

THE
GALLERY
PIZZA • TAPHOUSE

WIFI: Springbank_Guest | PWD: sblguest

STARTERS

- CHICKEN WINGS 19
- 1 pound. House recipes from scratch: buffalo hot, chipotle honey-hot, salt & pepper, honey garlic, teriyaki, spicy dill, garlic parmesan. Served with carrots, celery, ranch.
- CRISPY BRUSSEL SPROUTS 18
- House-smoked bacon, maple balsamic glaze, whipped goat cheese crema, hazelnut pecorino crumble.
- “EL HEFE” WAFFLE FRIES 18
- Spicy waffle fries, house-smoked BBQ pulled pork, house-made nacho cheese sauce, pico de gallo, sour cream, scallions.
- BANG BANG LETTUCE WRAPS 18
- Thai marinated chicken thighs, vegetables, sweet and spicy glaze, roasted cashews, fried rice noodles, lettuce.
- MULLIGAN MEATBALLS 19
- House-made three meatballs, Pomodoro sauce, freshly grated Grana Padano, herbs, boursin garlic toast.
- GUACAMOLE & TINGA SALSA 10
- REAL and FRESH guac & salsa made from scratch, served with house-cut corn tortilla chips.

SALADS

- VERTICAL GARDEN GREENS Starter 12 | 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
- Add: Salmon fillet 10
- VERTICAL CAESAR Starter 12 | 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 6 | Blackened prawns 6
- Add: Salmon fillet 10
- LA SCALA COBB SALAD 24
- Blackened chicken breast, house-smoked bacon, avocado, feta cheese, cherry tomato, egg, pepperoncini, pecorino & shallot vinaigrette.

SOUP CUP 6 | BOWL 9 made with love.

HANDHELDS

- HANDHELDS have choice of:
- fries | side vertical greens salad | side vertical Caesar salad.
- Sub: Sweet potato fries 2 | waffle fries 2
- Sub: Gluten-frendly bun or bread 2
- GALLERY BURGER (All-Beef, Chicken or Veggie) 19
- Choice of: 1/2 lb all beef, 6 oz grilled chicken breast or Know Meat veggie patty. Served on a local potato bun with lettuce, tomato, pickle, onion and house-burger sauce.
- Add: American Cheddar | Smoked Gruyere 1.50 each
- Add: Bacon 1.50
- “AAA” ALBERTA BEEF DIP 20
- House-roasted “AAA” Alberta beef, charred scallion aioli, sauteed wild mushrooms, smoked gruyere, locally baked Italian Filone bun, au jus.
- AVOCADO CHICKEN CLUB 20
- Marinated chicken thighs, bacon, arugula, tomato, avocado, swiss cheese, maple chipotle aioli, “Everything” ciabatta bread.
- THE SICILIAN 19
- Oven roasted turkey breast, spicy Capicola, Genoa salami, whipped Boursin spread, arugula, roasted tomato jam, “Everything” ciabatta bread.
- MAINS
- COCONUT SHRIMP TACOS 20
- Two flour tortillas, smoky green goddess coleslaw, coconut shrimp, mango salsa, pickled red onion, cilantro, lime. Served with fresh tortilla chips & fresh house guacamole.
- Add: Extra taco \$6 extra
- BRODY’S DOUBLE BOGEY BURRITO BOWL 20
- Mexican rice, roasted corn salsa, lettuce, black beans, pico de gallo, avocado lime crema, crispy tortilla strips, cilantro. Choice of shredded spicy chicken or house-smoked BBQ pulled pork.
- BRAISED SHORT RIB PAPPARDELLE 23
- Red wine braised Alberta beef short rib, wild mushroom ragu, pappardelle pasta, ricotta cheese, parmesan, fresh herbs. Served with garlic toast.
- VIV’S AHI POKE BOWL 23
- Marinated Ahi tuna, cucumber, avocado, mango, edamame, sriracha aioli, sticky rice, wonton crisps, toasted sesame seed.
- PAN FRIED ATLANTIC SALMON 25
- Salmon fillet, topped with a caper beurre blanc sauce and served with wild rice, grilled asparagus and crispy salmon skin.

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