



GEORGETOWN INN

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

APPETIZERS & SHARING

Daily Soup & Sandwich Special 16

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 11.50

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

Cup of soup without pretzel bun 8.50

French Onion Soup 12.75

A British malt twist on a French favourite.

Wings 22.50

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 17

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 11.75

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

Smoked Salmon Avocado Toast 15.75

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

Mango Avocado Toast 15.75

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

Georgetown Mini Yorkies 18

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

Scotch Eggs 17.50

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.

APPETIZERS & SHARING

Ploughman's Platter 24.50

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 | • Prosciutto |
| • Smoked Gouda | • Smoked Salmon |
| • Feta | • Scotch Egg |
| • Swiss | |



Appetizer Sharing Platter 35

Half order of hikers nachos along with your choice of 3 of the following: Wings (4), Mini Yorkies (2), Scotch Egg (1), Fries, Yam Fries, Onion Rings or Cauliflower Bites.

○ THE MINER AND THE RABBITS

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 13.50

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

Small order 9, Add chicken or beef 9, bacon 5.25, Scotch Egg 9

Substitute Yam Fries 3.50

Veggie Poutine 13.50

Made from Georgetown's own house-cut fries. Smothered in gluten free vegetable gravy and traditional French Canadian cheese curds. *Small order 9, Substitute Yam Fries 4.50*

Onion Rings 12.50

A basket of our handmade panko breaded onion rings.

Add chipotle mayo 2.50

Sweet Yam Fries 12

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

Parmesan Fries 13.75

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 8

Gravy 4.50

Gluten-free bread 4.50

GF - Some of the options on our menu can be made gluten-free. However, grills and fryers are also used to cook gluten meals. Please ask your server for details.



GEORGETOWN'S FAMOUS NACHOS

Georgetown Institute Nachos 27

Our award winning nachos... 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 21

A single 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.

Personal Sized Nachos 15

An individual sized order of our award winning 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.

Add guacamole 4.50, chicken or beef 9, bacon 5.25 extra salsa 3.50

GREENS

SIGNATURE

Strawberry Fields Salad 23.50

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

Georgetown Southwest Chicken Salad 25

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 21

Georgetown Mango Salad 23.50

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

CLASSIC

Mixed Green Salad 14.50

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

Small 12

Caesar Salad 17.50

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

Small 14.50

Soup, Salad & Pretzel Bun 18

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

Substitute French Onion Soup 14.50

Add-ons

Chicken 9

Scotch Egg 9

Avocado 6

Steak 9

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HEALTHY HIKERS SECTION

BREAKFAST

Traditional Avocado Toast 11.75

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

Smoked Salmon Avocado Toast 15.75

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

Mango Avocado Toast 15.75

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

APPETIZERS

Cauliflower Bites 17

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 13.50

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 23

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 22

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

Canmore Bacon & Cheddar Burger 23

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

Swiss & Mushroom Burger 22.50

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

Fire Mountain Burger 22.50

6oz beef burger on an artisan bun with mustard, chipotle mayonnaise, red onion, lettuce, tomato, jalapeños, hot sauce and Havarti.

Triple Crown Chicken Burger 23

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 21

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

Rundle Mountain Clubhouse 22.50

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

Lady Mac Beef Dip 22.50

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 25

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 6

Sweet Yam Fries 4.50

Poutine 8

Half fries/half Caesar Salad 7

Half fries/half Mixed Green Salad 6.50

Half Sweet Yam Fries/half Caesar Salad 7

Half Sweet Yam Fries/half Mixed Green Salad 7

Gluten-free bun 4.75

Caesar Salad 4

Parmesan Fries 8

Onion Rings 5.75

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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 23

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 TAKE-OUT.

Steak & Guinness Pie 23

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 23

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 23

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.

