

THE
GALLERY
PIZZA • TAPHOUSE

WIFI: Springbank_Guests | PWD: sblguest

TO SHARE

CHICKEN WINGS (1 LB) 18
Choice of dry-rub or saucy. Served with carrots, celery, ranch.

Dry-rub: Salt & pepper, salt & vinegar, BBQ, dill pickle, lemon pepper.

Saucy: Buffalo hot, honey garlic, hot maple, BBQ, garlic Parm.

BONELESS WINGS 18
Tender chicken breast chunks available in all the same above flavors. Carrots, celery & ranch too. No bones about it!

CHIP-INS 11
Canadian Kennebec potatoes, applewood BBQ spice, house French-onion dip.

CRISPY BRUSSELS SPROUTS 18
Maple balsamic glaze, house-smoked bacon, pepper-relish, hazelnut crumble & fresh goat cheese.

SUMAC FRIES 12
Crisp French fries tossed with sumac & Za'atar, Parmesan-mayo drizzle, fresh parm & parsley.

BUFFALO CHICKEN POUTINE 19
Classic poutine, crunchy buffalo chicken, curds, gravy, ranch drizzle, crispy onion.

ALBERTA STEAK TIPS 24
AAA Alberta Beef, house soy glaze, sesame sauce, crispy rice noodle, scallion.

NACHO BANDEJA 24
Corn tortilla chips, shredded cheese, jalapenos, green olives, pepper gusto, scallions, house salsa roja, sour cream, side salsa.
Add: Shredded chicken 6 | Taco beef 6 | Chorizo 6 | Guacamole 4

SOUP & SALAD

SOUP KETTLE 5 CUP | 9 BOWL
Fresh soup, fresh bun.

GALLERY GREENS Starter 10 | Entrée 15
Kale, fresh greens, cherry tomatoes, cucumber, radish, pepitas, cranberries, goat cheese & house vinaigrette.

SPRINGBANK CAESAR Starter 11 | Entrée 16
Kale & crispy romaine hearts with house-smoked bacon, baked garlic croutons, creamy garlic Parmesan dressing.

SUMMER COBB 20
Romaine & Kale, shredded chicken, smoked bacon, avocado, cajun corn, dill pickled egg, blue cheese, ranch, crispy onion.

TUSCAN BURRATA 15
Garden greens, fresh Burrata, cherry tomatoes, hand-picked basil-pesto, olive oil, balsamic reduction, crispy onion, Vancouver Island sea salt.

Salad Add-ons: Grilled chicken breast (5 oz.) 8 | Garlic prawns 9
Grilled wild salmon (7 oz) 14 AAA Flat Iron steak (7 oz) 16
Crispy Tofu 6 | Avocado 3

BETWEEN BREAD

Served with choice of:
French fries | Side Gallery Greens salad | Side Caesar salad
Sub: Sweet potato fries 2 | Sumac fries 3
Sub: Gluten-friendly bun 2 | Lettuce bun 0

GALLERY CHEESEBURGER 20
Cheddar, lettuce, tomato, pickled shallots, Springbank sauce, house pickle, toasted bun.
Choice of: 6 oz Alberta beef or Impossible Burger veggie patty
Add: Pepper bacon 3 | avocado 3 | egg 2 | sauteed mushrooms 2 | caramelized onions 2

CRISPY PESTO CHICKEN BURGER 20
Buttermilk-fried chicken breast. Swiss, bacon jam, lettuce, tomato, pesto aioli, toasted bun.

“AAA” ALBERTA BEEF DIP 22
House-roasted “AAA” Alberta beef, horseradish-Dijon aioli, sautéed wild mushrooms, provolone, Filone bun, au jus.

RORY’S REUBEN 23
Local marble rye, stacked pastrami, sauerkraut, Swiss, grainy Dijon, house sauce.

SZECHUAN MAPLE CHICKEN WRAP 20
Sweet & spicy crispy chicken, peppered bacon, shrettuce, tomato, cheddar, buttermilk ranch, grilled flour tortilla.

MAINS & BOWLS

STEAK FRITES 27
AAA Alberta Flat Iron steak (7 oz), peppercorn cream sauce, chimichurri mayo, crispy shallots, shoestring fries.
Upgrade: 12 oz, AAA Alberta Striploin steak, add 12.

BLACKEND BUNKER CHICKEN 26
Double-breast grilled chicken (10 oz), Cajun spice, mashed potato, grilled broccolini, pineapple salsa, crispy rice noodle, scallions.

GOCHUGANG WILD SALMON 28
Grilled Coho wild salmon (7 oz), sweet-heat glaze, garlic-fried rice, grilled broccolini, pineapple salsa, crispy rice noodle, scallions.

THAI POWER BOWL 19
Thai peanut sauce, carrot, onion, peppers, seasoned rice, bean sprouts, scallions, garlic naan.

