

Envision the quintessential country inn and what do you see? Local ales being consumed in a lively pub, a relaxing garden patio with stunning views, dining on delicious, locally sourced fare in charismatic surroundings, and then climbing between crisp, white sheets in a cozy bedroom infused with charm. What you see is the Georgetown Inn.

Our food is homemade, right down to our hand-cut fries. Our chef has created a true English pub menu with wonderful choices for breakfast, lunch and dinner. Our staff and local patrons are passionate about the Rockies and we pride ourselves on being the "locals" spot and the best concierges to the mountains. Ask us about the best hiking, climbing, mountain biking trails, cross-country skiing, fishing spots and more.

WELCOME TO GEORGETOWN INN

PPETIZERS & SHARING

Daily Soup & Sandwich Special 15.50

A cup of our chef's freshly made daily soup served with the sandwich special of the day. Served from 11 am to 5 pm. Ask your server for details.

Daily Soup Kettle 11

The perfect light meal. Our steamy bowl of soup is served with a warm pretzel bun.

Cup of soup without pretzel bun 7.50

French Onion Soup 12.50

A British malt twist on a French favourite.

Wings 22

A pound of wings tossed in your choice of our signature Guinness BBQ, Honey Garlic, Hot Sauce, Hot Chili Sriracha, Honey Sriracha, Coarse Salt and Cracked Pepper, Lemon Pepper, Roasted Garlic, or Maple Bacon seasoning. Served with carrot sticks, celery and ranch dressing.

GF options available

Cauliflower Bites 16.50

Fresh tempura battered cauliflower served with your choice of Guinness BBQ, Honey Garlic, Hot Sauce, Hot Chili Sriracha, Honey Sriracha or coarse salt & cracked pepper. Served with carrot sticks, cucumber wedges and ranch dressing.

Traditional Avocado Toast 11.25

Sourdough bread with thinly sliced tomato, house-made roasted garlic aioli, avocado and green onion garnish.

Smoked Salmon Avocado Toast 15.25

Sourdough bread with smoked salmon over a lemon dill cream cheese sauce, avocado and topped with red onion and crispy fried capers.

Mango Avocado Toast 15.25

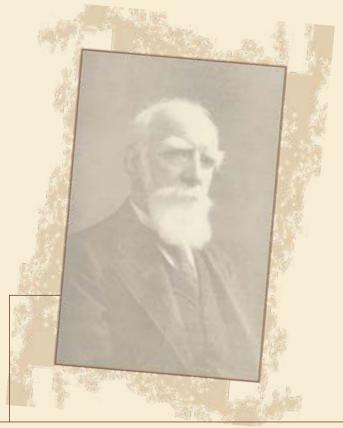
Garlic sourdough bread with avocado, mango bruschetta mix and topped with mixed greens, feta & dressed in truffle oil.

Georgetown Mini Yorkies 17.50

Four mini yorkies stuffed with Alberta AAA beef, aus jus and horseradish mayo. Topped with Gouda.

Scotch Eggs 17

A British classic of two hard boiled eggs wrapped in sausage meat and warm breadcrumbs, cooked just right. Served with our Guinness BBQ sauce and Miner's Mayonnaise.



HOW CANMORE GOT ITS NAME...

Canmore was named in 1884 by Donald A. Smith, the company director of the CP Railway and driver of the "Last Spike", the ceremonial last railway spike completing the Canadian Pacific Railway.

"Canmore" is a name with origins in Scotland, it has been translated as "Big Head" or "Great Head", likely in honour of King Malcom III of Scotland.

Shortly afterwards a coal mining charter was granted to the Canadian Anthracite Coal Company and the first mine was opened. This drew many workers to the area who congregated in many of small mining villages that eventually grew together into the Canmore we know today.

Before it was known as Canmore, First Nations peoples inhabited the Banff & Kananaskis areas for millennia. The nearby Vermilion Lakes archaeological site in Banff shows evidence of human visitation as far back as 10,000 years ago.

PPETIZERS & SHARING

Ploughman's Platter 23.50

A great English tradition that originated in the fields and farms of England. Each platter comes with a choice of two cheeses and two meats. Served with pretzel baguette, apple chutney, pickled onions pickled beets and Dijon mustard. Perfect to share between two people as a main dish.

