



BREAKFAST

EVERYDAY ALBERTAN \$14

Two eggs any style, choice of peameal bacon, bacon, grilled ham, or maple sausage GF. Served with hashbrown potatoes, choice of toast (white, brown, multigrain) and fruit preserves

L2 OMELETTE \$16

Three egg omelette with ham, mushroom, shredded nacho cheese. Served with hashbrown potatoes, choice of toast (white, brown, multigrain) and fruit preserves

Substitute egg white only - \$16

TRADITIONAL EGGS BENEDICT \$15

Two poached eggs with peameal bacon on toasted English muffins topped with our house-made champagne hollandaise sauce. Served with hashbrown potatoes

BUTTERMILK PANCAKES \$9 v

A stack of three golden brown pancakes accompanied with syrup

FRENCH TOAST \$11 v

Thick slices of bread fried golden brown topped with caramelized Granny Smith apples and butterscotch sauce

Gluten free - \$13

OATMEAL \$7 VG

Piping hot and topped with cinnamon and sliced banana. Served with your choice of toast and preserves

ENHANCEMENTS

Peameal bacon \$4 GF

Maple sausage \$4 GF

Bacon \$4 GF

Grilled ham \$4 GF

Fresh fruit \$6 GF

Assorted individual cereal box and milk 2% \$4

(Fruit Loops, Special K, Corn Flakes, Rice Crispies, Raisin Bran, Corn Pops, All Bran, Frosted Flakes)

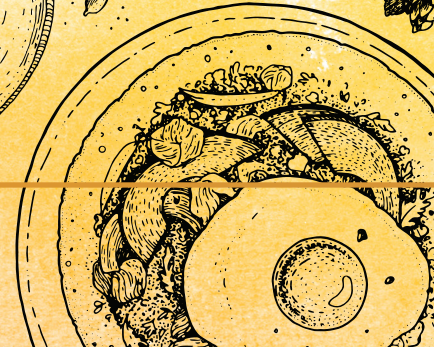
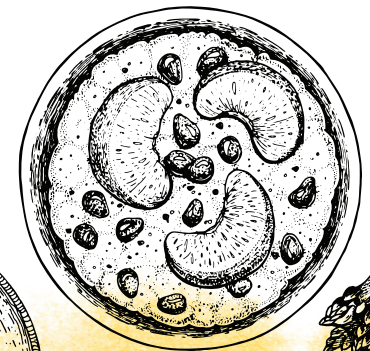
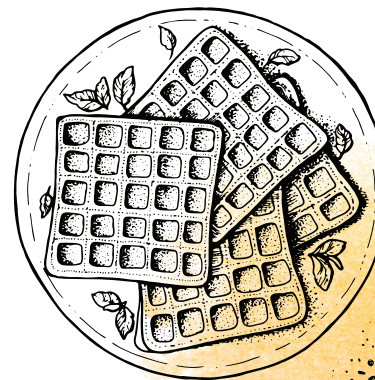
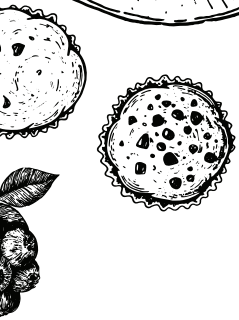
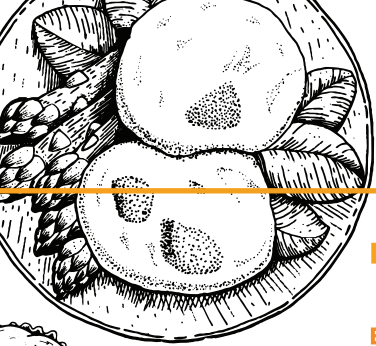
Fresh berries \$4