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 CROWN OF CANMORE

The Georgetown Inn launched the Triple Crown of Canmore hiking challenge in 2011. To participate, simply do the following:

- In a single hiking season, hike all three mountains and take a picture of yourself at each summit.
- Post those photos to The Georgetown's Facebook page.
- Check in at the Georgetown after posting your photos to receive your prize!

Originally the Triple Crown listed Ha Ling Peak, the East End of Rundle, and Mount Lady MacDonald as their main three climbs. Because of trail upgrades and trail closures the Triple Crown has evolved into an initiative about getting out and active in the Bow Valley, the Spray Valley and Kananaskis. If you do the above with the Heart Mountain Horseshoe Hike, Windtower Summit, and Grotto Mountain, we'd consider that challenge completed!

CARRYING 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

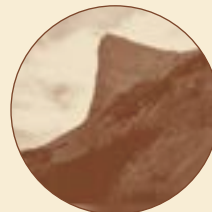


East End of Rundle (to The Bench)

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

THE CANMORE LEADER

The Olympics are Here!
February 13, 1988

MAINS

FISH & CHIPS

Atlantic Cod One piece 19 • 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 23

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 24.50

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 23

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 21

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

Miner's 2-2-2 18

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

Breakfast Skillet Hash 19.50

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 17

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

Scotch Eggs 17.50

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.

Morning Bowl 16

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

Traditional Avocado Toast 11.75

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

Smoked Salmon Avocado Toast 15.75

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

Mango Avocado Toast 15.75

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.

A OMELETTES unday mornings.

"Goat Cheese in the Green" Omelette 19.75

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 19.75

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) 5.25

Toast 4

Yogurt 4.50

2 eggs 5

Side fruit 5.75

Beans 4

Gluten-free bread 4.75

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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 16.75

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

Mixed Berry 16.75

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

Bacon Berry 17.75

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

Tree Hugger 16.75

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

Traditional Pancakes 14.75

Three hotcakes served with vanilla whipped cream and syrup.

FAMOUS FRENCH TOAST

Famous Oranges 17.75

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 17.75

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

Peanut Butter Nutella 17.75

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

Strawberry Delight 17.75

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

Traditional French Toast 16.75

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

FINAL ACT

British Sticky Toffee Pudding 12.50

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

Banoffee 12.50

This British dessert is made from sliced bananas, vanilla whipped cream, shaved chocolate and a thick caramel sauce on a buttery biscuit base.

Peanut Butter & Chocolate Cheesecake 12.50

Homemade delicious blend of peanut butter, chocolate and cream cheese served on a graham crust topped with crushed 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
- Caramel sauce
- Fresh strawberries
- Mini peanut butter cups
- Mixed berry compote
- Smarties
- Strawberry coulee
- Nuts

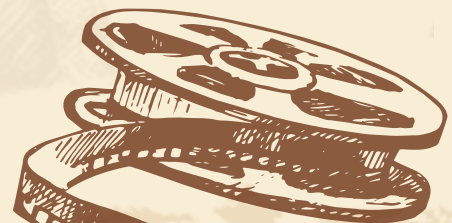
All desserts are prepared in an environment where nuts may be present.



LIGHTS, CAMERA, LOCATION!

The town of Canmore actively pursued Hollywood by implementing a permitting process 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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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



Georgetown Inn - Kids

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 10.50

Silver dollar hot cakes with chocolate chips

Nutella French Toast 10.50

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



WEEKEND BENNY MENU

All benny's served with hash browns.