Cheese

Meats

• Havarti

- Ham
- Goat Cheese
- Roast Beef
- Cheddar
- Salami
- Smoked Gouda
- Smoked Salmon
- Feta
- Scotch Egg
- Swiss

→ THE MINER AND THE PABBITS

With the building boom in Canmore in the late 20th century and the closing of the local mines, the town was in a flux. New residents in multi-million dollar homes backed onto humble miner homesteads, built in the early 1900's. According to town legend, one new resident complained about a local miner who had a rabbit farm in his backyard and an argument ensued. Finally, so disgusted with the whole thing, the miner let all his rabbits go. Rather than becoming coyote snacks, they survived and today are Canmore's most famous residents.

Poutine 13

Made from the Georgetown's house-cut fries. Smothered in traditional French Canadian cheese curds and beef gravy.

Small order 8, Add chicken or beef 7, bacon 4, Scotch Egg 7

Substitute Yam Fries 3

Veggie Poutine 13

Made from Georgetown's own house-cut fries. Smothered in gluten free vegetable gravy and traditional French Canadian cheese curds. Small order 8, Substitute Yam Fries 3

Onion Rings 12

A basket of our handmade panko breaded onion rings. *Add chipotle mayo 2*

Sweet Yam Fries 11.50

A basket of yam fries with house-made Miner's Mayonnaise.

Parmesan Fries 13.50

House-cut potato fries generously seasoned with Parmesan cheese, roasted garlic, salt and pepper. Served with chipotle mayo.

Side Orders, Add-ons & Substitutions

House-cut French fries 7

Gravy 4

Gluten-free bread 4

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GEORGETOWN'S FAMOUS NACHOS

Georgetown Institute Nachos 26

A double layer of hand cut nachos, covered with cheese, jalapeños, corn, black beans, cilantro, tomatoes, red onions and bell pepper. Served with sour cream and salsa. NOT AVAILABLE FOR TAKE-OUT.

Hikers Nachos 20

A single layer of hand cut nachos, overed with cheese, jalapeños, corn, black beans, cilantro, tomatoes, red onions and bell pepper. Served with sour cream and salsa. NOT AVAILABLE FOR TAKE-OUT.

Add guacamole 4, chicken or beef 8, bacon 4.75 extra salsa 3

GREENS

SIGNATURE

Strawberry Fields Salad 23

Artisan greens heaped with strawberries, feta cheese, dried cranberries, bacon and spicy glazed pecans. Served with house-made poppyseed dressing.

Georgetown Southwest Chicken Salad 23

A fresh bed of artisan greens mixed with black beans, creamy feta, corn, avocado, dates, crispy tortilla strips and a Cajun chicken breast. Tossed with our house-made peanut lime dressing.

Without chicken 18

Georgetown Mango Salad 23

Mango slices, cucumber, red pepper, green onions, toasted almonds & goat's cheese. All tossed in avocado dressing and topped with mint oil.

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Mixed Green Salad 14

Mixed artisan lettuce, carrots, cucumbers, dried cranberries and grape tomatoes served with your choice of dressing.

Small 11

Caesar Salad 17

Romaine lettuce, Asiago cheese, bacon, croûtons, and our house-made dressing.

Small 13.50

Soup, Salad & Pretzel Bun 17.50

Your choice of Mixed Green or Caesar Salad served with the daily soup and a grilled pretzel bun.

Substitute French Onion Soup 3

Add-ons

Chicken 9

Scotch Egg 9

Avocado 6

Steak 10

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HEALTHY HIKERS SECTION BREAKFAST

Traditional Avocado Toast 11.25

Sourdough bread with thinly sliced tomato, house-made roasted garlic aioli, avacado and green onion garnish.

Smoked Salmon Avocado Toast 15.25

Sourdough bread with smoked salmon over a lemon dill cream cheese sauce, avacados and topped with red onion and crispy fried capers.

PPETIZERS

Cauliflower Bites 16.50

Fresh tempura battered cauliflower served with your choice of Guinness BBQ, Honey Garlic, Hot Sauce, Hot Chili Criracha or Honey Sriracha. Served with carrot sticks, cucumber wedges and ranch dressing.

Veggie Poutine 13

Made from Georgetown's own house-cut fries. Smothered in gluten free vegetable gravy and traditional French Canadian cheese curds.