Bottled orange or apple juice \$3

Vegetarian option **V**

Vegan option **VG**

Gluten free **GF**



SMALL PLATES/TAPAS*Share for lunch and evening***MARINATED OLIVES \$4 V/GF***Castelvetro green olive, Kalamata olive***FOCACCIA BREAD \$5***Extra virgin Kalamata olive oil, sea salt, balsamic vinegar***FRIED CALAMARI \$10***Mesquite black charcoal spice, lime aioli***CHEESE BOARD \$10***Chef's selection of assorted fine cheese, crostini, and fruit preserve***CHICKEN WINGS \$15***Deep fried wings, vegetable crudite, ranch dressing. Choice of sauce, sriracha lime seasoning, honey garlic, BBQ sauce, or teriyaki***CHARCUTERIE \$13***Chef's selection of cured meats, roasted vegetable, crostini***SOUP****L2 SOUP OF THE DAY \$9***Please ask your server for our daily creation***SALAD****CAESAR SALAD \$12***Chopped romaine lettuce, house made dressing, garlic croutons, bacon bits, parmesan flakes***BLUEBERRY CAPRESE SALAD \$12***Fresh blueberries, cherry tomato, bocconcini cheese, pesto, extra virgin kalamata olive oil, smoked sea salt, balsamic reduction, arugula***ALL DAY ENTREES****FISH AND CHIPS \$19***Beer battered kona lime haddock loins, lime tartar, apple and fennel coleslaw. Served with side of soup, Caesar salad or fries.***CUBANO SANDWICH \$20***Braised pork, honey ham, swiss cheese, Dijon mustard & roasted garlic aioli, pickles, on Demi baguette. Served with side of soup, Caesar salad or fries.***L2 BURGER \$18***8 oz. all beef patty, pea meal bacon, salsa verde, leaf lettuce, red onion, tomato, manchego cheese, pretzel bun. Served with side of soup, Caesar salad or fries.***L2 VEGAN BURGER \$20 V***Plant based beyond meat burger, salsa verde, leaf lettuce, red onion, tomato, avocado pretzel bun. Choice of side soup or fries.***DINNER MENU ONLY****STEAKS***All steaks are 100% Canadian beef, served with sautéed seasonal vegetables and your choice of sour cream and roasted garlic mashed potato or roasted baby potatoes. Select your choice of one of our house made sauces.***PRIME TOP SIRLOIN \$34 GF***8 oz Canadian beef cooked to perfection.***AAA ALBERTA BEEF NEW YORK****STRIPLOIN \$39 GF***12 oz. Canadian beef, tender, flavorful cut that satisfies patrons with a quality eating experience. Sauce choices: Smoked applewood demi or salsa verde***SMOKED CHICKEN \$27***Smoked free range chicken breast, bacon, light marsala cream, field mushroom, arugula, grana Padano, fresh parsley, fettuccini pasta***Vegetarian - \$18****L2 FANTASY PLATTER FOR TWO****\$99 GF***Prime top sirloin, pan seared smoked free range chicken breast, roasted potato, seasonal vegetable, lobster tail, shrimp***ENHANCEMENTS****SAUTÉED FIELD MUSHROOMS****& DEMI \$6 GF****LOBSTER TAIL \$12 GF****DESSERTS****CRÈME BRULÉE \$5***A timeless classic***MINI DONUT CAKE S'MORES \$9***Mini chocolate donuts, marshmallows, caramel & chocolate sauce, graham cracker crumble***TURTLE CHEESECAKE \$9 GF***Candied pecans and milk chocolate chunks wrapped in a vanilla cheesecake batter, topped with a white fond, brownie cubes, more pecans and chocolate chunks, then drizzled with chocolate and caramel*

Vegetarian option **V**
Gluten free **GF**

DOMESTIC & IMPORTED BEER

DOMESTICS

ALEXANDER KEITH'S	6.5
BUD LIGHT	6.5
BUDWEISER	6.5
CANADIAN	6.5
COORS LIGHT	6.5
KOKANEE	6.5
PILSNER	6.5
RICKARD'S RED	6.5

IMPORTS

Corona	8
Dos Equis	8
Heineken	8
Michelob Ultra	8
Miller Genuine Draft	8
Stella Artois	8
Strongbow Cider	8
Erdinger Dunkel	10
Erdinger Weissbier	10
Guinness (440ML Cans)	10

LOCAL CRAFT BREWS

Slingshot Session IPA	8
Fernie Brewing Company	
Fernie, BC	

Grumpy Bear Honey Wheat	8
Grizzly Paw	Canmore, AB

Rutting Elk Red	8
Grizzly Paw	Canmore, AB

SEASONAL BEERS ON TAP

BUD LIGHT	7.5
BUDWEISER	7.5
SHOCK TOP	7.5
GOOSE ISLAND IPA	8
STELLA ARTOIS	9

COOLERS

SMIRNOFF ICE	6.5
MIKES HARD LEMONADE	7
MIKES HARD CRANBERRY	7
PALM BAY BLACKBERRY LEMON	7
PALM BAY KEY LIME CHERRY	7

COCKTAILS 2oz

AMBROSIA MARTINI	9.5
Blue Curaçao, Sourpuss Raspberry, cranberry juice	

CAESAR	9.5
Vodka, Tabasco, Worcestershire, clamato, asparagus	

COSMOPOLITAN	9.5
Vodka, Triple Sec, cranberry juice	

CYN CITY	9.5
Grape vodka, peach schnapps, lemon juice, white cranberry cocktail, soda	

GRAPE ELECTRIC	9.5
Smirnoff Blueberry vodka, Grape Sour Puss, Bols Blue, Cranberry Juice, Lemon Squeeze	

