



we are not a gluten free facility; however, we guarantee our best efforts to ensure your safety. please inform your server of any allergies. a gratuity of 18% will be added to parties of six or more.

BREAKFAST

served with our signature chips, fresh fruit and choice of toast

CLASSIC BREAKFAST 20

two eggs any style and choice of the following: bacon, maple sausage, turkey sausage

VEGGIE OMELETTE 21

mushrooms, peppers, onion, tomato, spinach, monterey jack & cheddar cheese

HAM + CHEESE OMELETTE 22

back bacon, onion, monterey jack cheese, cheddar cheese

SMOKED SALMON OMELETTE 23

green onion, onion, capers, fresh dill

BACON + MUSHROOM CREPE 23

scrambled eggs, bell pepper, onion, cheddar cheese, brown butter hollandaise *no toast

MONTE CRISTO 22

french toast, black forest ham, sunnyside egg, spinach, swiss cheese, maple grainy mustard, caramelized onions *no toast

IN A BOWL

add mixed greens 3.5

add market fresh fruit 4.75

WAKEY BAKEY BOWL 21

poached eggs, bacon, wedge potatoes, montreal cheese curds, brown butter hollandaise

ROOT BEER BBQ PULLED PORK 21

poached eggs, wedged potatoes, montreal cheese curds, brown butter hollandaise

DICED CHICKEN BOWL 21

poached eggs, wedged potatoes, caramelized onions, montreal cheese curds, brown butter hollandaise

VEGETARIAN BOWL 21

poached eggs, wedged potatoes, avocado, tomato, peppers, montreal cheese curds, brown butter hollandaise,

GRANOLA + FRUIT 18

crunchy granola, yogurt, dried fruits, banana, coconut, chia seeds
switch to plant based yogurt 1.5

SWEET

add market fresh fruit 4.75

BANANA BREAD FRENCH TOAST 20

english cream, fresh whip, syrup

FRENCH CREPE 17

custard, berry coulis, banana, pistachio, almond, coconut, fresh whip

BENNY

served with our signature chips, fresh fruit and brown butter hollandaise

TRADITIONAL 20

canadian back bacon

FLORENTINE 21

mushroom, spinach, tomato, truffle

BACON 22

avocado, maple

SMOKED SALMON 23

spinach, red onion, grainy mustard, honey dill

CRAB CAKE BENNY 24

tartar, braised red cabbage

ETC...

half avocado 3.5

free range egg 3

three pieces of bacon 5

two pieces maple sausage 5

three pieces of turkey sausage 5

regular or gluten free toast 3

extra hollandaise 3

bowl of signature chips 4

KIDS MENU

juice or milk included

add market fresh fruit 4.75

LITTLE BREAKFAST 12

egg, chips, bacon or sausage, toast

SILVER DOLLAR PANCAKE 12

whipped cream, maple

FRENCH TOAST 12

whipped cream, maple

GRILLED CHEESE 12

signature chips

NON-ALCOHOLIC DRINKS

premium coffee 4

tea 3.5

cappuccino 5

latte 5.5

espresso 4

juice *orange, apple, grapefruit, pineapple* 4

milk *white, chocolate* 4

hot chocolate 5

SPECIALTY DRINKS

(1.5 oz)

grande latte *Ironworks maple rum cream, kahlua, espresso, milk* 11

spanish coffee *kahlua, hennessy, coffee, whip* 11

baileys irish coffee *baileys, jameson, coffee, whip* 11

scottish coffee *magnum scotch cream liqueur, coffee whip* 11

blueberry tea *grand marnier, amaretto, orange pekoe* 11

caesar 10

mimosa *orange, grapefruit, cranberry, pineapple* 9



we are not a gluten free facility; however, we guarantee our best efforts to ensure your safety. please inform your server of any allergies. a gratuity of 18% will be added to parties of six or more.

LUNCH + DINNER

START + SMALL SHARE

SOUP OF THE DAY cup 7 bowl 12
please ask your server

POTATO NACHO PLATTER 24
tomato, olive, jalapeño, green onion, red onion, sour cream, mixed cheese, jalapeño cheese sauce
add beef 6 add spicy italian sausage 5
add bacon 5 add chicken 5

CHEF'S SIGNATURE MUSSELS 23
thai chili basil, tomato, clam nectar broth, green onion, grilled ciabatta bread

POKE TUNA STACK 22
nori, tomato, sesame, avocado, green onion, cilantro, citrus chipotle mayo, crostini

CRAB CAKES 21
braised red cabbage, tartar sauce

PULLED PORK POUTINE 17
root beer bbq pulled pork, montreal cheese curds, wedged potatoes, green peppercorn gravy

