



Breakfast.

6:00 - 11:00

GF Fresh Carved Fruits | 13

Seasonal Fruits, fallentimber honey & greek yogurt Dip

Buttermilk Pancakes | 21

Strawberry & vanilla compote, lemon ricotta, maple syrup

Avocado on Toast | 20

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

GF The Woodsman | 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



Woodsman & Classic Eggs Benedict 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.

Printed/Designed on June 6,2023

GF gluten friendly | VG vegetarian friendly | V vegan friendly

Grab & Go.

All Day

From Our Pastry Shop | 4

Croissant, Chocolatine, Assorted Muffins
Jumbo Cookies, "The Brownie", Cinnamon Bun

GF/DF Seasonal Fruit Salad | 9

Breakfast Bowl | 12

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

English Muffin | 11

Sausage patty, fried egg, bbq mayo, old cheddar

Falafel | 10

Ginger lime hummus, pickled red onion, arugula, green goddess, tortilla wrap

GF/DF Healthy Quinoa | 12

Chickpeas, tomato, cucumber, kalamata olives, balsamic vinaigrette

Seasonal Cakes & Pies | 9

Starters

Codo Caesar Salad | 16

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

GF Greenland Tomato & Fresh Mozzarella Salad | 19

Herb marinated tomatoes, mozzarella, micro acres basil pesto, balsamic glaze

Chicken Wings | 22

Salt & pepper, red-hot sauce, signature mole, celery ribbons, (choice of sauce)

Pesto & Balsamic Flatbread | 20

Pesto, prosciutto, mozzarella cheese, arugula, balsamic glaze

Handhelds.

11:00 - 23:00

Classic Alberta Beef Burger | 24

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



Chicken Club | 23

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

V Black Bean Burger | 22

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

Gluten bread or bun available

Mains

Steak Frites | 40

Alberta beef striploin 10oz, hand cut fries, balsamic glazed onions, chimichurri sauce

GF Seared Salmon Filet | 36

Parsnip puree, buttered asparagus, citrus emulsion, shaved fennel

GF Codo's Signature Mole Chicken | 34

Chipotle sweet potato puree, charred broccoli, crushed avocado

V Gnocchi & Mushrooms | 30

"Red Fox Fungi" foraged mushrooms, basil, green peas, creamy tomato sauce, parmesan cheese, garlic toast

Dessert.

House made Donuts with assorted dipping Mexican sauces | 12

Served with dulce de leche, guava sauce and chocolate red chili sauce

Horchata Crème Brûlée | 12

Cinnamon and rice infused crème brûlée, grilled pineapple, caramel sauce

Strawberry Lemongrass Cheesecake | 12

Cinnamon and rice infused crème brulee, grilled pineapple, caramel sauce

Hot Beverages.

Coffee (Regular/Decaf) 16 OZ	4
Americano	4.5
Cappucino	5.5
Latte	5.5
Tea (Assorted)	3.75
Hot Chocolate	4.5

Water.

Aquafina (500 mL)	3
North Water (355mL)	3.75
North Water (473mL)	5.5
Perrier (330mL)	3
Perrier (750mL)	7
Bubly (473mL)	4
Gatorade (355mL)	4

Pop.

355mL | 4

Pepsi | Diet Pepsi | 7-Up |

Schweppes Ginger Ale

Grizzly paw Soda.

355mL | 4

Black Cherry Cola | Ginger Beer

| Root Beer | Cream Soda

Wild Tea Kombucha.

355mL | 6

Wild Ginger | Strawberry Daiquiri

Juices.

355mL | 4.5

Tropicana Apple | Tropicana Orange

Milk 2 Go.

310mL | 5

2% | Chocolate

Bar List.

Budweiser (330ml)	8
Bud Light (330mL)	8
Mr. Pink (330mL)	8
Guinness (440 ml)	9
Pilsner, Fernie Brewing (330mL)	8
Blonde Ale, Rok Show-Off (330mL)	8
Huckleberry Ale, Fernie Brewing (330mL)	8

Ready-to-Drink

Strong Bow Cider (440mL)	8
Meadjito (330mL)	8
Twisted Ice Tea (330mL)	8
Whiteclaw Seltzer - Cherry (473mL)	8
Whiteclaw Seltzer - Mango (473mL)	8
Mountain Joe Shaft (250mL)	8
Rok Hard Northern Exposure (330mL)	8

Signature Cocktails.

2 OZ

Mal de Amores | 19

Hennessy VS Cognac, Chambord, Raspberry Purée, Cranberry Juice*, Honey Syrup

Agua Santa | 18

Bacardi White Rum, Blue Curacao, Pineapple Juice*, Lime Juice**

Citrico | 20

Beefeater Gin, St Germain, Lemon Juice**, Apple Juice*

**Freshly Squeezed Juice

*Juice from Concentrate

Wine Bottles.

Prosecco, Freixenet (200ml)	13
Prosecco Brut, Canella (200mL)	13
Pinot Grigio, Campagnola (250 ml)	16
Sauv Blanc, White Haven (375ml)	24
Cab Franc/Can Sauv, LOLA (250 mL)	20
Shiraz, Fat Bastard (250ml)	15
Valpolicella, Campagnola (250ml)	16
Cab Sauv, Cono Sur (375ml)	19