



THE GALLERY

PIZZA • TAPHOUSE

WIFI: Springbank_Guests | PWD: sblguest

BRUNCH

SATURDAY & SUNDAY
9 AM - 2 PM

GOOD MORNING MIMOSA **6** (that's half price!) | **6 oz FLUTE**

Bianca Frizzante with choice of:
orange, grapefruit, passion fruit, pineapple or peach juice.

SPRINGBANK BREAKFAST CAESAR **10 | 1 oz**

House-spiced rim, vodka, clam, extreme bean. **16 | 2 oz**

HAPPY GILMORE   **8**

Fried egg, aged cheddar, Sriracha aioli, potato bun.
Choice of Black Forest ham, crispy bacon or house chorizo patty.

TRADITIONAL   **17**

Two eggs your way, crispy bacon (two strips) or house chorizo patty.
Served with hashbrowns and choice of local sourdough or multigrain toast.

MEXI-BREAKIE BOWL   **22**

Hashbrown bed, cracked scrambled eggs (2), crumbled chorizo, peppers,
onions, cajun corn & black beans, shredded cheddar. Finished with
chipotle crema, fresh avocado and scallions.

Add-ons: Extra cracked egg 2 | Bacon (two strips) 3

Fresh Avocado 3 | House chorizo patty 3 | Hashbrowns 5

SOUP & SALADS

SATURDAY & SUNDAY
11 AM - 2 PM

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.

HARVEST PROTEIN SALAD   Entrée **19**

Roasted & smoked sweet potato, quinoa, kale, gem tomatoes, cucumber,
roasted peppers, Tahini-lemon dressing, crispy chickpeas,
feta crumble, rainbow radish.

Add: Grilled chicken breast (5 oz.) **8** | Garlic prawns **9** | Wild salmon (7 oz) **14**

AAA Flat Iron steak (7 oz) **16** | Crispy Tofu **6** | Avocado **3**



VEGETARIAN



GLUTEN FRIENDLY OPTION



VEGETARIAN OPTION



GLUTEN FRIENDLY

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

LUNCH

SATURDAY & SUNDAY
11 AM - 2 PM

CHICKEN WINGS 1LB18

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!

WAGYU BEEF GYOZA (8)18

Pan fried, sesame ginger sauce, gochugang glaze,
sesame seeds, shiso leaf.

SPINACH ARTICHOKE DIP16

House-made, served warm with corn tortilla chips.

THE BELOW HANDHELDS SERVED WITH YOUR 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

“AAA” ALBERTA BEEF DIP22

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

SZECHUAN MAPLE CHICKEN WRAP20

Sweet & spicy crispy chicken, peppered bacon, shrettuce,
tomato, cheddar, buttermilk ranch, grilled flour tortilla.

GALLERY CHEESEBURGER20

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

KID’S

JR. GALLERY CHEESEBURGER10

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

CHICKEN FINGERS & FRIES15

Pure white chicken breast fingers fried golden brown, plum sauce.

Add: Extra finger(s) 3 per

JUNIOR GRILLED CHEESE10

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

Thank you. Enjoy your weekend!