Small order 8

MAINS

Vegetable Coconut Curry 22

Fresh vegetables simmered in a coconut curry sauce. Served with basmati rice, mango chutney and poppadoms. *GF, Vegan*



SANDWICHES & BURGERS

All burgers and sandwiches are topped with a pickle and served with your choice of house-cut fries or Mixed Green Salad.

BURGERS -

Miner's Cheeseburger 21

6 oz beef burger on an artisan bun with mustard, Miner's Mayonnaise, red onion, lettuce, cheddar and tomato.

Canmore Bacon & Cheddar Burger 21.50

6oz beef burger on an artisan bun with mustard, Miner's Mayonnaise, red onion, lettuce, cheddar, tomato and bacon.

Swiss & Mushroom Burger 21.50

60z beef burger on an artisan bun with mustard, Miner's Mayonnaise, red onion, lettuce, tomato, sautéed mushrooms and Swiss cheese.

Fire Mountain Burger 21.50

60z beef burger on an artisan bun with mustard, chipotle mayonnaise, red onion, lettuce, tomato, jalapeños, hot sauce and Havarti.

Triple Crown Chicken Burger 21.50

Juicy, grain-fed chicken breast on an artisan bun with Miner's Mayonnaise, crispy bacon, apple chutney, smoked Gouda, red onion, lettuce and tomato.

Add avocado 4.50

Portabella Mushroom Burger 20

Full portabella mushroom grilled with zucchini, red pepper, red onion on a artisan bun with lettuce and tomato.

Rundle Mountain Clubhouse 22

Chicken breast, crisp triple smoked bacon, smoked Gouda, lettuce and tomato on marble rye.

Lady Mac Beef Dip 22

Shaved AAA Alberta Beef. Served on warm pretzel bread. Topped with grilled peppers and onions, sautéed mushrooms and Swiss cheese with a side of au jus for dipping.

Steak Sandwich 24.50

6 oz premium steak served with sautéed mushrooms and onions on a grilled French baguette.

Add-ons & Substitutions

Cheddar, Swiss or smoked Gouda 3.50

Fried onions 4.50

Fried mushrooms 4.50

Bacon 5.25

Avocado 5.50

Sweet Yam Fries 4.50

Poutine 8

Half fries/half Caesar Salad 6.50

Half fries/half Mixed Green Salad 6

Half Sweet Yam Fries/half Caesar Salad 6.50

Half Sweet Yam Fries/half Mixed Green Salad 6.50

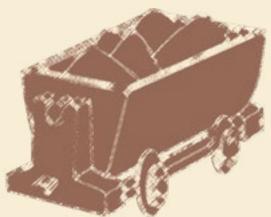
Gluten-free bun 4.50

Caesar Salad 3.50

Parmesan Fries 7.50

Onion Rings 5.50

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GEORGETOWN MINE

Following the closure of several nearby mining operations in the early 1900s, a new seam at the foot of Mount Rundle was opened and the mining community of Georgetown was born. By 1912, the Georgetown mine was fully operational. When WWI began in 1914, the mine's finances began to fail and in 1915 the mine finally closed. The 200 residents of Georgetown took their belongings, and in some cases their houses, and moved to the nearby community of Canmore. All that remains of the site now are a few scattered building foundations and a legacy that has helped to define the town of Canmore.

An interpretive trail around the old town is accessible from the Canmore Nordic Centre. This is an intermediate, 7 km route open to bikes and hikers.

MAINS

GEORGETOWN'S FAMOUS PIES

Try one of the Georgetown's Famous Dinner Pies!

Chicken Pot Pie 22.50

A family favourite. Our homemade pies have a blend of carrots, peas, onion, roasted red peppers and celery in a creamy chicken sauce. Served with Mixed Green Salad. NOT AVAILABLE FOR TAKEOUT.

Steak & Guinness Pie 22.50

Beef slow cooked in Guinness, gravy, onions, carrots, celery, mushrooms and spices. Served with steamed vegetables and garlic mashed potatoes. NOT AVAILABLE FOR TAKE-OUT.

Halibut Pie 22.50

Halibut with carrots, onions, celery and corn in a creamy dill sauce. Served with your choice of Mixed Green Salad or fries. NOT AVAILABLE FOR TAKE-OUT.

Shepherd's Pie 22.50

A traditional cottage pie with slow cooked AAA Alberta beef and pork, carrots, corn, and peas. Topped with creamy mashed potatoes and a blend of hard cheeses, baked and served with gravy and Mixed Green Salad.