WINGS 19
1 lb, choice of spicy ginger thai chili OR root beer bbq OR salt + pepper

GARDEN

ADD: grilled chicken breast 8, sautéed prawns 10, grilled salmon 10

GRANDE SALAD starter 8 full-size 16
mixed greens, pickled cabbage, cucumber, shredded carrot, pepper, tomato, lemon vinaigrette

CHEF'S SIGNATURE SMOKED CAESAR starter 10 full 18
lightly grilled romaine, bacon, grana padano, petit croûtons, bacon, traditional garlic anchovy dressing

ASIAN SALAD 18
crispy rice, carrot, cilantro, cucumbers, edamame, cabbage, green onions, bell pepper, mixed greens, toasted almonds, sesame ginger dressing

BURGERS

*all burgers served with lettuce, tomato, onion, pickle and chips
Substitute: cup of soup or house salad 3, poutine 5,
gluten free bun 2 add bacon 5

CLASSIC 22
beef patty, pickle-mayo, cheddar

SMOKED SALMON 23
salmon filet, smoked salmon, pickled onion, honey dill grainy mustard

THE VEGETARIAN 21
panko breaded tofu patty, swiss cheese, avocado, caramelized onions, maple sriracha mayo

ROOT BEER BBQ PORK 22
pulled pork, crispy onion, avocado, maple sriracha mayo

HOT CHICKEN 22
panko crusted chicken breast, mozzarella, hot mayo, jalapenos

PASTA

gluten free pasta 2

CHEF'S SIGNATURE SEAFOOD PESCATORE 38
mussels, prawn, scallop, olive, capers, chili, white wine, tomato

FUNGI TAGLIATELLE 26
truffle oil, mixed mushrooms, grana padano

SPICY MEATBALL PASTA 27
wild boar meatballs, red wine, tomato sauce, grana padano, chili flakes

THAI TEMPURA SALMON 35
linguine, zucchini, spinach, grana padano, thai basil coconut curry cream

MOM'S LASAGNA 26
classic, just like mom used to make

CHICKEN ALFREDO 26
fettuccine, diced bell peppers, parmesan, alfredo sauce

VEGETARIAN TOFU BOWL 25
tempura tofu, rice, peanut curry satay, crispy chickpeas, edamame, carrot, cabbage, sesame, green onion *vegan option available

SPICY VEGAN DAHL 25
mixed beans and lentils, spices, coconut milk, rice and naan

BIG PLATES

PORK SCHNITZEL 32
panko crusted loin, caramelized onion, mozzarella, tomato sauce, roasted baby potatoes, chefs vegetables

8 OZ NEW YORK STRIPLOIN 40
truffle-peppercorn, brandy cream sauce, roasted baby potatoes, chef's vegetables

BRAISED SHORT RIBS 39
sous vide in korean style umami, sesame, wedged potatoes, chef's vegetables

ROOT BEER BBQ RIBS 36
alberta pork ribs, root beer bbq glaze, wedged potatoes, coleslaw
half rack 26

DESSERT

TIRAMISU 12
espresso, kahlúa, frangelico, lady fingers, mascarpone

CHOCOLATE ALMOND TORTE 12
gluten free, berry coulis, english cream

NY CHEESECAKE 12
mixed berry coulis

FRENCH CREPE 17
custard, berry coulis, banana, pistachio, almond, coconut, fresh whip



COCKTAILS

1.5 OZ

IRISH BUCK

jamesons whiskey, lime, grizzly paw ginger beer, angostura bitters

13

SLEEPLESS MARTINI

magnum scotch whisky cream, kahlua, espresso

13

BOURBON SOUR

bulleit bourbon, lemon, cane syrup, red wine, brandied cherry

13

RASPBERRY LEMONADE

stoli raspberry vodka, lemon, raspberry syrup, lemonade, soda

13

SALTY CHIHUAHUA

sauza tequila silver, grapefruit, lime, cane syrup

13

POMEGRANATE MOJITO

bacardi white rum, pomegranate syrup, fresh lime, soda, fresh mint

13

FROM THE TAP

| | 12 OZ | 16 OZ |
|---|-------|-------|
| canmore brewing company 'ten peaks' ale <i>canmore, ab</i> | 7 | 9 |
| canmore brewing company 'georgetown' brown <i>canmore, ab</i> | 7 | 9 |
| sheepdog brewing company 'kolsch' <i>canmore, ab</i> | 7.25 | 9.25 |
| bow river brewing 'riverfest' german amber ale <i>calgary, ab</i> | 6.75 | 8.75 |
| big rock brewery 'nebula' juicy new england ipa <i>calgary, ab</i> | 7.25 | 9.25 |
| fernie brewing company 'hit the deck' hazy ipa <i>fernie, bc</i> | 6.75 | 8.75 |
| fernie brewing company 'project 9' pils <i>fernie, bc</i> | 6.75 | 8.75 |
| fernie brewing company revolving tap (<i>ask your server</i>) <i>fernie, bc</i> | 6.75 | 8.75 |

