



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
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
VILLAGE WIT, Unfiltered Wheat Ale, 4.5%	7.5
ALEXANDER KEITHS, Pale Ale, 5%	7.5
LONG SHADOWS, Blindman IPA, 7.1%	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, PROSECCO, ROSÉ

6 oz | 9 oz | 1/2 Litre

PINOT GRIGIO, (BY THE GLASS)

La Vite, Veneto, Italy, Sustainably Farmed.

10 | 13 | 25

SAUVIGNON BLANC, (BY THE GLASS)

Kotuko, New Zealand, Sustainably Farmed.

13 | 16 | 29

PROSECCO FRIZZANTE, (BY THE FLUTE)

La Vite, Vivissomo, Veneto, Italy.

6 oz flute | 9

ZONIN, PROSECCO

Italy.

Bottle: 40

TINHORN CREEK

Gewurztraminer. South Okanagan Valley, B.C.

Bottle: 39

TAWSE, RIESLING VQA

Niagara Peninsula, Canada.

Bottle: 42

NICOLAS IDIART, MUSCADET SEVRE ET MAINE, Dry White

Loire Valley, France.

Bottle: 45

RONAN, BORDEAUX BLANC

(70% Sauvignon / 30% Semillon) France.

Bottle: 46

LA DONCELLA, CHARDONNAY

(Organic) Spain.

Bottle: 45

HUDSON, CHARDONNAY

Napa Valley, California

Bottle: 180

MAISON NICOLAS IDIART, ESPÉRANCE ROSÉ

Languedoc-Roussillon, France

Bottle: 36

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 | 15 | 27

VENTITERRE, MONTEPULCIANO

Italy.

Bottle: 40

LA SABINA, MERLOT

Encina Milenaria, Spain.

Bottle: 55

HELIODORO, "GIFT OF THE SUN" PINOT NOIR

California.

Bottle: 57

LA DONCELLA, TEMPRANILLO

(Organic) Spain.

Bottle: 45

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



APPIES & SALADS

WINGS (GFR) 16

A pound of chicken wings, herb-brined & fried crispy.
Salt 'n Pepper, Honey G, Teriyaki, Traditional Buffalo Hot, or XXX Five-Putt Mad Hot.
Served with carrots, celery & ranch.

SMOKEY PULLED PORK POUTINE 16

Crispy Tater Tots, house smoked BBQ pulled pork, Quebec cheese curds,
roasted chicken gravy, pico de gallo, crème fraiche, crispy jalapenos

MEDITERRANEAN MEZZE PLATTER (GFO) 18

Spiced pita chips, fresh vegetables, whipped feta,
roasted red pepper hummus, tzatziki, assorted olives

ROASTED CHICKEN ENCHILADA DIP (GF) 17

Shredded spicy oven roasted chicken, creamy three cheese blend,
corn, black beans, jalapenos, pico de gallo, cilantro, house-fried corn tortilla chips

CHIPS & GUAC (GFR/V) 10

Fresh tortilla chips (cut & seasoned in-house)
served with even fresher house guacamole & salsa.

VERTICAL GARDEN GREENS (GFR/V) 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 (VO) Starter 10 | Entrée 18

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) Entrée 22

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) Entrée 23

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

(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



HANDHELDS

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

CADDYSHACK CLUBHOUSE (GFO) 18
Oven roasted turkey breast, maple chipotle aioli, lettuce, tomato, bacon.
Choice of local multigrain or sourdough toast.

PASTA & FISH

MAC 'N' YAK 19
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.

AHI TUNA POKE BOWL (GFO/VO) 22
Marinated Ahi tuna, jasmine sticky rice, edamame,
cucumber, fresh avocado, mango salsa, pickled ginger & wasabi aioli.
Served with house-made wonton chips & dusted with furikake Japanese seasoning.

BLACKENED FISH TACOS (GFO) 18 | extra taco 6
Two flour tortillas stuffed with blackened Ocean-wise
Tilapia white fish, green goddess coleslaw, pickled red onion, mango salsa, cilantro & grilled lime.
Served with fresh tortilla chips, house guacamole & Valentina Mexican hot sauce.

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 5.5

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

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.

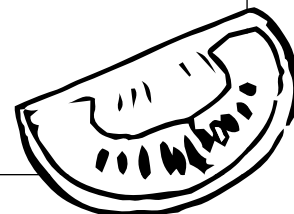
3 EACH

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



THE
GALLERY
PIZZA • TAPHOUSE



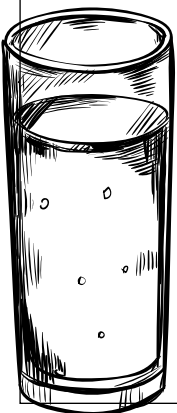
BREAKFAST MENU

HAPPY GILMORE, (GFO/VO) <i>Fried egg, American cheddar, Sriracha aioli, potato bun, choice of Black Forest ham or bacon.</i>	7
LOCALLY BAKED BAGELS <i>Sesame seed w/ butter</i>	4
<i>Cheese w/ butter</i>	5
<i>Add Chef's weekly cream cheese spread</i>	1

The above items are served everyday til 3:00pm.

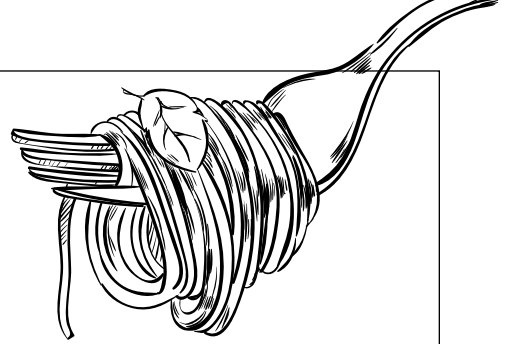
The below items are also served Saturday, Sunday & holidays from 9:00am til 3:00pm

TRADITIONAL BREAKFAST (GFO/VO) <i>2 eggs any style with choice of turkey sausage or bacon. Served with Yukon Gold hashbrowns & choice of local sourdough, multigrain or raisin toast.</i>	15
MORROCCAN BREAKFAST SHAKSHUKA (GFO) <i>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.</i>	16
SASKATOON-BLUEBERRY FRENCH TOAST (V) <i>Two thick slices of local brioche French toast, topped with a house-made Saskatoon-blueberry compote, Chantilly whip cream & two strips of bacon. Maple syrup on the side.</i>	15
"KID'S CALL" FRENCH TOAST <i>One big slice of local brioche toast with kid's choice of: Cinnamon & maple syrup Saskatoon-blueberry sauce Chocolate chips & vanilla whip cream. Served with a strip of bacon.</i>	10



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

CHICKEN & CHEESE QUESADILLA (GFO) 9
*Shredded chicken & mixed cheese grilled between two flour tortilla shells
Served with French fries.*

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 2.75 | Bottomless
½ iced tea, ½ lemonade with a splash of goodness

FOUNTAIN POP & JUICE 2.75 | Bottomless
*Pepsi, Diet-Pepsi, Ginger Ale,
7-Up, Orange Juice, Cranberry, Brisk Iced Tea & Lemonade*

BUBLY 3
*(SPARKLING WATER)
Fresh fizzy goodness in a cool can. Please ask for today's flavors*

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.