



Breakfast.

6:00 - 11:00

Fresh Carved Fruits GF | 13

Seasonal fruits, Fallentimber honey & Greek yogurt dip

Pumpkin Spice French Toast | 20

European bakery Brioche, dried cranberries, candied pecans, whipped cream, maple syrup

Add bacon for an additional \$4

Avocado on Toast | 22

Crushed avocado, two poached free-range eggs, tomato & herb salad, grilled sourdough & breakfast potatoes

The Woodsman GF | 22

Two free-range eggs cooked to your liking, your choice of 2 (bacon GF, ham GF or pork sausages)

The Classic Eggs Benedict | 22

Poached eggs on English muffin, peameal bacon, hollandaise sauce, chives



3-Eggs Omelet GF | 22

Free-range eggs, smoked ham, bacon, aged cheddar
Can be done with egg white

Woodsman, Avocado on Toast, Classic Eggs Benedict & 3-Eggs Omelet are served with breakfast potatoes, roasted tomato

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform staff of any dietary restrictions or allergies.

A La Carte items are cooked fresh in our kitchen and packaged in our ecofriendly compostable To-Go containers.

Grab & Go.

6:00 - 23:30

Croissant | 4

Chocolatine | 5

Almond Croissant | 4.5

Assorted Muffins | 4

Jumbo Cookies | 4

Seasonal Fruit Salad GF/DF | 9

Breakfast Bowl | 12

Mixed berries, vanilla yogurt, chia seeds, housemade granola parfait

NF Caramel Chocolate Cake | 8

NF Saskatoon Berry Cheesecake | 9

Pecan Pie | 8

NF Smores Cake, Toasted Marshmallow | 8

Starters

11:00 - 23:30

Codo Caesar Salad | 17

Crisp romaine lettuce, smoked bacon, sourdough croutons, creamy confit garlic dressing, shaved parmesan cheese

Baby Kale Salad GF/DF/V | 19

Baby kale & arugula, Granny Smith apple, Balsamic Grapes, cherry tomatoes, spiced pecans, Fallentimber honey & white Balsamic Vinaigrette

Add on: Chicken | 10 Salmon | 12

Chicken Wings | 22

Salt & pepper, red-hot sauce, signature mole sauce, celery sticks & ranch dip, (choice of sauce)

Mexican Pizza | 21

Pulled pork, grilled pineapple, pickled jalapenos, queso cheese

Mexican Chicken Soup | 13

Hearty chicken soup, beans, sour cream, housemade jalapenos cheddar corn bread

DF dairy free | GF gluten free | VG vegetarian | V vegan | NF nut free

Printed/Designed on April 1, 2024

Handhelds.

11:00 - 23:30

Classic Alberta Beef Burger | 24

AAA beef chuck, local gouda, smoked bacon, tomato, red onion, crisp lettuce, black pepper aioli, brioche bun



Chicken Club | 24

Grilled chicken breast, smoked bacon, lettuce, tomato, white bbq sauce, toasted sourdough

Black Bean Burger VG | 23

Housemade black bean & chickpea patty, green goddess sauce, grilled halloumi cheese, avocado, pickled red onion, potato bun

Gluten free bread or bun available

Option of fries or salad

Mains

11:00 - 23:30

Alberta Steak GF

Alberta beef, mashed potatoes, charred broccolini, chimichurri sauce
Striploin 10oz | 40 or Rib eye 10oz | 45

Atlantic Salmon Filet | 38

Seared salmon, Israeli couscous, sundried tomato pesto, crispy Brussel sprouts, maple roasted butternut squash puree

Codo's Signature Mole Chicken DF | 34

Chipotle sweet potato puree, charred broccoli, crushed avocado

Pasta & Mushrooms VG | 30

Penne pasta, foraged mushrooms, baby kale, truffle cream sauce, parmesan cheese, Garlic butter focaccia

Add on: Chicken | 10 Salmon | 12

Dessert.

11:00 - 23:30

Pastel de Lava de Chocolate NF | 12

Warm chocolate lava cake served with mango coulis and Oreo cookie crumble

Dulce de Leche Cheesecake NF | 12

Speculoos cracker, toffee sponge and gooseberry

Hot Beverages.

16 oz

Coffee (Regular/Decaf)	4.75
Americano	5
Cappucino	5.5
Latte	5.75
Tea (Assorted)	3.25
Hot Chocolate	5

Cold Beverages.

Gatorade (355 mL)	5.5
Pepsi Diet Pepsi	4
7-Up Schweppes Ginger Ale	4
Grizzly paw Soda	4
Black Cherry Cola Ginger Beer Root Beer Cream Soda	
Wild Tea Kombucha.	6
Wild Ginger Strawberry Daiquiri	
Milk (473 mL)	7.5
Chocolate Milk (473 mL)	7.5

Juices.

355mL

4.5

Tropicana Apple | Tropicana Orange

Water.

Aquafina (500 mL) 3

North Water (355 mL) 4

North Water (473 mL) 6

Perrier (330 mL) 3

Bubly (473 mL) 4.5

Bar

11:00 - 23:30

Budweiser (330 mL) 8

Bud Light (330 mL) 8

Guinness (440 mL) 9

Pilsner, Fernie Brewing (330 mL) 8

Huckleberry Ale, Fernie Brewing 8

(330mL)

Lager, Railyard Brewing (473 mL) 8

Pale Ale, Railyard Brewing (473 mL) 8

Ciders/Coolers.

Strong Bow Cider (440 mL) 8

Twisted Ice Tea (330 mL) 8

Whiteclaw Seltzer - Cherry (473 mL) 8

Whiteclaw Seltzer - Mango (473 mL) 8

Mountain Joe Shaft (250 mL) 8

Signature Cocktails.

2 OZ

Smoked Tequila Lime Caesar | 20

El Tequileno Blanco Tequila, Mezcal
Fresh Cracked Pepper, Mott's Clamato Lime
Cocktail, Chipotle Pepper, Adobo Sauce

Express Yourself | 20

Blanco Tequila, Kahlua, Espresso, Agave,
Mezcal, Chocolate Bitter

Bourbon Smash | 20

Bridgeland Bourbon, Berries Purée, Lime juice,
Cranberry Juice

Wine Bottles.

Prosecco Brut, Canella (200 mL) 13

Pinot Grigio, Campagnola (250 mL) 16

Sauv Blanc, White Haven (375 mL) 24

Cab Franc/Can Sauv, LOLA (250 mL) 20

Shiraz, Fat Bastard (250 mL) 15

Valpolicella, Campagnola (250 mL) 16

Cab Sauv, Cono Sur (375 mL) 19