

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
TROLLY 5, Turntable Lager, 4.9%	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	12
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3 x 8 oz glasses = 24 oz.

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, PROSECCO, ROSÉ

6 oz | 9 oz | Half Litre

PINOT GRIGIO, (BY THE GLASS)	10 13 25
La Vite, Veneto, Italy, Sustainably Farmed.	
SAUVIGNON BLANC, (BY THE GLASS)	13 16 29
Kotuko, New Zealand, Sustainably Farmed.	
ROSE, (BY THE GLASS)	11 14 26
Idiart La Muse, South France, Sustainably Farmed.	
MAISON NICOLAS IDIART, ESPÉRANCE ROSÉ	Bottle: 36
Languedoc-Roussillon, France.	
PROSECCO FRIZZANTE, (BY THE FLUTE)	5 oz flute 9
La Vite, Vivissomo, Veneto, Italy.	
ZONIN, PROSECCO	Bottle: 40
Italy.	
TINHORN CREEK GEWURZTRAMINER	Bottle: 39
South Okanagan Valley, B.C.	
TAWSE, RIESLING VQA	Bottle: 42
Niagara Peninsula, Canada.	
NICOLAS IDIART, MUSCADET SEVRE ET MAINE	Bottle: 45
Dry White. Loire Valley, France.	
RONAN, BORDEAUX BLANC	Bottle: 46
(70% Sauvignon / 30% Semillon) France.	
LA DONCELLA, CHARDONNAY	Bottle: 45
(Organic) Spain.	
HUDSON, CHARDONNAY	Bottle: 180
Napa Valley, California.	
RED	
MALBEC (BY THE GLASS)	11.5 14.5 26
La Corrupcion Maipu, Argentina. Organic.	
RED BLEND (BY THE GLASS)	11 14 25
La Muse Rouge Merlot-Cabernet Sauvignon.	
South France. Sustainably Farmed.	
CABERNET SAUVIGNON (BY THE GLASS)	13 16 29
Aldenwood, Sonoma.	
PINOT NOIR (BY THE GLASS)	12 15 27
Les Amis, Languedoc, France.	
VENTITERRE, MONTEPULCIANO	Bottle: 40
Italy.	
LA SABINA, MERLOT	Bottle: 55
Encina Milenaria, Spain.	
LA DONCELLA, TEMPRANILLO	Bottle: 45
(Organic) Spain.	

COCKTAILS



All 1.5 oz's. All \$10. All awesome.


APEROL SPRITZ	10
Aperol, Prosecco, berries. Made with love.	
EMPRESS 75	10
Empress purple gin, Prosecco, lemon twist.	
VERTICAL MOJITO	10
Fresh-picked vertical garden mint, Baccardi white rum, sparkling water, muddled lime.	
THE MULE	10
Tito's Vodka, Fever Tree ginger beer, vertical mint, lime wheel, copper cup.	
PISCO CRUSH	10
Pisco, St. Germain Elderflower, Fever Tree ginger beer, lemon, fresh mint, crushed berries.	
YELLOWSTONE OLD FASHIONED	10
Bulliet Bourbon, Angostura bitters. king cube, orange twist.	
RANCH WATER SMASH	10
Patron silver tequila, sparkling water, smashed lemon, smashed lime, fresh mint.	
SPRINGBANK SHAFT	10
Cold brew, Tito's vodka, kahlua, baileys... to sip or slam.	

NON-ALCOHOLIC


COFFEE ORGANIC. FREE REFILLS!	2.38
Big Dawg Dark Roast.	
Decaf Paradise Mountain.	
HOT CHOCOLATE	Small 2.38 Large 3.33
FRENCH VANILLA (VANILLE FRANCAISE)	Small 2.38 Large 3.33
2% MILK	2.5
CHOCOLATE MILK	3
GATORADE / G2 / GATOLYTE	3.33
GURU ORGANIC ENERGY DRINK	3.57
JUNIOR PALMER	2.75 Bottomless
½ iced tea, ½ lemonade with a splash of goodness	
FOUNTAIN POP & JUICE	Small 2.61 Large 3.09
Pepsi, Diet-Pepsi, Ginger Ale, 7-Up, Orange Juice, Cranberry juice, Brisk Iced Tea & Lemonade	
BUBLE SPARKLING WATER	3
BOTTLE POP	3.10


STARTERS

CHIPS & GUAC  10
 Fresh tortilla chips (cut & seasoned in-house)
 served with even fresher house guacamole & salsa.