BOTTLED BEER, COOLERS + CIDER

| | | |
|---|-----|---|
| import | 8 | (<i>stella artois, heineken, corona</i>) |
| domestic | 6.5 | (<i>kokanee, coors light, coors original, budweiser, bud light</i>) |
| zero (<i>non-alcoholic</i>) | 6.5 | (<i>budweiser, heineken</i>) |
| guinness | 9 | |
| glutenberg beer (<i>gluten-free</i>) (<i>white, ipa, blonde</i>) | 8.5 | |
| grower's cider <i>saanichton, bc</i> | 8 | |
| wildlife distillery <i>canmore, ab</i> (<i>gin margarita, gin rhubarb spritz, vodka mule</i>) | 8 | |
| wildlife distillery (<i>non-alcoholic</i>) <i>canmore, ab</i> (<i>rasberry mojito</i>) | 6 | |
| byhendo cocktails <i>banff, ab</i> (<i>vodka strawberry, vodka pineapple, vodka passionfruit</i>) | 8.5 | |





RED WINE

| | 6 OZ | 9 OZ | BOTTLE |
|--|------|------|--------|
| revolving house pour <i>please ask your server</i> | 10 | 14 | – |
| bodega argento <i>organic reserve malbec mendoza, argentina</i> | 13 | 18 | 53 |
| flat rock <i>'twisted red' gamay blend niagara, canada</i> | 14 | 19 | 58 |
| james mitchell cabernet sauvignon <i>lodi, usa</i> | 15 | 20 | 60 |
| mount langi ghiran <i>'billi billi' shiraz victoria, australia</i> | | | 57 |
| marques del silvo <i>'gran reserva' rioja valladolid, spain</i> | | | 59 |
| shannon ridge <i>'high elevation' zinfandel lake county, usa</i> | | | 60 |
| farina <i>ripasso classico superiore veneto, italy</i> | | | 63 |
| flat rock cellars <i>'foundation' pinot noir niagara, canada</i> | | | 65 |
| upper bench winery <i>merlot okanagan, canada</i> | | | 86 |
| mauro molino <i>barolo langhe, italy</i> | | | 126 |
| quilt <i>cabernet sauvignon napa valley, usa</i> | | | 139 |

WHITE WINE

| | 6 OZ | 9 OZ | BOTTLE |
|---|------|------|--------|
| revolving house pour <i>please ask your server</i> | 10 | 14 | - |
| repaura <i>sauvignon blanc marlborough, new zealand</i> | 14 | 19 | 58 |
| flat rock cellars <i>'twisted white' riesling blend niagara, canada</i> | 13 | 18 | 53 |
| flat rock cellars <i>'pink twisted' pinot noir blend rosé niagara, canada</i> | 13 | 18 | 53 |
| cofama vins <i>'titus' grechetto umbria, italy</i> | | | 47 |
| corte giara <i>pinot grigio veneto, italy</i> | | | 48 |
| chiorri <i>titus' grechetto umbria, italy</i> | | | 55 |
| flat rock cellars <i>'foundation' riesling niagara, canada</i> | | | 56 |
| ricca terra <i>'bronco buster' italian grape blend riverland, australia</i> | | | 58 |
| upper bench <i>chardonnay okanagan, canada</i> | | | 76 |

SPARKLING / ICE WINE

| | 5 OZ | 50 ML | BOTTLE |
|--|------|-------|--------|
| codorniu brut cava <i>spain</i> | 9 | | |
| gemma de luna <i>prosecco italy</i> | | | 47 |
| inniskillin <i>vidal ice wine canada</i> | | | 21 |