RIGATONI A’LA VODKA 19
Confit garlic, ripped burrata cheese, chili vodka rose sauce, walnut basil pesto, Parmesan, toasted Filone.

SINGAPORE NOODLE BOWL 19
Stir-fried Farkay street noodles, carrot, onion, peppers, broccolini, coconut-ginger-curry sauce, scallions, sesame, bang-bang drizzle & wonton strips.
Add: Grilled chicken breast (5 oz.) 8 | Garlic prawns 9
Grilled wild salmon (7 oz) 14 AAA Flat Iron steak (7 oz) 16
Crispy Tofu 6 | Avocado 3



PIZZA

Pizza starts at 2:00 pm daily, as we shape the dough fresh every day!

L - New York Crust (16" round)

M - New York Crust (14" round)

M - Gluten-Free Cauliflower Crust (10" round)

*add \$5 to the 'L' priced pizzas.

M / L

CLASSIC CHEESE 19/24

House tomato sauce & our blend of mozzarella, pecorino & Parmesan cheese.

PEPPERONI 22/27

Dry cured pepperoni on our classic cheese.

MEDITERRANEAN VEG 22/27

Red peppers, onion, roasted garlic, Kalamata olives, Feta cheese, basil pesto (contains walnuts).

CARNIVORE 25/31

Italian sausage, dry cured pepperoni, smoked ham, house-smoked bacon.

SMOKY HAWAIIAN 23/28

Black forest ham, house-smoked bacon, grilled pineapple, BBQ drizzle, crispy onion.

CHIPOTLE CHICKEN 23/28

Shredded chicken, red onion, peppers, roasted cajun corn, chipotle crema.

DIAVOLA 23/28

Genoa salami, roasted peppers, red garlic, onion, arugula, goat cheese, honey sriracha.

THE FUN GUY 22/27

Herb roasted wild mushrooms, mozza, black truffle cheese, parm drizzle, parsley.

B-Y-O-PIZZA 24/29

Build-Your-Own Pizza! Your choice of FOUR toppings on our Classic Cheese.

MANHATTAN EXTRAS (MEAT & CHEESE) 3 EACH

Dry cured pepperoni, Italian sausage, smoked bacon, smoked ham, Genoa salami, roasted chicken, anchovies, extra mozzarella, Feta, goat cheese, Daiya dairy-free cheese.

BRONX EXTRAS (VEGGIES) 2 EACH

Red peppers, banana peppers, sliced fresh jalapeños, mushrooms, onions, fresh tomatoes, grilled pineapple, Kalamata olives, green olives, arugula, roasted garlic.

**True New York Pie.
The brick oven. The sauce. Mozzarella,
& dough made the NY way.**

“You grab it, you fold it, you walk”
-Sal, Joe’s Pizzeria, NYC

KID’S

JR. GALLERY CHEESEBURGER 10

3 oz Alberta beef, cheddar, good ol' ketchup & none of that green stuff. Choice of french fries or veggie sticks.

CORKSCREW PASTA 10

Curly noodles in your fave sauce.

Choice of: Alfredo | Tomato-basil | Rosé sauce

Add: Grilled chicken breast **8** | blackend prawns **9**

CHICKEN FINGERS & FRIES 14

Three pure white chicken breast fingers fried golden brown. Served with plum sauce.

Add: Extra finger(s) 3 per finger

CHICKEN & CHEESE QUESADILLA 10

Shredded chicken & mixed cheese grilled between two flour tortilla shells. Choice of french fries or veggie sticks.

JUNIOR GRILLED CHEESE 10

Classic!!! Choice of french fries or veggie sticks.

SIDES

SMALL FRIES / BASKET OF FRIES 6 | 10

GRAVY 3

SWEET POTATO FRIES, Sriracha aioli 8 | 12

GALLERY GREENS SALAD 5

SPRINGBANK CAESAR SALAD 5

SWEET TREATS

WARM STICKY TOFFEE PUDDING 10

Buttered rum toffee sauce, carmelized white chocolate, spiced candied pecans, Vancouver Island sea salt.

MARIO'S GELATO 5

Double-scoop vanilla bean gelato:

Choice of: chocolate | caramel sauce | rainbow sprinkles.

BROWNIE AVALANCHE 10

House-baked brownie, vanilla bean gelato, chocolate, caramel, rainbow sprinkles.

BOURBON CARAMEL APPLE & PEACH CRUMBLE 10

Home-made, served in a warm skillet, with vanilla bean gelato.

D'SERVED ICE CREAM SANDWICHES 6

Two fresh baked cookies, hand-scooped Foothills ice cream.

Made local & six to choose from:

- Cinna-Bun
- Bday Cake
- Chocolate Mint-Chip
- Dunk-a-Roo
- Cookies 'n' Cream
- The Feature!

 **VEGETARIAN**  **VEGETARIAN OPTION**  **GLUTEN FRIENDLY OPTION**  **GLUTEN FRIENDLY**

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

THANK YOU!