

THE
GALLERY
PIZZA • TAPHOUSE

TAPS

KEGS BY THE PINT

All 16 oz pints, except Guinness at 20 oz	
ROTATING TAP, Local & Crafty	8
SPRINGBANK CHAMPIONSHIP LAGER, Railyard Brewing, 5%	8
CRACKED CANOE, PREMIUM LIGHT, 3.5%, 90 calories	8
BUD LIGHT, Clean & Crisp American Lager, 4.2%	8
MEXICAN LAGER, Origin Brewing, 5%	8
WHAT THE HUCK? Fernie Huckleberry Ale, 5%	8
SHOCKTOP, Belgian White, unfiltered, 5.2%	8
ALEXANDER KEITHS, Pale Ale, 5%	8
BANDED PEAK, Microburst Hazy IPA, 6.1%	8
STANLEY PARK, Amber Ale, 5%	8
SMITHWICKS, Irish Ale, 5%	8
GUINNESS, (20 oz), 4.2%	9.75

BEER BOARD

CHOICE OF 3 TAPS (3 X 8 oz glasses = 24 oz)	13
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BIG BERTHA

Celebrating a birthday? Hole-in-One? Today?	16
Your choice of 1 litre (34 oz) tap beer!	

JUG ‘O’ BEER

64 oz PITCHER	30
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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	16
SCOTCH BOARD, Choice of two pours (2 X 1 oz's)	\$25 for 2 oz



WINE

WINE & ROSÉ

6 oz 9 oz Half Litre	
PINOT GRIGIO, (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.	
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.	
PINOT NOIR (By the glass)	12 15 26
Les Amis, Cesseras, 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)	Bottle: 46
Monk's Blend by Grey Monk, Lake Country, BC.	

BUBBLES

PROSECCO FRIZZANTE (By the flute)	6 oz flute 9.5
La Vite, Vivissomo, Veneto, Italy, Sustainably Farmed.	
PROSECCO, Anno Domini	Bottle: 46
Veneto, Italy.	
MIMOSA	10
Prosecco Frizzante with choice of orange juice, grapefruit, passion fruit, pineapple or seasonal.	
GRAND MIMOSA	14
Prosecco Frizzante, 1 oz Grand Marnier with choice of orange juice, grapefruit, passion fruit, pineapple, or seasonal.	
THE MIMOSA EXPERIENCE (For at least two!)	35
1/2 litre Prosecco Frizzante with 3 juices to experiment. Choose 3 of: orange juice, grapefruit, passion fruit, pineapple or seasonal.	

COCKTAILS

All 1 oz's. All \$12. All awesome. Make it a double (2 oz.)		add 6
SPRINGBANK CAESAR		12
Vodka, extreme bean, house rim spice, fresh Springbank Vertical Farm basil.		
PINK GILMORE		12
Pink Whitney vodka, lemonade, sparkling water, splash of grenadine, fresh mint.		
APEROL SPRITZ		12
Aperol, Prosecco, sparkling water, orange wheel. Made with love.		
WILD GRIZZLY MULE		12
Wildlife vodka, lime juice, apple cider, grizzly paw ginger beer, vertical garden mint, lime wheel.		
BLACK MARGARITA		12
Sea Salt Rim, Tequila, Triple sec, agave, orange bitters, lime juice, charcoal.		
OLD FASHIONED		12
Bulliet Bourbon, Angostura bitters. king cube, orange twist.		
SPRINGBANK SHAFT		12
The original Calgary vodka, cold-brew Shaft, to sip or slam.		
CHERRY GIN SMASH		12
Eau Claire cherry gin, sugar, amarena cherry, lemon peel, fresh garden mint.		
PIMM'S TIN CUP		12
Pimm's, orange, cucumber, lemon juice, 7-Up, fresh garden mint.		
PINEAPPLE MILK PUNCH		12
Pineapple rum, brandy, lemon, pineapple juice, spice, clarified milk.		
WHISKEY SOUR		12
Eau Claire Rupert's Exceptional Whisky, egg whites, simple syrup, lemon, lime.		

NON-ALCOHOLIC

COFFEE ORGANIC, FREE REFILLS or 16oz to go	3.5
Choice: Big Dawg Dark Roast, Decaf Paradise Mountain	
HOT CHOCOLATE (16 oz)	4
FRENCH VANILLA (Vanille Francaise) (16 oz)	4
2% MILK (16 oz)	3
CHOCOLATE MILK (16 oz)	4
GATORADE / G2 / G-ZERO	3.5
GURU ORGANIC ENERGY DRINK	5.5
JUNIOR PALMER	4 Bottomless
½ iced tea, ½ lemonade with a splash of goodness.	
FOUNTAIN POP & JUICE	3.75 Bottomless
Pepsi, Diet-Pepsi, Ginger Ale, 7-Up, Orange Juice, Cranberry juice, Brisk Iced Tea & Lemonade.	
BUBLE SPARKLING WATER (King Can)	4
BOTTLE POP / JUICE	4
GRIZZLY PAW GINGER BEER	4
ALCOHOL-FREE BEER, 0%, (King Can)	9

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.

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

19TH HOLE NACHOS 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 & GUAC 9
House-made tortilla chips & fresh guacamole.

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

KOREAN CORN DOGS (4) 16
Good for the Seoul! Four All-Beef dogs, mozzarella cheese, kewpie mayo,
gochujang ketchup and scallions.

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, feta cheese, roasted shallot vinaigrette.

SOUP

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



We have our very own Vertical Garden Farm located behind the clubhouse. In it, we grow 100% Pesticide-Free and Non-GMO ingredients that we use for our menu and in our fancy cocktails.

Crazy fresh and healthy. Enjoy!

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 (All-Beef, Chicken or Veggie) 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 | 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.

ROWDY REUBEN SANDWICH 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.

CHICKEN CORDON BLEU SANDWICH 20
Crispy, golden chicken breast, spicy capicola, pickled red onions, sweet mustard aioli, arugula, potato bun. Served with an emmenthal fondue dipping sauce.

MAINS

BRODY'S 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, chipotle 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.

BLACKENED FISH TACOS 19
Two flour tortillas, blackened Tilapia, green goddess coleslaw, mango salsa, pickled red onion, cilantro & lime. Served with house tortilla chips, Valentina sauce & fresh-made guacamole.

Add: Extra taco, 6

GREEN JACKET STEAK DINNER 25
7 oz Alberta AAA flat-iron steak, roasted garlic mashed potato, grilled asparagus, confit cherry tomato, smoked gorgonzola-peppercorn demi, house-made hickory sticks.

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.

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, topped with cheddar cheese & ketchup.

SWEET POTATO FRIES WITH SRIRACHA AIOLI 10
Sweet potato fries, topped with sriracha aioli & cheddar cheese.

TATER TOTS WITH SRIRACHA AIOLI 8
Tater tots, topped with sriracha aioli & cheddar cheese.

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.