of REAL mozzarella, pecorino & parmesan cheese.	
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	3 ЕАСН
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.	
BRONX EXTRA TOPPINGS	2 EACH
Red peppers, banana peppers, jalapenos, mushrooms, onions,	

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

tomatoes, black olives, pineapple, Springbank Farm kale, roasted garlic,

artichokes, Daya dairy-free cheese.



BREAKFAST MENU



HAPPY GILMORE, (GFO/VO)

Fried egg, American cheddar, Sriracha aioli, potato bun, choice of Black Forest ham or bacon.

LOCALLY BAKED BAGELS

Sesame seed w/ butter

Cheese w/ butter

5

Add Chefs weekly cream cheese spread

1 (Ask server for details)

The above items are served everyday from open til 3:00pm. The below items are also served Saturday, Sunday & holidays from open til 3:00pm.

TRADITIONAL BREAKFAST (GFO/VO)

2 eggs any style with choice of turkey sausage or bacon. Served with Yukon Gold hashbrowns & choice of local sourdough, multigrain or raisin toast.

SASKATOON-BLUEBERRY FRENCH TOAST (VO)

Local brioche French toast, topped with a house-made Saskatoon blueberry compote, Chantilly cream & bacon. Also served with maple syrup.

MORROCCAN BREAKFAST SHAKSHUKA (GFO)

Spicy North African stew with house-made Chorizo, tomato, onions, spinach and peppers. Served with poached eggs, feta cheese, cilantro, and crunchy locally baked bread for dipping.





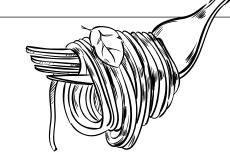
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15

15

16

KID'S MENU



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

JR. GALLERY BURGER (GFO) 1/4 pound of pure AB beef burger, good ol' ketchup & none of that green stuff. Served on a soft bun with French fries.	9	
PASTA OF THE DAY Chef's pasta surprise with choice of: Alfredo sauce, red tomato-basil sauce, or rose sauce.	9	
CHICKEN FINGERS Three pure white chicken breast fingers fried golden brown. Served with French fries & plum sauce. ADD: EXTRA FINGER(S) 3 PER	12	
KID'S DRINKS		

2% MILK	2.5
CHOCOLATE MILK	3
HOT CHOCOLATE	Small 2.5 Large 3.5
GATORADE	3.5
G2	3.5
PROPEL SPORTS DRINK	3.5
JUNIOR PALMER ½ iced tea, ½ lemonade with a splash of goodness	2.75 Bottomless
FOUNTAIN POP & JUICE Pepsi, Diet-Pepsi, Ginger Ale, 7-Up, Orange Juice, Cranberry, Brisk Iced Tea & Lemonade	2.75 Bottomless
BUBLY (SPARKLING WATER) Fresh fizzy goodness in a cool can. Please ask for today's flavors	3

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)

Also from our Vertical Garden. Uber-healthy!

5/BAG

GENOVESE BASIL (GF/V)

5/BAG

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

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

OPEN FOR PRIVATE FUNCTIONS, TEAM-BUILDERS AND WIND-UPS. PLEAS 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.