



STARTERS

FRENCH ONION SOUP	15
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Caramelized Spanish Onions, Rich Beef Broth, Port Wine, French Bread Crostini, Melted Sylvan Star Gouda + Mozzarella Cheese

ALBERTA AAA BEEF TARTARE*	19
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Alberta AAA Beef, Cornichons, Maple Bacon Aioli, Smoked Egg Yolk, Ancho Chili Spiced Crispy Wonton Chips

SALADS

Add on to Your Salad:
Chicken 10, Salmon 11

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, Double Smoked Bacon, Sourdough Croutons, Creamy Confit Garlic Dressing, Shaved Parmesan Cheese

LOCAL BEETS + GOAT CHEESE	19
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Roasted Golden Beets, Young Arugula, Dried Cranberries, Candied Hazelnuts, Green Apples, Pickled Red Pearl Onions, Goat Cheese Snow, White Balsamic Gastrique

HANDHELDS

Served with Choice of Salad or Fries

REUBEN	22
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Montreal Smoked Meat, Beer Sauerkraut, Dill Pickle, Swiss Cheese, Traditional Rye Bread, Chipotle Mayo

CLASSIC ALBERTA BEEF BURGER	24
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AAA Beef Chuck, Greenland Tomato, House Pickle, Double Smoked Bacon, Red Onion, Butter Lettuce, Black Pepper Aioli, Aged Cheddar, Local Brioche Bun



CHICKEN CLUB	21
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Grilled Chicken, Crispy Bacon, Lettuce, Greenland Tomato, White Bbq Sauce, Brioche Bun

BLACK BEAN BURGER VG	20
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Housemade Black Bean Patty, Green Goddess Dip, Grilled Halloumi Cheese, Avocado, Pickle Red Onion, Potato Bun

TASTES OF THE TAVERN

MAINS

BEER BATTERED FISH + CHIPS	28
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Local Beer Battered Cod Fillet (Ocean Wise), Crispy Fries, Sunflower Seed Coleslaw, Tartar Sauce

TEQUILA MUSSELS	30
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Garlic Butter, Shallot, Greenland Tomatoes, Chili Flakes, Tequila, Charred Lemon, Grilled Sourdough

CODO AGAVE MOLE CHICKEN	34
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Mexican Rice, Charred Brocolini, Guacamole & Fresh Cilantro

STEAK FRITES	30
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Alberta AAA Bavette, Peppercorn Jus, Rosemary Roasted Local Baby Potatoes, Chestnut Mole

ORECCHIETTE PASTA	28
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Red Fox Fungi Foraged Mushrooms, Basil, Baby Kale, Rustic Tomato Sauce, Shaved Pecorino

SPOLUMBOS BANGER + MASH	24
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Grilled Local Artisan Sausages, Shallot Grainy Mustard Gravy, Confit Garlic Mashed Potatoes, Crispy Onions

CAULIFLOWER STEAK V	24
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Za'tar Spice, Fried Capers, Parsnip Purée, Red Chimichurri, Fresh Pressed Canola Oil, Pea Shoots

SEARED ATLANTIC SALMON	32
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Mexican Roasted Sweet Potatoes, Piperade Peppers, Red Sauce

GF GLUTEN FREE
VG VEGETARIAN
V VEGAN

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



D A Y