MOJITO	9.5
Captain Morgan White Rum, fresh mint, soda	

NEGRONI	9.5
Tanqueray Gin, Campari, sweet red vermouth	

OLD FASHIONED	9.5
Jim Beam Bourbon, Angostura bitters, burnt orange peel. Upgrade to Woodford Reserve for \$12.00	

DIRTY HENNY	12
Hennessey, Jack Honey, Apricot Brandy, Blackberry, Burnt Lemon Peel	

WINE

RED WINE

	6oz	9oz	Bottle
<i>Sichel Bordeaux Bordeaux, France</i>	8	12	35
<i>Luigi Bosca Malbec Mendoza, Argentina</i>	11	15	40
<i>Summerhill Pyramid Merlot Okanagan</i>	10	14	40
<i>Tenuta Montecchiessi Siverello Syrah Cortona, Italy</i>			45
<i>Shannon Ridge Zinfandel Lake County, California</i>			47
<i>Gray Monk Cabernet Merlot Okanagan</i>			60
<i>Tuli Pinot Noir Sonoma, California</i>			60
<i>Quilt Cabernet Sauvignon Napa, California</i>			99

WHITE WINE

<i>Corkbeard Chardonnay Santa Barbara County, California</i>	8	12	35
<i>Rapaura Springs Sauvignon Blanc Marlborough, New Zealand</i>	10	14	40
<i>Tenuta Di Corte Giacobbe Pinot Grigio Ramato Soave, Italy</i>	11	15	40
<i>Andreas Bender Kulina Gewurtztraminer Pfalz Germany</i>			45
<i>Andreas Bender Kulina Riesling Mosel, Germany</i>			45
<i>Yalumba Y Series Viognier South Australia</i>			45
<i>Summerhill Pinot Gris Okanagan</i>			50
<i>Joseph Drouhin Vaudon Chablis Chablis, France</i>			65

ROSE

<i>Gérard Bertrand Côte des Roses Rosé Languedoc-Roussillon</i>	9	13	45
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SPARKLING WINE

	6oz	9oz	Bottle
<i>Gancia Prosecco Piedmont, Italy</i>			40
<i>Odyssey White Brut Okanagan</i>			55

LIQUOR & SPIRITS

VODKA

	1oz
<i>Russian Standard</i>	7
<i>Sobieski Espresso</i>	7.5
<i>Absolut Raspberri</i>	8
<i>Absolut Vanilla</i>	8
<i>Belvedere</i>	8
<i>Smirnoff Blueberry</i>	8
<i>Three Olives Dude</i>	8
<i>Three Olives Grape</i>	8
<i>Grey Goose</i>	8.5
<i>Ketel One</i>	8.5

GIN

	1oz
<i>Bombay Sapphire</i>	7
<i>Beefeater</i>	7
<i>Tanqueray</i>	8
<i>Hendrick's</i>	9.5
<i>Victoria</i>	9.5
<i>Tanqueray 10</i>	9.5

RUM

	1oz
<i>Bacardi Black</i>	7
<i>Bacardi White</i>	7
<i>Captain Morgan Spiced</i>	7
<i>Lamb's Navy</i>	7
<i>Lamb's Navy 151</i>	7.5
<i>Appleton Estate</i>	8
<i>Machuca</i>	8
<i>Lemon Hart</i>	8
<i>Bacardi 8</i>	8.5

COGNAC

	1oz
<i>Grand Marnier</i>	8
<i>St-Remy VSOP</i>	8
<i>Hennessy VS</i>	8.5

RYE & BOURBON

	1oz
<i>Seagram's V.O.</i>	7
<i>Crown Royal</i>	8
<i>Gibson's Finest</i>	8
<i>Jack Daniel's</i>	8
<i>Jack Daniel's</i>	
<i>Tennessee Honey</i>	8
<i>Jim Beam</i>	8
<i>Wiser's Deluxe</i>	8
<i>Maker's Mark</i>	9

SCOTCH & IRISH WHISKEY

	1oz
<i>Bushmills</i>	8
<i>Johnnie Walker</i>	
<i>Red Label</i>	8
<i>Chivas Regal 12 Year</i>	8.5
<i>Glenlivet 12 year</i>	9
<i>Johnnie Walker</i>	
<i>Black Label</i>	9
<i>Glenfiddich 12 Year</i>	9
<i>Cragganmore</i>	10
<i>Auchentoshan</i>	12
<i>Glenmorangie</i>	12
<i>Lagavulin 16 Year</i>	12
<i>Oban</i>	12
<i>Glenlivet 18 year</i>	30

TEQUILA

	1oz
<i>Jose Cuervo Cinge</i>	8
<i>Jose Cuervo Gold</i>	8
<i>Cabo Wabo</i>	10
<i>Corzo</i>	10
<i>Patrón Silver</i>	10
<i>Don Julio 1942</i>	20