



STARTERS

MEXICAN CHICKEN SOUP	13
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Hearty Chicken Soup, Beans, Sour Cream, Homemade Jalapenos
Cheddar Corn Bread

SALADS

Add on to Your Salad: Chicken 11,
Salmon 12, 5oz Steak 14

CLASSIC CAESAR SALAD	17
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Crisp Romaine Lettuce, Double Smoked Bacon, Sourdough Croutons, Creamy Confit Garlic Dressing, Shaved Parmesan Cheese

BABY KALE SALAD GF/DF/V	19
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Baby Kale & Arugula, Granny Smith Apple, Balsamic Grapes, Cherry Tomatoes, Spiced Pecans, "Fallentimber" Honey & White Balsamic Vinaigrette

BEETS & GOAT CHEESE SALAD	18
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Roasted Beets, Fresh Oranges, Baby Arugula, Toasted Hazelnuts, "Fairwinds Farm" Crumbled Goat Cheese, Shaved Radish, Balsamic Reduction.

HANDHELDS

Served with Choice of Salad or Fries

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

PORK CARNITAS SANDWICH	23
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Slow Roasted Pulled Pork, Mole Sauce, Creamy Coleslaw, Pickles, European Bakery Brioche Bun

CHICKEN CLUB	24
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Grilled Chicken Breast, Smoked Bacon, Lettuce, Tomato, White BBQ Sauce, Toasted Sourdough

BLACK BEAN BURGER VG	23
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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 free bread or bun available

TASTES OF THE TAVERN

MAINS

BEER BATTERED FISH + CHIPS	32
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Local Beer Battered Cod Fillet,
Crispy Fries, Sunflower Seed
Coleslaw, Tartar Sauce

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

Rib eye 10oz | 45

BARBACOA STYLE BRAISED LAMB SHANK	42
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White Bean & Spanish Chorizo
Cassoulet, Charred Broccolini,
Mint Gremolata

ATLANTIC SALMON FILET	38
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Seared Salmon, Israeli Couscous,
Sundried Tomato Pesto, Crispy
Brussel Sprouts, Maple Roasted
Butternut Squash Puree

CODO'S SIGNATURE MOLE CHICKEN DF	34
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Chipotle Sweet Potato Purée,
Charred Broccoli, Crushed Avocado

ROASTED RED SNAPPER DF/GF	36
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Mole Sauce, Grilled Corn Salsa,
Charred Shishito Peppers,
Cilantro Oil

GNOCCHI & MUSHROOMS VG	30
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Potato Gnocchi, Foraged
Mushrooms, Baby Kale, Truffle
Cream Sauce, Parmesan Cheese,
Garlic Butter Focaccia

Add on: Chicken | 10 Salmon | 12

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.

SHAREABLES

LOADED NACHOS VG	22
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Crispy Tortilla Chips, Red
Onion, Tomatoes, Scallion,
Pickled Jalapeños, Cheese
Sauce, Fresh Guacamole,
Tomato Salsa & Sour Cream

+ 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 Sticks

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

TACO STUFFED POTATOES	18
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Baked Yukon Gold Potatoes,
Beef Chili, Melted Cheddar,
Tomato Salsa, Fresh Guacamole
& Sour Cream

MEXICAN FLATBREAD	21
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Pulled Pork, Charred Pineapple,
Pickled Jalapeños, Queso Cheese



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