

SMALL PLATES/TAPAS

Share for lunch and evening

MARINATED OLIVES \$4 V/GF

Castelvetrano 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

LUNCH & DINNER ENTREES

11a.m. - 10p.m. (Last Call For Orders)

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

5 - 10p.m. (Last Call For Orders)

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 | SEASONAL PRICE**

please inquire staff for details

DESSERTS**CRÈME BRULÉE \$5**

A timeless classic

TIRAMISU \$10

A classic Italian dessert meaning "cheer me up," contains ladyfingers dipped in Kahlua flavoured espresso topped with a light creamy, sweetened mascarpone cream

TURTLE CHEESECAKE \$9 GF

Candied pecans and milk chocolate chunks wrapped in a vanilla cheesecake batter, topped with a white fondant, 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

MOSCOW MULE	8 Single 11 Double
Russian Standard Vodka, Fentimans Ginger Beer, Lime juice, Mint	

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>Brisa Cabernet Sauvignon Valle Central, Chile</i>	8	12	35
<i>Luigi Bosca Malbec Mendoza, Argentina</i>	12	16	45
<i>Sichel Bordeaux France</i>	10	14	40
<i>Beringer Merlot California</i>	8	12	35
<i>Tenuta Montecchiessi Silverello 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>Brisa Chardonnay Valle Central, Chile</i>	8	12	35
<i>Brisa Sauvignon Blanc Valle Central, Chile</i>	8	12	35
<i>Rosemont Riesling South Eastern Australia</i>	9	13	37
<i>Summerhill Pinot Gris Okanagan</i>	11	15	50
<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>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>	7.5
<i>Absolut Vanilla</i>	7.5
<i>Smirnoff Blueberry</i>	7.5
<i>Three Olives Dude</i>	7.5
<i>Three Olives Grape</i>	7.5
<i>Belvedere</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>	7.5
<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>	7.5
<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>	7.5
<i>Jose Cuervo Gold</i>	7.5
<i>Cabo Wabo</i>	10
<i>Corzo</i>	10
<i>Patrón Silver</i>	10
<i>Don Julio 1942</i>	20