



## TAPAS

**MARINATED OLIVES** VG GF \$4

Castelvetrano green olive,  
Kalamata olive

**PICKLED MUSHROOM** VG GF \$4

Field mushroom, shimeji, oyster,  
shitake, pickled in-house

**KIMCHEE** GF \$4

Napa cabbage, white radish,  
pickled in-house

**JULIENNE FRITES** V GF \$6

Grated pecorino, roasted garlic aioli

**LOS NACHOS CON SALSA** V GF \$10

Roasted red pepper artichoke dip,  
house-made corn tortilla chips,  
salsa fresco

**FRIED CALAMARI** \$10

Mesquite black charcoal spice,  
lime aioli

**PIRI CHICKEN WINGLETS** GF \$13

Piri piri sauce, grilled onion,  
grilled bell pepper

## ORGANIC FIELD

**HOUSE SALAD PARFAIT** V GF \$12

Berry yogurt vinaigrette, artisan spring  
greens, dandelion honey toasted oats,  
hemp hearts, fresh berries

**CAESAR SALAD** \$12

Wedges of Romaine lettuce, house  
made dressing, garlic croutons,  
bacon bits and parmesan flakes

**GRILLED SEA BREAM** GF \$13

European sea bream, charred  
grapefruit and fennel, grapefruit  
white balsamic vinegar

**CHARCUTERIE** \$13

Assorted cured meats from  
Valballe Meats Canmore,  
white anchovy, grilled bell pepper  
and red onion, crostini

**CHEESE BOARD** V \$10

Assorted European cheese,  
house-made lebneh, crostini

**KOREAN BBQ BEEF SHORT RIB** GF \$16

House-pickled kimchee,  
spicy red pepper sauce

**GRILLED JUMBO PRAWNS** GF \$16

Preserved lemon, dark toasted  
sesame oil, grilled asparagus

**GRILLED LAMB LOIN CHOP** GF \$16

Alberta lamb loin chop,  
Ras El Hanout spice, green apple  
mustard, sautéed kale and collard  
green, garlic chips

## SOUP

**L2 SOUP OF THE DAY** \$8

Please ask your server for our  
daily creation

GF GLUTEN FREE VG VEGAN

V VEGETARIAN

## LUNCH ENTRÉES

**PRIME TOP SIRLOIN**

**STEAK SANDWICH** \$24

8 oz Alberta Prime beef, served  
with grilled demi baguette, horseradish,  
Dijon grainy mustard, choice of side salad  
or julienne frites.

**L2 BURGER** \$18

8 oz. all beef patty, house made  
pretzel bun, peameal bacon, salsa verde,  
manchego, tomato, red onion, green leaf  
lettuce, avocado. Served with choice of  
side salad or julienne frites

**L2 VEGAN BURGER** VG \$20

Vegan burger patty, house made  
vegan bun, salsa verde, tomato,  
red onion, green leaf lettuce, avocado.  
Served with choice of side salad or  
julienne frites

**L2 BUFFALO CHICKEN**

**SANDWICH** \$18

Breaded chicken breast, Franks Red Hot,  
brie, roasted garlic aioli, arugula, tomato,  
red onion. Served with choice of side  
salad or julienne frites

**FISH AND CHIPS** \$19

Beer battered kona lime haddock loins,  
lime tartar, broccoli, grape and  
bacon slaw. Served with choice  
of side salad or julienne frites

## LUNCHEON BUFFET

ADULT \$19.95

SENIORS (65+) \$16.95

CHILD (8-12) \$11.95

CHILD (3-7) \$8.95

CHILD (2-0) FREE