(ARRYING THE TORCH

After the Canmore mines were shut down on July 13, 1979, the town struggled to stay alive, bolstered only by its close proximity to the popular town of Banff. The announcement that the Nordic events for the Winter Olympics of 1988 would be held in Canmore brought the town back to life and quite possibly saved it from looming economic disaster. After the excitement of the Olympic Games dispersed, Canmore was left with a great legacy, a vibrant ambiance, and The Canmore Nordic Centre.

*all newspaper text has been quoted and/or paraphrased from Barlow's retrospection of the Canmore Leader Archives - Barlow, L. (2008, February 27). Olympic Retrospective. Retrieved from www. canmoreleader.com

WEEKEND DINNER FEATURE

Our weekend dinner feature, served every Friday & Saturday evenings from 5 to 10 pm, while quantities last. Ask your server about

THE TRIPLE (ROWN OF (ANMORE -

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East End of Rundle (to The Bench)

Distance: 6 km (round trip)

Time: 2 to 5 hours

Elevation Gain: 900 m



Ha Ling Peak
Distance: 6 km (round trip)
Time: 1.5 to 4 hours
Elevation Gain: 700 m



Lady MacDonald (to The Teahouse)
Distance: 8 km (round trip)
Time: 4 to 7 hours
Elevation Gain: 800 m

MAINS

FISH & (HIPS

Atlantic Cod One piece 18 • Two piece 24.50

Atlantic cod in our own Big Rock Traditional Ale batter. Served with house-cut fries, coleslaw, tartar sauce and lemon.

Halibut One piece 25 • Two piece 35

Halibut in our Big Rock Traditional Ale batter. Comes with house-cut fries, coleslaw, tartar sauce and lemon.



Vegetable Coconut Curry 22

Fresh vegetables simmered in a coconut curry sauce. Served with basmati rice, mango chutney and poppadoms. A great option for Vegans! *GF, Vegan*

Stuffed Yorkshire Pudding 24

A large Yorkshire pudding stuffed with slow roasted AAA Alberta beef with house made gravy. Served with steamed vegetables and garlic mashed potatoes.

Chicken Tikka Masala 22

Chicken breast marinated in spices and yogurt, roasted in a traditional Tikka Masala creamy coconut milk sauce. Served with basmati rice, mango chutney, red pepper, onion and poppadoms. *GF*

Many of our dishes can be customized to alleviate any allergies or other conditions. Please ask your server if you have any special requirements.

RISE & SHINE

Breakfast is served Monday to Friday until 11 am and Saturday, Sunday and holidays until 12 pm.

Full English Breakfast 20

Two eggs, bacon, sausage and baked beans. Served with hash browns and marble rye toast.

Miner's 2-2-2 17

Enjoy two eggs, two slices of bacon and two slices of our toasted marble rye bread. Served with hash browns.

Breakfast Skillet Hash 19

Your choice of style of egg and choice of bacon, sausage, or ham. Served in a skillet with hash browns, onions, tomato, peppers, and cheese. Served with marble rye toast.

Eggwich 16.50

Toasted artisan bun, one egg, Georgetown mayo, choice of bacon, ham or sausage, cheddar and tomatoes. Served with hash browns.

Morning Bowl 16

A refreshing light breakfast bowl with yogurt, granola, dried dates, house-made berry compote, all drizzled with honey.

Traditional Avocado Toast 11.25

Sourdough bread with thinly sliced tomato, house-made roasted garlic aioli, avocado and green onion garnish.

Smoked Salmon Avocado Toast 15.25

Sourdough bread with smoked salmon over a lemon dill cream cheese sauce, avocado and topped with red onion and crispy fried capers.

Mango Avocado Toast 15.25

Garlic sourdough bread with avocado, mango bruschetta mix and topped with mixed greens, feta & dressed in truffle oil.

Weekend Benny

Ask your server about this weekend's special benny menu. Available Saturday and Sunday mornings.

()MELETTES

"Goat Cheese in the Green" Omelette 19.50

A delicious blend of goat cheese, bell peppers, mushrooms, grilled tomatoes and onions. Served with marble rye toast, hash browns and a fruit skewer.

Build Your Own Omelette 19.50

A two egg omelette with your choice of up to three items from the list below. Served with hash browns and marble rye toast.