WINGS 17
 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 POUTINE16
 Crispy Tater Tots, house smoked BBQ pulled pork, Quebec
 cheese curds, roasted chicken gravy, pico de gallo, crème fraiche,
 crispy jalapenos.


MEDITERRANEAN MEZZE PLATTER 18
 Spiced pita chips, fresh vegetables, whipped feta,
 roasted red pepper hummus, tzatziki, assorted olives.


ROASTED CHICKEN ENCHILADA DIP 17
 Shredded spicy oven roasted chicken, creamy three cheese blend,
 corn, black beans, jalapenos, pico de gallo, cilantro, house-fried corn
 tortilla chips.

SALADS

VERTICAL GARDEN GREENS  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.

TIJUANA ELOTE COBB SALAD Entrée **22**
 Grilled blackened chicken breast, cherry tomato, pepperoncini,
 feta cheese, fresh avocado, soft boiled egg, house-smoked bacon,
 mixed Vertical Garden greens, roasted corn vinaigrette.

ROCKY MOUNTAIN STEAK SALAD Entrée **24**
 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 salads:
 blackened shrimp **6** | grilled blackened chicken breast **6**



DAILY SOUPCup **5.5** | Bowl **8**
 Healthy, hearty & hot. Daily soup. Good for your game.

SOUP & SALAD15
 Choice of starter Vertical Garden Greens or Caesar
 salad with a cup of soup & garlic toast.


MAINS


HANDHELDS

gluten-friendly bun, bread or pasta options 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  17
 ADD: Bacon **1.5** | Cheese **1.5** | SUB "Impossible Veggie" patty **1.5**
 ½ pound of pure AB beef, THE sauce and all the
 groceries on a potato bun.



"AAA" ALBERTA BEEF DIP 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 )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 18
 Oven roasted turkey breast, maple chipotle aioli,
 lettuce, tomato, bacon. Choice of local multigrain or sourdough toast.

ENTREÉS

TUSCAN PENNE ALLA ELLA 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  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 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.



PIZZA

Pizza starts at 2:00pm daily, as we make the dough fresh every 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.

PEPPERONI22/27
 Dry cured pepperoni on our Classic pie.

VEG-OUT22/27
 Red peppers, onions, tomatoes, artichokes, mushrooms,
 roasted garlic, farm basil-pesto (contains walnuts).

CARNIVORE24/29
 Italian sausage, cured pepperoni, house-smoked bacon & ham.

HAWAII FIVE-OH22/27
 Ham, pineapple, house-smoked bacon.

ROASTED BBQ CHICKEN23/28
 Pulled roasted chicken, onions, banana peppers, smoked bacon.

DIAVOLA23/28
 Genoa salami, roasted peppers, roasted garlic, onion, arugula,
 Goat cheese, honey sriracha.

DEADLY DONAIR22/27
 House-made donair beef, garlic sauce base, red onion,
 banana peppers, fresh lettuce & tomato, sweet Halifax sauce.

FEATURE PIE22/27
 The 'Pizza of the Week'. Your server will be happy to advise
 you of this beauty.

MANHATTAN EXTRA TOPPINGS3 EACH
 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 TOPPINGS2 EACH
 Red peppers, banana peppers, jalapenos, mushrooms, onions,
 tomatoes, black olives, pineapple, Springbank Farm 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



KID'S

JR. GALLERY BURGER 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 DAY9
 Chef's pasta surprise with choice of:
 Alfredo sauce, red tomato-basil sauce, or rosé sauce.

CHICKEN FINGERS12
 Three pure white chicken breast fingers fried golden brown.
 Served with French fries & plum sauce.

ADD: EXTRA FINGER(S) 3 PER

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



SIDES

FRIES  8

SWEET POTATO FRIES WITH SRIRACHA AIOLI  10

TATER TOTS WITH SRIRACHA AIOLI  8

CUP OF SOUP5.5

SIDE SALAD - please see salad section  

DESSERT

DESSERT DU JOURMARKET PRICE
 What is the Dessert du jour?... "Why it is the 'Dessert of the Day"
 - Inspector Clouseau

THANK YOU!

Your support & kindness is only exceeded by your good looks.
 Have an amazing day!

 **VEGETARIAN**

 **VEGETARIAN OPTION**

 **GLUTEN FRIENDLY**

 **GLUTEN FRIENDLY OPTION**

**GLUTEN FREE WE CAN NOT GUARANTEE
 100% GLUTEN FREE AS WE DO USE FLOUR IN OUR
 KITCHEN AND FRYERS. PLEASE ADVISE OF ANY ALLERGIES**