

THE  
GALLERY  
PIZZA • TAPHOUSE

TAPS

KEGS BY THE PINT

All 16 oz pints, except Guinness at 20 oz	
ROTATING TAP #1, Local, Craft	7.5
ROTATING TAP #2, Still Local. Still Crafty	7.5
SPRINGBANK CHAMPIONSHIP LAGER, Railyard Brewing, 5%	6.5
CRACKED CANOE, PREMIUM LIGHT, 3.5%, 90 calories	7.5
MEXICAN LAGER, Origin Brewing, 5%	7.5
WHAT THE HUCK? Fernie Huckleberry Ale, 5%	7.5
SHOCKTOP, Belgian White, unfiltered, 5.2%	7.5
ALEXANDER KEITHS, Pale Ale, 5%	7.5
HIT THE DECK, Fernie Hazy IPA, 6.4%	7.5
STANLEY PARK, Amber Ale, 5%	7.5
RUTTING ELK RED, Grizzly Paw Red Ale, 5.0%	7.5
GUINNESS, (20 oz), 4.2%	9.25

BEER BOARD

CHOICE OF 3 TAPS (3 X 8 oz glasses = 24 oz)	12
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BIG BERTHA

Celebrating a birthday? Hole-in-One?	15
1 Litre (34 oz) Big Bertha Beer	

PREMIUM SCOTCH

SINGLE MALT, 12-year. (1 oz.)	12
Glenfiddich   Glenlivet   Auchentoshan Three Wood	
PREMIUM SINGLE MALT	
12-year, (1 oz.) Macallan	14
14-year, (1 oz.) Oban 14	15

SCOTCH BOARD, Choice of two pours (2 X 1 oz's)	Cost x 2, less 15%
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WINE

WHITE, PROSECCO, ROSÉ

6 oz   9 oz   Half Litre	
PINOT GRIS, (By the glass)	10   13   24
La Vite, Veneto, Italy, Sustainably Farmed.	
SAUVIGNON BLANC, (By the glass)	14   17   30
La Vite, Veneto, Italy, Sustainably Farmed.	
ROSE, (By the glass)	12   15   26
Maison Idiart, Bordeaux, France, Sustainably Farmed.	
PROSECCO FRIZZANTE, (By the flute)	6 oz flute   10
La Vite, Vivissomo, Veneto, Italy, Sustainably Farmed.	
PROSECCO, Anno Domini,	Bottle: 46
Veneto, Italy.	
PINOT GRIS, Gray Monk,	Bottle: 45
Lake Country, BC.	
RIESLING, Red Rooster,	Bottle: 36
Penticton, BC.	
SAUVIGNON BLANC, Sumac Ridge,	Bottle: 34
Summerland, BC.	
ROSÉ (SWEET), Hester Creek,	Bottle: 40
Oliver, BC.	
ROSÉ (DRY), Sandhill,	Bottle: 42
Kelowna, BC.	
CHARDONNAY, La Doncella,	Bottle: 42
Castilla Spain. Organic.	
HUDSON, CHARDONNAY	Bottle: 145
Napa Valley, California.	

RED

MERLOT (By the glass)	10   13   24
La Vite, Veneto, Italy, Sustainably Farmed.	
CABERNET SAUVIGNON (By the glass)	14   17   30
La Vite, Veneto, Italy, Sustainably Farmed.	
SYRAH (By the glass)	15   18   32
Maison Idiart Bordeaux, France. Sustainably Farmed	
CABERNET SAUVIGNON, Burrowing Owl,	Bottle: 74
Oliver, B.C.	
ZINFINDAL, Ravenswood,	Bottle: 42
Sonoma, California.	
PINOT NOIR, Bread & Butter,	Bottle: 44
Napa Valley, California.	
RED BLEND (Malbec/Merlot/Syrah)	
Monk's Blend by Grey Monk	Bottle: 46
Lake Country, BC.	