Additional items 2.50

- Sausage
- Bacon
- Havarti

- Ham
- Swiss
- Smoked Gouda

- Feta
- Goat cheese
- Cheddar

- Smoked Salmon
- Onion
- Tomatoes
- Mushrooms
- Red peppers

Side Orders, Add-ons & Substitutions

Hash browns 4.50

Sausage (2 links) 5.50

Bacon (3 slices) 5.50

Toast 4

Yogurt 4.50

2 eggs 4.50

Side fruit 5.50

Beans 4

Gluten-free bread 4.50

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RISE & SHINE

Breakfast is served Monday to Friday until 11 am and Saturday, Sunday and holidays until 12 pm.

PANCAKES

Glorious Cinnamon Bun 16.50

A stack of three cinnamon infused fluffy pancakes layered with cream cheese, topped with whipped cream and served with syrup.

Mixed Berry 16.50

Three fluffy pancakes topped with a mixed berry compote, whipped cream and served with syrup.

Bacon Berry 17.50

Three hotcakes stuffed with bacon and topped with our special blend of berries and a dollop of whipped cream. Served with syrup.

Tree Hugger 16.50

Three hotcakes topped with creamy vanilla yogurt, our special blend of berries and sprinkled with granola. Served with syrup.

Traditional Pancakes 14.50

Three hotcakes served with vanilla whipped cream and syrup.

FAMOUS FRENCH TOAST

Famous Oranges 17.50

Batter dipped, cinnamon scented sliced French bread and spiced orange zest with house-made vanilla sauce, mandarin orange segments and roasted pecans. Served with maple syrup.

Morning Blues 17.50

Filled with mixed berries and cream cheese, topped with a mixed berry coulis.

Peanut Butter Nutella 17.50

Nutella peanut butter chocolate french toast topped with a Peanut Butter Cup!

Strawberry Delight 17.50

French bread stuff with white chocolate topped with fresh strawberries and port infused strawberry coulee. Served with syrup and whipped cream.

Traditional French Toast 16.50

Served plain with a side of maple syrup.

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THE THREE SISTERS

In 1883, Mayor Rogers of Canmore decided to let his nephew, Albert Rogers, name the three iconic mountains that overlooked the town. The snow-capped peaks were said to look like nuns; this was later transposed into "Sisters".

- The little sister, Hope, features a large blocky plateau at its peak and is the most difficult to climb.
- The middle sister, Charity, is a very popular intermediate scramble.
- The big sister, Faith, is the peak farthest from the highway and is an easy limestone scramble.

• Hope • Charity • Faith



WEEKEND BENNY MENU

All benny's served with hash browns.

Classic Full 20.50 • Half 15.50

Two English muffins topped with Canadian back bacon, poached eggs and our homemade hollandaise.

Fire Full 21.50 • Half 16.50

Two English muffins topped with Canadian back bacon, poached eggs, our homemade hollandaise, jalapeños & hot sauce.

Mini Stuffed Yorkies Full 21.50 • Half 16.50

Two Yorkshire puddings stuffed with shaved roast beef, horseradish mayo and poached eggs. Smothered in our homemade hollandaise.

Goat Cheese Full 21.50 • Half 16.50

Two English muffins topped with sautéed mushrooms, grilled tomatoes, goat cheese, poached eggs and our homemade hollandaise.

Smoked Salmon Full 21.50 • Half 16.50

Two English muffins topped with smoked salmon, homemade lemon dill aioli, red onions and crispy fried capers.

Three Cheese Full 21.50 • Half 16.50

Two English muffins smothered in melted Swiss cheese, cheddar and smoked Gouda and topped with poached eggs and our homemade hollandaise.

The Mexican Full 21.50 • Half 16.50

Two English muffins topped with salsa, fresh avocado, a mix of black beans and corn, poached eggs and our homemade hollandaise.

Benny Poutine Full 21.50 • Half 16.50

Hashbrowns, choice of bacon, sausage or ham, with cheese curds, poached eggs and our very own homemade hollandaise.

Chef's Weekly Benny Special Full 21.50 • Half 16.50

Every week our Chef comes up with a one of a kind unique Benny. Ask your server to find out what this week's special is!