Classic Full 21 • Half 16

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

Fire Full 22 • Half 17

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

Mini Stuffed Yorkies Full 22 • Half 17

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

Goat Cheese Full 22 • Half 17

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

Smoked Salmon Full 22 • Half 17

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

Three Cheese Full 22 • Half 17

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

The Mexican Full 22 • Half 17

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

Benny Poutine Full 22 • Half 17

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

Chef's Weekly Benny Special Full 22 • Half 17

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 5.25 • Maple sausage 5.50 • Ham 4.75

DRINKS

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 7.50
- Partake Red Ale 7
- Virgin Cocktails 6.50
- Heineken Non-Alcoholic 7.25
- Guinness Non-Alcoholic 8

CIDERS & COOLERS

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

HIGHBALLS 1 oz / 2 oz

- Well Highballs 8.50 / 11.25
- Premium Highballs 11 / -

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
- Amarretto, Grand Marnier, orange pekoe*
- Baileys & Coffee 12 / 15.50

SCOTCH 1 oz

- Glenfiddich 12 Year 15
- Ardbeg 10 Year 16
- Oban Small Cask 16
- Balvenie Doublewood 12 Year 17
- Talisker 10 Year 18
- Glenfiddich 14 Year 19
- Glenmorangie Nector D'Or 20
- Lagavulin 16 Year 21
- Bowmore 18 Year 25

COCKTAILS 1 oz

- Dark & Stormy 14
- Dark rum, lime, ginger beer*
- Moscow Mule 14
- Vodka, ginger beer*
- Margarita 14
- Long Island Iced Tea 14
- Caesars 14
- Choose from Vodka, Citrus Vodka, Gin, Chili Vodka or Tequila for your Caesar*
- Aperol Spritz 14
- Aperol, prosecco, club soda*
- Aperol Margarita 14
- Empress Spritz 14
- Aperol, soda water, gin, lime juice and bitters*
- Irish Gold 14
- Whiskey, peach schnapps, orange juice*
- Traditional Mojito 14
- Berry Mojito 14
- Watermelon Mojito 14

BEER COCKTAILS 16 oz

- Shandy 8
- Project 9 Pilsner with 7Up. 9 oz glass 6.50*
- Black & Tan 12.50
- A blend of Project 9 Pilsner and Guinness*
- Crown Float 12.50
- Village Cider topped with Guinness*



BEER

ON 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

Big Rock Bright Side Lager 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 16

• *Grizzly Paw Pale Ale*

• *Big Rock Traditional Ale*

• *Wild Rose Velvet Fog*

• *Grizzly Paw Beavertail Raspberry Ale*

• *Fernie Project 9 Lager*

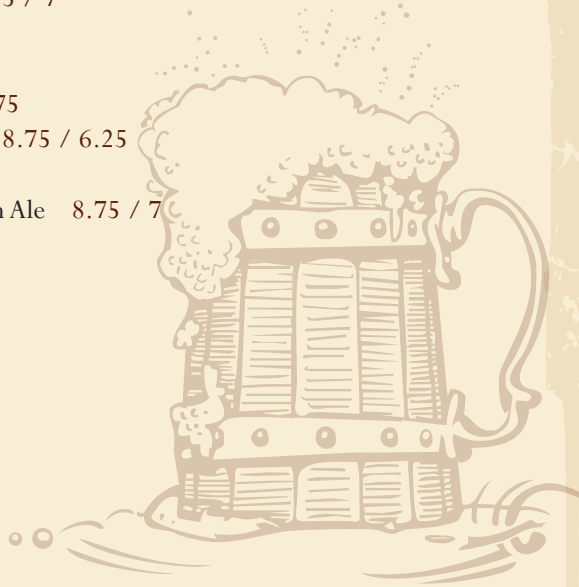
BOTTLES & CANS

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

Alexander Keiths, Smithwicks Red Ale 9

Corona 9

Kilkenny (can) 11.50



WINE

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



DESSERTS

British Sticky Toffee Pudding 12.50

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

Banoffee 12.50

This British dessert is made from sliced bananas, vanilla whipped cream, shaved chocolate and a thick caramel sauce on a buttery biscuit base.

Peanut Butter & Chocolate Cheesecake 12.50

Homemade delicious blend of peanut butter, chocolate and cream cheese served on a graham crust topped with crushed 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

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

GF - Some of the options on our menu can be made gluten-free. However, grills and fryers are also used to cook gluten meals. Please ask your server for details.