COCKTAILS

All 1.5 oz's. All \$10. All awesome. Premium, top-shelf alcohol .....add 2

SPRINGBANK CAESAR	10
Vodka, extreme bean, house rim spice, fresh Springbank Vertical Farm basil.	
JOHN DALY	10
Arnold Palmer with vodka twist, citrus wheel.	
PINK GILMORE	10
Pink Whitney vodka, lemonade, sparkling water, splash of grenadine, fresh mint.	
APEROL SPRITZ	10
Aperol, Prosecco, sparkling water, orange wheel. Made with love.	
EMPRESS 75	10
Empress purple gin, Prosseco, lemon twist, sans ice.	
COUNTRY CLUB MOJITO	10
Choice: Classic or Very Berry	
Fresh mint, Havana rum, sparkling water, muddled lime, plus berries.	
GRIZZLY MULE	10
Vodka, Grizzly Paw Ginger Beer, Vertical Farm mint, lime wheel, copper cup.	
JACK'S LEMONADE	10
Jack Daniels, triple sec, lemonade, sparkling water.	
CLASSIC MARGARITA	10
Half Kosher salt rim, tequila, triple sec, house margarita mix.	
OLD FASHIONED	10
Bulliet Bourbon, Angostura bitters. king cube, orange twist.	
SPRINGBANK SHAFT	10
The original Calgary vodka, cold-brew Shaft, to sip or slam.	
NON-ALCOHOLIC	
COFFEE ORGANIC, FREE REFILLS or 16oz to go	2.38
Choice: Big Dawg Dark Roast, Decaf Paradise Mountain	
HOT CHOCOLATE (16 oz)	3.33
FRENCH VANILLA (Vanille Francaise) (16 oz)	3.33
2% MILK (16 oz)	3
CHOCOLATE MILK (16 oz)	4
GATORADE / G2 / G-ZERO / GATOLYTE	3.33
GURU ORGANIC ENERGY DRINK	5.50
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 juice, Brisk Iced Tea & Lemonade.	
BUBLE SPARKLING WATER (King Can)	3.33
BOTTLE POP / JUICE	3.80
GRIZZLY PAW GINGER BEER	4



WIFI: Springbank Guest | PASSWORD: sblguest

STARTERS

CHICKEN WINGS 18  
1 pound. House recipes made from scratch:  
Buffalo Hot, Chipotle Honey-Hot, Salt & Pepper, Honey Garlic, Teriyaki,  
Spicy Miso Teriyaki, Garlic Parmesan, Spicy Dill Pickle. Carrots, celery, Ranch.

SMOKE-SHOW DRY RIBS 16  
Applewood-smoked, citrus rub, Alabama white BBQ sauce.

LINK'S CHAR BOARD 34  
Assorted Charcuterie meats, assorted premium cheese, mixed pickles,  
house red pepper jelly & apricot mostarda. Giant toasted pretzel bun.

QUATTRO FORMAGII TOAST 14  
Toasted Ciabatta, 4-cheese spread, smoky almond Romesco sauce.

19TH HOLE NACHOS 28 | Two-some tray 18  
Add: Spicy chicken 6 | House-smoked pulled pork 6.  
Fresh tortilla chips, house cheese blend, black beans, pickled jalapeno, banana  
peppers, Pico de Gallo, queso fresco, scallions, fire-roasted Tinga salsa, sour  
cream, fresh guacamole.

CHIPS & QUAC 8  
House-made tortilla chips & fresh guacamole.

CRISPY BRUSSEL SPROUTS 17  
House-smoked bacon, balsamic glaze, whipped goat cheese crema,  
hazelnut pecorino crumble.

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.

Add: Blackened chicken breast 6 | Blackened prawns 6

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: Blackened chicken breast 6 | Blackened prawns 6

SUMMERTIME COBB SALAD 23  
Blackened sliced chicken breast, house-smoked bacon, avocado, cherry tomato,  
egg, sweet baby drop peppers, roasted shallot vinaigrett.

SOUP

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

MAINS

HANDHELDS

Gluten-friendly bun or bread available for \$2 extra ( )

HANDHELDS have choice of: fries | side vertical greens salad | side vertical  
Caesar salad. Add \$2 for: sweet potato fries | Tater Tots | cup of soup

GALLERY BURGER 18  
Choice of:  
All-Beef (½ lb) | Grilled Chicken Breast (6 oz) | 'Know Meat' Veggie Patty  
Lettuce, tomato, onion, pickle, Chef Matt's awesome sauce, fresh potato bun.