Add-ons

Bacon 5.50 • Maple sausage 5.50 • Ham 4.50



British Sticky Toffee Pudding 12.50

Homemade dark, rich, sponge pudding, drenched in thick toffee sauce.

Panna Cotta 12.50

Vanilla paanacotta served with port infused strawberry coulee, fresh strawberries and topped with poppy seeds.

Peanut Butter & Chocolate Cheesecake 12.50

Homemade delicious blend of peanut butter, chocolate and cream cheese served on a graham curst topped with curshed peanut butter cups and whipped cream.

Sundae 12.50

Two scoops of vanilla ice cream topped with vanilla bean whipped cream and your choice of the following. NOT AVAILABLE FOR TAKE-OUT.

- Chocolate sauce
- Mixed berry compote
- Nuts

- Caramel sauce
- Smarties
- Fresh strawberries
- Strawberry coulee
- Mini peanut butter cups

All desserts are prepared in an environment where nuts may be present.



LIGHTS, (AMERA, LOCATION!

The town of Canmore actively pursued Hollywood by implementing a permitting processes that makes it advantageous and easy to film here. Some of the movies filmed in the Bow Valley are listed on this page. Ask at the front desk for access to the second floor hallway to see movie posters and summaries of these great movies and more!

- River of No Return, 1954 Robert Mitchum, Marilyn Monroe
- Dr. Strangelove, 1964 Peter Sellers
- · Legends of the Fall, 1994 Brad Pitt
- · Last of The Dogmen, 1995 Tom Berenger
- The Edge, 1997 Anthony Hopkins, Alec Baldwin
- Mystery, Alaska, 1999 Russell Crowe, Burt Reynolds
- I'll be Home for Christmas, 1998 Jonathan Taylor Thomas, Jessica Biel
- Shanghai Noon, 2000 Jackie Chan, Owen Wilson
- · Snow Dogs, 2002 Cuba Gooding Jr.
- Open Range, 2003 Kevin Costner, Robert Duvall
- Brokeback Mountain, 2005 Jake Gyllenhaal, Heath Ledger
- The Assassination of Jesse James by the Coward Robert Ford, 2007 Brad Pitt, Casey Affleck
- Interstellar, 2014 Matthew Mcconaughey, Anne Hathaway, Jessica Chastain
- The Revenant, 2015 Leonardo DiCaprio, Tom Hardy
- War for the Planet of the Apes, 2017 Andy Serkis, Woody Harrelson



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Distance: 8 km (round trip)

Time: 4 to 7 hours

Elevation Gain: 800 m



BREAKFAST

Served with choice of juice or milk Add fruit topping to pancakes - 2

Feather Weight 9.75
Single egg, strip of bacon hash browns, and toast

Chocolate Chip Flapjacks 975
Silver dollar hot cakes with chocolate chips

Nutella French Toast 9.75 French toast with Nutella

LUNCH & DINNER

Lunch and dinner include a drink and carrot and celery sticks Add Kids Ice Cream or Ice Cream Sandwich for dessert 2

Finding Nemo Fish and Chips 13
1 piece cod and fries

Mini Miner's Burger 12
½ burger and fries

Grilled Cheese 12
Traditional grilled cheese and fries

Little Cluckers 12.50
Two chicken fingers and fries

Kids Sized Yorkie 13

Mini Yorkie with tender roast beef, served with mashed potatoes and daily vegetables

ESSERTS

British Sticky Toffee Pudding 12.50

Homemade dark, rich, sponge pudding, drenched in thick toffee sauce.

Panna Cotta 12.50

Vanilla paanacotta served with port infused strawberry coulee, fresh strawberries and topped with poppy seeds.

Peanut Butter & Chocolate Cheesecake 12.50

Homemade delicious blend of peanut butter, chocolate and cream cheese served on a graham curst topped with curshed peanut butter cups and whipped cream.

Sundae 12.50

Two scoops of vanilla ice cream topped with vanilla bean whipped cream and your choice of the following. NOT AVAILABLE FOR TAKE-OUT.

