



# STARTERS

CLASSIC FRENCH ONION SOUP	15
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Caramelized Spanish Onions, Rich Beef Broth, French Baguette Crostini, Melted Sylvan Star Gouda, Mozzarella Cheese

ALBERTA AAA BEEF TARTARE*	19
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Alberta AAA beef, Cornichons, Maple Bacon Aioli, Salt Cured Egg Yolk, Chili Spiced Wonton Chips

# SALADS

Add on to Your Salad:  
Chicken 10, Salmon 12

GF/DF/V APPLE AND PECAN SALAD	18
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Fresh Apple, Balsamic Grapes, Spiced Pecans, Cherry Tomatoes, Baby Kale & Arugula, Fallentimber Honey & White Balsamic Vinaigrette

CODO AGAVE CAESAR SALAD	16
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Crisp Romaine Lettuce, Smoked Bacon, Sourdough Croutons, Creamy Confit Garlic Dressing, Shaved Parmesan Cheese

GREENLAND TOMATO & FRESH MOZZARELLA SALAD	19
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Herb Marinated Tomatoes, Mozzarella, Micro Acres Basil Pesto, Balsamic Glaze

# HANDHELDS

Served with Choice of Salad or Fries

REUBEN SANDWICH	24
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Montreal Smoked Meat, Sauerkraut, Dill Pickle, Swiss Cheese, Traditional Rye Bread, Chipotle Mayo

CLASSIC ALBERTA BEEF BURGER	24
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AAA Beef Chuck, Local Gouda, Applewood Smoked Bacon, Tomato, Red Onion, Crisp Lettuce, Black Pepper Aioli, Brioche Bun

CHICKEN CLUB	23
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Grilled Chicken Breast, Smoked Bacon, Lettuce, Tomato, White BBQ Sauce, Toasted Sourdough

VG BLACK BEAN BURGER	22
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Housemade Black Bean & Chickpea Patty, Green Goddess Sauce, Grilled Halloumi Cheese, Avocado, Pickle Red Onion, Potato Bun (Can be done vegan)

\*Gluten bread or bun available\*

# MAINS

BEER BATTERED FISH + CHIPS	30
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Local Beer Battered Cod Fillet, Crispy Fries, Sunflower Seed Coleslaw, Tartar Sauce

DF STEAK FRITES	40
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Alberta Beef Striploin 10oz, Hand Cut Fries, Balsamic Glazed Onions, Chimichurri Sauce

GF SEARED SALMON FILET	36
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Parsnip Puree, Buttered Asparagus, Citrus Emulsion, Shaved Fennel

TEQUILA ADOBO STEAM MUSSELS	36
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El Tequileno, Adobo Sauce, Fresh Cilantro, Focaccia, French Fries

CODO'S SIGNATURE MOLE CHICKEN	34
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Chipotle Sweet Potato Puree, Charred Broccoli, Crushed Aavocado

GRILLED ALLSPICE PORK CHOP	36
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Fairwinds Farm Goat Cheese Polenta, Grilled Corn, Baby kale, Apple Cider Grainy Mustard Jus

VG GNOCCHI & MUSHROOMS	30
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“Red Fox Fungi” Foraged Mushrooms, Basil, Green Peas, Creamy Tomato Sauce, Parmesan Cheese, Garlic Toast

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- GF GLUTEN FREE
  - VG VEGETARIAN
  - V VEGAN
  - GF DAIRY FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Designed/printed on June 6, 2023

# SHAREABLES

VG NACHOS + QUESO DIP	21
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Crispy Tortilla Chips, Red Onion, Tomatoes, Scallion, Pickled Jalapenos, Cheese Dip

- + Pulled Pork...\$9
- + Chicken ...\$9

CHICKEN WINGS	22
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Choice of Sauce: Salt & Pepper, Red-Hot Sauce, Signature Mole,

Served with Celery Ribbons

GF/DF TEQUILA LIME CHICKEN TACOS	18
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Grilled Pineapple Cabbage Slaw, Avocado, Cilantro, Corn Tortillas

DF/GF/V SPICY OLIVES	9
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Chillies, Lemon Zest

DF CRISPY TORTILLA CHIPS	11
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Tomato Salsa, Fresh Guacamole

PESTO & BALSAMIC FLATBREAD	20
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Pesto, Prosciutto, Mozzarella Cheese, Arugula, Balsamic Glaze



DAY