AFTER DINNER DRINKS

GRANDE COFFEE

ironworks maple rum cream, kahlua, espresso, milk, whip

1 1/2 OZ

11

SPANISH COFFEE

kahlúa, hennessy, coffee, whip

11

BLUEBERRY TEA

grand marnier, amaretto, orange pekoe tea

11

SCOTTISH COFFEE

magnum scotch cream liqueur, coffee, whip

11

INNISKILLIN ICE WINE

50 ML

21

NON-ALCOHOLIC DRINKS

premium coffee 3.95

tea 3.95

cappuccino 5

latte 5.5

espresso 3

fountain pop 3.5

italian soda *blueberry, pomegranate, raspberry* 4

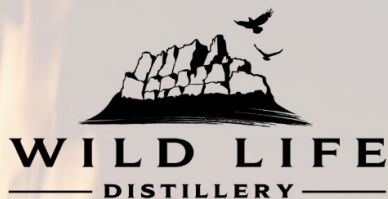
juice *orange, apple, grapefruit, pineapple* 4.25

milk *white, chocolate* 4.25

hot chocolate 5

homemade lemonade 4.25





HOT BLACKBERRY MULE \$12

(1.5oz)

Sweet BC Blackberry
perfectly blended with a kick
of ginger and lime.

Served hot with
WLD Black Walnut Bitters
and garnished with orange
and cinnamon,
it's a perfect balance of
sweetness and spice.

CANMORE, AB | #DRINKLOCAL



WILD LIFE
— DISTILLERY —

SILENT FLIGHT RASPBERRY MOJITO

0% alcohol | \$6

(355ml)

Raspberry, mint and fresh lime mingle with balanced acidity to make this bevvy a perfect alternative for those looking to explore a fresh tasting non-alcohol cocktail.

With zero preservatives, low sugar and calories, this owl is parched and ready to sip.

CANMORE, AB | #DRINKLOCAL



THE GRANDE

KITCHEN + BAR

we are not a gluten free facility; however, we guarantee our best efforts to ensure your safety. please inform your server of any allergies. a gratuity of 18% will be added to parties of six or more.

PIZZA

served daily 5pm to 9pm

| | SMALL 10" | MEDIUM 12" | LARGE 14" |
|---------|-----------|------------|-----------|
| 1 PIZZA | 17 | 23 | 30 |

*Gluten-free crust available in 10" only, \$3 extra

*Vegan cheese available upon request, \$4.5 extra

SIGNATURE

THE GRANDE MEATZA

Thick cut bacon, ham, pepperoni, ground beef and wild boar, Italian sausage

BLACK FOREST

Wild mushrooms, arugula, Parmesan, truffle, honey, garlic herb white sauce

MARGHERITA

Tomato, burrata, basil

FLAMING CHICKEN

Chicken, caramelized onions, jalapenos, pineapple, chipotle pepper drizzle

BUILD YOUR OWN

up to four toppings included, \$1.5 per extra topping after that

| | | |
|-----------------|-------------|--------------|
| Pepperoni | Arugula | Red Onion |
| Italian Sausage | Pineapple | Tomato |
| Ground Beef | Mushrooms | Jalapeno |
| Smoked Bacon | Bell Pepper | Black Olives |
| Ham | Red Onion | Spinach |
| Chicken | | |

BEER

TAP SELECTIONS

FERNIE BREWING COMPANY

Project 9 'Pilsner'
What the Huck 'Huckleberry Ale'
Hit the Deck 'Hazy IPA'

CANMORE BREWING COMPANY

Ten Peaks 'Pale Ale'
Georgetown 'Brown Ale'
Revolving Tap

Budweiser
Bud Lite

BOTTLES

Domestic 6

Budweiser
Bud Lite
Kokanee
Canadian

Import 7

Corona
Stella Artois



THE GRANDE

KITCHEN + BAR

BURGER TUESDAYS

ALL DRAFT BEER (16oz) \$2 OFF

ALL BURGERS \$16.95 EA

all burgers served with lettuce, tomato, onion, pickles and signature chips

CLASSIC

beef patty, pickle-mayo, cheddar, tomato, lettuce

VEGETARIAN

panko breaded tofu patty, swiss cheese, avocado, caramelized onions, maple sriracha mayo

HOT CHICKEN

panko crusted chicken breast, jalapeno, mozzarella, hot mayo

SUBSTITUTE CUP OF SOUP OR HOUSE SALAD FOR \$3, POUTINE FOR \$5

ADD BACON FOR \$5

GLUTEN FREE BUNS \$2

specials can be enjoyed separately or together but cannot be combined with any other promotions. dine-in only. tax not included.



THE GRANDE

KITCHEN + BAR

PASTA NIGHT SPECIALS \$17.95

EVERY THURSDAY EVENING

all pasta comes with garlic bread

CHICKEN ALFREDO

fettuccini, parmesan, diced peppers, white wine cream

MAC + CHEESE

parmesan, black truffle oil, au gratin

CLAM LINGUINE

lemon, garlic, tomato, white wine

LINGUINE ALLA CARBONARA

bacon, parmesan, egg

SPAGHETTI BOLOGNESE

slow cooked meat sauce au gratin, parmesan