- Chocolate sauce
- Mixed berry compote
- Nuts

- Caramel sauce
- Strawberry coulee
- Smarties

• Fresh strawberries

• Mini peanut butter cups

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(F)RINKS

NON-ALCOHOLIC

Coffee (bottomless) 5.25
Pop (bottomless) 5.25
Tea 4.75
Milk (white or chocolate) 4.50
Juice 5.75
Hot Chocolate & Whipped Cream 7
Partake Red Ale 7
Virgin Cocktails 6.50
Heineken Non-Alcoholic 7.25

WARMERS 1 oz / 2 oz Irish Coffee 12 / 15.50 Jameson Irish Whiskey

Caramilk Mocha 12 / 15.50 Baileys, Butter Ripple Schnapps

Blueberry Tea 12 / 15.50 Amaretto, Grand Marnier, orange pekoe

Baileys & Coffee 12 / 15.50

OCKTAILS 1 oz

Dark & Stormy 13

Dark rum, lime, ginger beer

Moscow Mule 13 Vodka, ginger beer

Margarita 13

Long Island Iced Tea 13

Caesars 13.75 Choose from Vodka, Citrus Vodka, Gin, Chili Vodka or Tequila for your Caesar

Aperol, prosecco, club soda

Empress Spritz 13

Aperol, soda water, gin, lime juice and bitters

Irish Gold 13
Whiskey, peach schnapps, orange juice

HIGHBALLS 1 oz / 2 oz

Well Highballs 8.50 / 11 Premium Highballs 11 / -

SCOTCH 1 oz Glenfiddich 12 Year 15 Balvenie Doublewood 12 Year 17 Talisker 10 Year 18 Glenmorangie Nector D'Or 20 Lagavulin 16 Year 21 Bowmore 18 Year 25

(IDERS & (OOLERS

Strongbow Cider 10 Big Rock Peach Cider 10 Okanagan Apple Cider 12

BEER OCKTAILS 16 oz

Shandy 8

Project 9 Pilsner with 7Up. 9 oz glass 6.50

Black & Tan 12 A blend of Project 9 Pilsner and Guinness

Crown Float 12.50
Village Cider topped with Guinness



BEER

N TAP 16 oz / 9 oz

Grizzly Paw Three Sisters Pale Ale 8.75 / 7

Fernie Hazy IPA 11.75 / 8.50

Big Rock Traditional Ale 9 / 6.75

Kokanee Gold 8.75 / 6.75

Grizzly Paw Beavertail Raspberry Ale 8.75 / 6.25

Wild Rose Velvet Fog 8.75 / 6.75

Canmore Brewing Georgetown Brown Ale 8.75 / 7

Fernie Project 9 Lager 8.75 / 6.75

Village Apple Cider 8.75 / 7

Guinness (18 oz / 9 oz) 11.75 / 8

PITCHERS

Big Rock Traditional Ale 29 Fernie Project 9 Lager 32

FLIGHT

Choose four 5 oz samples 15.50

- Grizzly Paw Pale Ale
- Big Rock Traditional Ale
- •Wild Rose Velvet Fog
- Fernie Project 9 Lager
- Grizzly Paw Beavertail Raspberry Ale

BOTTLES & (ANS

Kokanee, Canadian, Coors Light, Budweiser, Bud Light 8.25

Alexander Keiths, Smithwicks Red Ale 9

Corona 9

Kilkenny (can) 11.50





WHITE Bottle / 6 oz

Della Casa White 47 / 11.25

Light and fresh with floral hints and balanced flavour

Sauvignon Blanc Reserva 49 / 12.50

Fresh with fruity aromas and a balanced finish

Campagnola Pinot Grigio 49 / 12.50

Light with fine and elegant aromas and a dry pleasant green apple finish

Manos Negras Chardonnay 49 / 12.50

Bright fruit flavours with a dash of tropical combine for a crisp clean finish

RED Bottle / 6 oz

Della Casa Red 47 / 11.25

Smooth, medium bodied juicy red with hints of cassis, herb and cherry

11th Hour Cellars Cabernet Sauvignon 49 / 12.50

Dark fruit flavours of rich cherry and plum

Uma Collection Malbec 49 / 12.50

Ruby red Malbec with notes of plum and blackberries

Manos Negras Pinot Noir 49

*Available by bottle only

Floral aromas and ripe red fruit flavours

Ali Sangiovese 49

*Available by bottle only

Aromas of juicy red berry fruit, soft on the palate

Joya Rosé 49

*Available by bottle only

Vibrant aromas of red fruit and strawberry in this lively crisp and fresh light wine

SPARKLING Bottle (187 ml)

Gancia Prosecco 15

A delicate, fresh bouquet with hints of bread, orange, and lemons