Add: American Cheddar | Brie | Smoked Gruyere | Swiss 1.50 each  
Add: Bacon 1.50

“AAA” ALBERTA BEEF DIP 19  
House roasted “AAA” Alberta beef, charred scallion aioli, sauteed wild  
mushrooms, smoked gruyere, Italian Filone bun, au jus.

FLAT-IRON STEAK SANDWICH 24  
Charbroiled 7 oz. Alberta “AAA” flat-iron steak, crispy Ciabatta, roasted  
shallot butter, chimichurri.

RED STAKE REUBEN 19  
House-smoked beef pastrami, Swiss cheese, authentic German sauerkraut,  
house dressing, rye bread.

CADDYSHACK CLUBHOUSE 18  
House-roasted turkey breast, maple-citrus chipotle aioli, lettuce, tomato, bacon.  
Sourdough or multigrain.

BOWLS & PASTA

DOUBLE-BOGEY BURRITO BOWL 19  
Choice of:  
Spicy Chicken | House-Smoked Pulled Pork | Crumbled Know-Meat  
Mexican rice, roasted corn salsa, lettuce, black beans, Pico de Gallo, Chipolte  
avocado crema, queso fresco, crispy tortilla strips, cilantro.

BRAISED SHORT RIB PAPPARDELLE 22  
Red wine braised Alberta beef short rib shredded in a wild mushroom ragu.  
Served over pappardelle pasta with ricotta, parmesan, fresh herbs, garlic toast.

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.

M / XL  
CLASSIC CHEESE 19/24  
House tomato sauce & our blend of REAL mozzarella,  
pecorino & parmesan cheese.

PEPPERONI 22/27  
Dry cured pepperoni on our Classic pie.

MEDITERRANEAN VEG 22/27  
Red peppers, onion, roasted garlic, Kalamata olives, feta cheese,  
Springbank Farm basil pesto (contains walnuts).

CARNIVORE 24/29  
Italian sausage, cured pepperoni, house-smoked bacon & ham.

HAWAII FIVE-OH 22/27  
Ham, pineapple, house-smoked bacon.

ROASTED BBQ CHICKEN 23/28  
Pulled roasted chicken, onions, banana peppers, smoked bacon.

DIAVOLA 23/28  
Genoa salami, roasted peppers, roasted garlic, onion, arugula,  
Goat cheese, honey sriracha.

FEATURE PIE 22/27  
The 'Pizza of the Week'. Your server will be happy to advise you of this beauty.

MANHATTAN EXTRA TOPPINGS 3 EACH  
Dry cured pepperoni, Italian sausage, smoked bacon, smoked ham,  
Genoa salami, anchovies, extra REAL mozzarella house cheese,  
Feta cheese, goat cheese, Daya dairy-free cheese.

BRONX EXTRA TOPPINGS 2 EACH  
Red peppers, banana peppers, jalapenos, mushrooms, onions, tomatoes,  
black olives, pineapple, Springbank Farm kale, Springbank Farm basil-pesto,  
roasted garlic, artichokes.

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 DAY 9  
Chef’s pasta surprise with choice of:  
Alfredo sauce, red tomato-basil sauce, or rosé 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 9  
Shredded chicken & mixed cheese grilled between two flour tortilla shells.  
Served with French fries.

SIDES

FRIES 8  
House-made french fries.

SWEET POTATO FRIES WITH SRIRACHA AIOLI 10  
Sweet potato fries topped with sriracha aioli.

TATER TOTS WITH SRIRACHA AIOLI 8  
Tater tots topped with sriracha aioli.

DESSERT

Chocolate Lava Cake 10  
Hot lava center, vanilla ice cream, chocolate drizzle, served in a skillet.

Bourbon Caramel Apple Crumble 10  
Home-made. Served warm with vanilla ice cream.

D’Served Ice Cream Sandwiches 6  
Two fresh baked cookies, hand-scooped Foothills ice cream.  
Made local & six sandos to choose from:

- Cinna-Bun
- Bday Cake
- Chocolate Mint-Chip
- Double Chocolate
- Dunk-a-Roo
- Cookies ‘n’ Cream

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.

