

Spring Feature Menu.

Starter.

Potato Skins GC..... 15
bacon, green onion, cheese, sour cream

Soup and Salad.

Soup of the Moment... cup 6.5 • bowl 9.5
chefs daily creation, crackers, dinner roll

Soup, Salad and Garlic Toast..... 15
chefs daily soup, caesar salad, garlic toast

Beet Salad v GC..... 17
roast beets, spinach, radicchio, onion, feta,
toasted walnuts, honey balsamic vinaigrette

Handheld.

Chicken Torta..... 22
honey chipotle chicken, refried beans,
candied pickled jalapeno, avocado, cheese,
cilantro lime aioli, torta bun

Rueben Sliders..... 18
smoked meat, swiss cheese, sauerkraut,
russian dressing, pretzel rolls

Deli Sandwich

sandwiches are dressed with lettuce, tomato,
cucumber and mayo. Choice of egg salad,
roast beef and cheddar, ham and Swiss,
tuna salad or turkey and pepper jack.

half sandwich 6 • with side 10

full sandwich 9.5 • with side 14

Handhelds served with your choice of side.

Dessert.

Pina Colada Tart.....10
pineapple coulis, coconut rum custard,
roasted pineapple

Entrée.

Calamari Katsu GC..... 30
panko crusted, lemon butter tomato
caper sauce, furikake rice, charred bok choy

Steak Frites..... 45
10oz NY steak, fries,
brandy peppercorn sauce

Springtime Sips.

House Wine

The Hills Private Reserve..... 9.5 • 14.75 • 41
PINOT GRIGIO | ITALY

House Wine

The Hills Private Reserve..... 9.5 • 14.75 • 41
CABERNET SAUVIGNON | ITALY

Spicy Sunset 1.5oz.....10
*Two Rivers Jalapeno Vodka,
pineapple syrup, grapefruit juice*

PALO-NA.....5
*Dhos Bittersweet Non-Alcoholic Liqueur,
grapefruit juice, lime, soda*

Ole Beautiful Melody IPA
West Coast IPA.....6.5 • 9.25 • 28
YYC

Grizzly Paw

BlackBeary Bramble Gin Cocktail..... 9.25
AB | 355ML

*Looking for something new to sip this
spring? Try one of our featured drinks
today, with refreshing options for
everyone to enjoy.*