

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!	
WAGYU BEEF GYOZA (8)	18
Pan fried, sesame ginger sauce, gochugang glaze, sesame seeds, shiso leaf.	
MEDITERRANEAN MEZZA  	17
Roasted garlic hummus, crispy chickpeas, olive tapenade, roasted peppers, cucumber, radish, grilled naan, crudite.	
SPINACH ARTICHOKE DIP  	16
House-made, served warm with corn tortilla chips.	
ELOTE CORN RIBS 	18
Crispy cob spears, Tajin crema, Cotija cheese, scallion, flame'n hot dust.	
CRISPY BRUSSELS SPROUTS  	18
Maple balsamic glaze, house-smoked bacon, pepper-relish, hazelnut crumble & fresh goat cheese.	
ALBERTA STEAK BITES 	24
AAA Alberta Beef, house soy glaze, sesame sauce, crispy rice noodle, scallion.	

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.	
FALL COBB 	Entrée 20
Romaine & kale, shredded chicken, smoked bacon, avocado, cajun corn, dill pickled egg, gem tomatoes, blue cheese crumble, ranch, crispy onion.	
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.	
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.	
KATSU PORK SANDWICH	23
Panko-crusteD pork loin, sliced cabbage, curry-aioli, fresh Japanese milk bread.	
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	39
WILD MISO SALMON 	28
Wild Coho, miso glaze, rice, marinated kale & cabbage, edamame, bang bang sauce, unagi, sesame, shiso.	
CHICKEN & SPROUTS 	26
Double-breast grilled chicken (10 oz), crispy maple balsamic Brussels sprouts, smoked sweet potato mash, yam crisps, scallions.	
PACIFIC TACOS 	22
Marinated kale/cabbage ‘slaw, avocado, lime crema, sesame, pineapple salsa, pickled red jalapeño.	
Choice of: crispy cod, or grilled shrimp. 	
RAVIOLI FORAGER 	20
Portabella & crimini ravioli, asparagus tips, gem tomatoes, wild truffle cream sauce, asiago, cured egg yolk, parsley, garlic bread.	
PUEBLA POLLO BOWL 	22
Mexican Tinga chicken, rice, avocado, spiced corn & black bean, lime crema, salsa, red jalapeño, corn tortilla strips.	
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.

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.

HAWAIIAN HANG-10 22/27

Traditional ham & grilled pineapple.

THE SPICY KAHUNA 23/28

Ham, Capicola, grilled pineapple, banana peppers, sweet-habanaro aioli drizzle.

ROASTED BBQ CHICKEN 23/28

Slow-roasted shredded chicken, smoked bacon, red onion, mozza-cheddar, BBQ drizzle.

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, Black Forest ham, Capicola ham (spicy), 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 15

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

SUMAC FRIES Za'atar, Parm, Parm-mayo, parsley 12

GALLERY GREENS SALAD 5

SPRINGBANK CAESAR SALAD 5

SWEET TREATS

FLIGHT OF THE CHEESECAKE 11

Three mini cheese cakes!
i) Caramel apple & peanut, ii) Mixed berry,
iii) Chocolate-hazelnut-bueno.

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.

STRAWBERRY-RHUBARB CRUMBLE 11

House-made, served warm with vanilla bean gelato & dried strawberries.

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!