

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

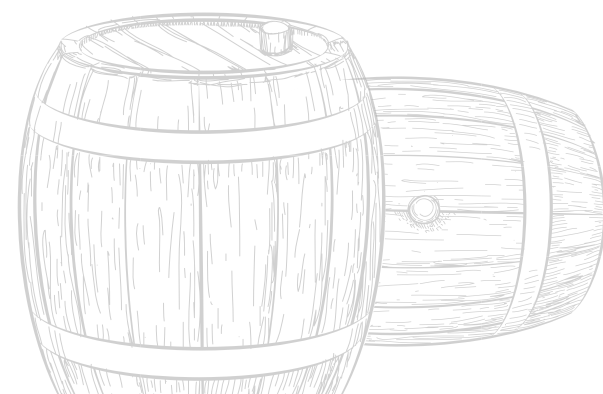
Celebrating a birthday? Hole-in-One? Today?	16
<small>Your choice of 1 litre (34 oz) tap beer!</small>	

JUG 'O' BEER

64 oz PITCHER	30
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SCOTCH

SINGLE MALT, 12-year. (1 oz.)	12
<small>Glenfiddich Glenlivet Auchentoshan Three Wood</small>	
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
<small>La Vite, Veneto, Italy, Sustainably Farmed.</small>	
SAUVIGNON BLANC, (By the glass)	14 17 30
<small>La Vite, Veneto, Italy, Sustainably Farmed.</small>	
ROSE, (By the glass)	12 15 26
<small>Maison Idiart, Bordeaux, France, Sustainably Farmed.</small>	
PINOT GRIS, Gray Monk,	Bottle: 45
<small>Lake Country, BC.</small>	
RIESLING, Red Rooster,	Bottle: 36
<small>Penticton, BC.</small>	
SAUVIGNON BLANC, Sumac Ridge,	Bottle: 34
<small>Summerland, BC.</small>	
ROSÉ (SWEET), Hester Creek,	Bottle: 40
<small>Oliver, BC.</small>	
ROSÉ (DRY), Sandhill,	Bottle: 42
<small>Kelowna, BC.</small>	
CHARDONNAY, La Doncella,	Bottle: 42
<small>Castilla Spain. Organic.</small>	
HUDSON, CHARDONNAY	Bottle: 145
<small>Napa Valley, California.</small>	

RED

MERLOT (By the glass)	10 13 24
<small>La Vite, Veneto, Italy, Sustainably Farmed.</small>	
CABERNET SAUVIGNON (By the glass)	14 17 30
<small>La Vite, Veneto, Italy, Sustainably Farmed.</small>	
SYRAH (By the glass)	15 18 32
<small>Maison Idiart Bordeaux, France. Sustainably Farmed</small>	
PINOT NOIR (By the glass)	12 15 26
<small>Les Amis, Cessero, France. Sustainably Farmed.</small>	
CABERNET SAUVIGNON, Burrowing Owl,	Bottle: 74
<small>Oliver, B.C.</small>	
ZINFINDAL, Ravenswood,	Bottle: 42
<small>Sonoma, California.</small>	
PINOT NOIR, Bread & Butter,	Bottle: 44
<small>Napa Valley, California.</small>	
RED BLEND (Malbec/Merlot/Syrah)	Bottle: 46
<small>Monk's Blend by Grey Monk, Lake Country, BC.</small>	

BUBBLES

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

COCKTAILS


All 1 oz's. All \$12. All awesome. Make it a double (2 oz.)add 6


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

NON-ALCOHOLIC



COFFEE ORGANIC, FREE REFILLS or 16oz to go	3.5
<small>Choice: Big Dawg Dark Roast, Decaf Paradise Mountain</small>	
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
<small>1/2 iced tea, 1/2 lemonade with a splash of goodness.</small>	
FOUNTAIN POP & JUICE	3.75 Bottomless
<small>Pepsi, Diet-Pepsi, Ginger Ale, 7-Up, Orange Juice, Cranberry juice, Brisk Iced Tea & Lemonade.</small>	
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  Four-some tray **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 & 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 SOUPCup **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**

SWEET POTATO FRIES WITH SRIRACHA AIOLI  **10**

TATER TOTS WITH SRIRACHA AIOLI  **8**

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.