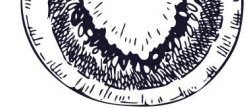


SMALL PLATES/TAPAS*Share for lunch and evening***MARINATED OLIVES \$4 v/GF***Castelvetro green olive, Kalamata olive***FOCACCIA BREAD \$6 v***Extra virgin Kalamata olive oil, sea salt, balsamic vinegar***CALAMARI \$12***Lightly dusted, Lime aioli, mesquite black charcoal seasoning***CHEESE BOARD \$14 v***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 \$16***Chef's selection of cured meats, roasted vegetable, crostini***FRIED TORTILLA CHIPS \$8 v***House fried, stone ground yellow corn tortilla chips, served with tomato salsa and salsa verde***KOREAN BEEF SHORT RIB \$16***Bulgogi beef short rib, house made pickled vegetable, Korean red pepper sauce***GRILLED SHRIMP \$16***Mexican style grilled shrimp, charred kale, spicy guacamole***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**Add grilled chicken \$8**Add roasted salmon 4oz \$10***BLUEBERRY CAPRESE SALAD \$12 GF***Fresh blueberries, cherry tomato, bocconcini cheese, pesto, extra virgin kalamata olive oil, smoked sea salt, balsamic reduction, arugula***LUNCH & DINNER ENTREES****FISH AND CHIPS \$23***Tempura battered Kona lime sole filets, house made tartar, apple coleslaw. Served with side of soup, Caesar salad, garden 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, garden salad or fries***FANTASY BURGER \$20***Two ¼ pound beef patties, leaf lettuce, tomato, diced onion, pickle, Fantasy mayochup, sliced cheddar, pretzel bun. Served with side of soup, Caesar salad, garden salad or fries.**Add pea meal bacon \$2***L2 VEGAN BURGER \$20 VG***Plant based beyond meat burger, salsa verde, leaf lettuce, diced onion, tomato, pretzel bun. Served with side of soup, Caesar salad, garden salad or fries***COWBOY STEAK SANDWICH \$25***6oz cross rib steak, grilled garlic demi baguette, sautéed mushroom. Served with side of soup, Caesar salad, garden salad or fries***Garden salad dressings:***lemon white balsamic, golden Italian, ranch***DESSERTS****CRÈME BRULÉE \$6***A timeless classic***TIRAMISU \$11***Our modern take on a classic Italian dessert, meaning "cheer me up," Mascarpone ganache, chocolate cremeaux, espresso sponge cake***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**
Vegan **VG**
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	8.5

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

STANLEY PARK PEACH WHEAT ALE	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	10
Blue Curaçao, Sourpuss Raspberry, cranberry	
juice	

CAESAR	10
Vodka, Tabasco, Worcestershire, clamato,	
asparagus	

COSMOPOLITAN	10
Vodka, Triple Sec, cranberry juice	

CYN CITY	10
Grape vodka, peach schnapps, lemon juice,	
white cranberry cocktail, soda	

GRAPE ELECTRIC	10
Three Olives Grape vodka, Grape Sour	
Puss, Bols Blue, Cranberry Juice, Lemon	
Squeeze	

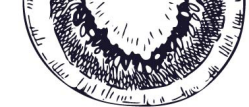
MOJITO	10
Captain Morgan White Rum, fresh mint,	
soda	

NEGRONI	10
Tanqueray Gin, Campari, sweet red	
vermouth	

OLD FASHIONED	10
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>La Linda Cabernet Sauvignon Argentina</i>	8	12	30
<i>Luigi Bosca Malbec Mendoza Argentina</i>	11	15	40
<i>Summerhill Merlot Okanagan, BC</i>	11	15	40
<i>Tenuta Montecchiessi Selverello 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 California</i>	10	14	37
<i>Tenuta Pinot Grigio Italy</i>	10	14	37
<i>Rapura Springs Sauvignon Blanc New Zealand</i>	11	15	40
<i>Summerhill Pinot Gris Okanagan</i>			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>			60
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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

