



Appetizer.

11:00 - 23:00

French Onion Soup | 15

Caramelized Spanish Onions, Rich Beef Broth, Port Wine, French Bread Crostini, Melted Sylvan Star Gouda & Mozzarella Cheese

Codo Agave Caesar Salad | 16

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

V/GF Beet & Goat Cheese Salad | 19

Roasted Golden Beets, Young Arugula, Dried Cranberries, Candied Hazelnuts, Green Apples, Pickled Red Pearl Onions, Goat Cheese Snow, White Balsamic Gastrique

Chicken Wings | 20

Choice of One Sauce:
Honey & Garlic, Smoked Red-Hot Sauce, Signature Mole, with Celery Ribbons

GF Aguachile | 21

Fresh Jalapenos, Shrimps, Red Onion, Tequila, Lime, Cilantro, Fried Corn Chips GF

Charcuterie | 30

Duck Rilette, Pate, VDG Salami, Assorted Mustard, House Pickles

* 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.

GF gluten friendly | VG vegetarian friendly | V vegan friendly

Breakfast.

6:00 - 11:00

GF Fresh Carved Fruits | 13

Seasonal Fruits, Fallentimber Honey & Greek Yogurt Dip

Banana Pancakes | 20

Lumberjack Pancakes, Caramelized Banana, Candied Pecans, Maple Syrup, Whipped Cream, Hazelnut Spread

Below is All Served with Breakfast Potatoes, Roasted Tomato & Your Choice of White, Whole Wheat, Sourdough or Multigrain Toast

GF The Woodsman | 21

Two Free-Range Eggs, Your Choice of 2 (Bacon GF, Ham GF or Sausages)

Classic Eggs Benedict | 20

Poached Eggs on English Muffin, Peameal Bacon, Hollandaise Sauce & Chives

GF Codo Agave Omelet | 19

Spolumbo's Chicken Sausage, Tomato, Aged Cheddar

Grab & Go.

All Day

Fresh Baked Pastries | 4

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

Breakfast Bowl | 11

Kiwi, Greek Yogurt, Chia Seeds, Toasted Almonds, Housemade Granola Parfait

English Muffin Sandwich | 11

Sausage Patty, Egg, Bbq Mayo, Old Cheddar

Falafel Sandwich | 10

Ginger Lime Hummus, Pickled Red Onion, Arugula, Green Goddess, Ciabatta

Grab & Go.

All Day

V/GF Quinoa Salad | 12

Chickpeas, Tomato, Cucumber, Kalamata Olives, Cumin Vinaigrette

Chicken Caesar Salad | 13

Crisp Romaine Lettuce, Croutons, Caesar Dressing, Parmesan Cheese

Seasonal Cakes & Pies | 8

Handhelds.

11:00 - 23:00

All handhelds come with Fries or a Green Salad or upgrade to Caesar Salad +3, GF bread/bun available

Classic Alberta Beef Burger | 23

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

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

VG Black Bean Burger | 20

Housemade Black Bean Patty, Green Goddess Dip, Grilled Halloumi Cheese, Avocado, Pickle Red Onion, Potato Bun

Fork & Knife.

11:00 - 23:00

GF Spolumbo's Bangers & Mash | 24

Grilled Local Artisan Sausages, Shallot Grainy Mustard Gravy, Confit Garlic Mashed Potatoes, Crispy Onions

Steak Frites | 30

Alberta AAA Bavette, Peppercorn Jus, Rosemary Roasted Local Baby Potatoes, Housemade Mole Sauce

GF Codo Agave Mole Chicken | 34

Mexican Rice, Charred Broccolini, Guacamole & Fresh Cilantro

V Orecchiette Pasta | 28

"Red Fox Fungi" Foraged Mushrooms, Basil, Baby Kale, Rustic Tomato Sauce, Shaved Pecorino

Beer Battered Fish & Chip 28

Local Beer Battered Cod Fillet (Ocean Wise), Crispy Fries, Sunflower Seeds Coleslaw, Tartar Sauce

Dessert.

Chocolate Cheesecake | 12

Lemon Tart | 11

Pudding Chomeur | 11

Hot Beverages.

16 OZ

Coffee (Regular/Decaf)	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

Beekeeper 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