



# Appetizers

## RED LEAF GINGER BEEF 19.25

Marinated tender Canadian Beef, battered and fried to perfection. Tossed in our House Ginger sauce. DF 

## PESTO DIP PLATTER 16.00

Crispy fried zucchini sticks and mushroom caps with Pesto sour cream & goat cheese dip – served with tri colour tortilla chips to mop it up 

## ANCHO CALAMARI STACK 18.25

Marinated breaded calamari fried and finished with savoury mild Ancho chili butter, stacked on sweet potato fries. Served with cilantro dip, caramelized marinara and fresh lemon.

## FUCHU WAGYU GYOZAS 13.25

Wagyu beef, green onion and ginger filling wrapped in a crispy seared gyoza wrapper. Paired with sesame hoisin dip.

## PULLED PORK POUTINE 16.75

Crispy Golden fries & Homestead Farms pulled pork, smothered in our cheese trio and hit with our house blend poutine gravy, then topped with St. Louis BBQ sauce, Horseradish Aioli and pickled red onion.

## SWEET & SPICY PORK BELLY 15.25

Slow cooked and pressed Pork Belly, fried crispy and tossed in a house made Korean Sweet & Spicy. DF 

## GUN BARREL CHICKEN WINGS 16.75

Crispy chicken wings, fried golden to be our housemade favorite. Our house flavours are. Adobo spice, Trinity Hot, Sweet Carolina BBQ, Korean Sweet & Spicy, St. Louis BBQ, as well as Salt & Pepper and Franks Red Hot. GF/DF 

## TRIPLE CROWN CHEESE BREAD 13.25

Baked three cheese blend of Cheddar, Jalapeno Havarti and Mozza piled up on golden garlic focaccia wedge. Caramelized Marinara for dipping. add taco beef..6.75 or pulled pork..5.50

## NACHOS 19.50

Loaded! Baked, layered chips with tomatoës, green onion, loads o' Havarti & Cheddar cheese, crowned with lime buttermilk ranch and jalapenos. Served with Crooked Creek salsa and sour cream. add pulled pork 5.50, taco beef 6.75, diced chicken breast 7.25

G=Gluten Free DF=Dairy Free




## Soup & Salad

### SOUP OF THE DAY 6.75

Available Monday to Friday 11am-8pm. Our servers will be happy to inform you of today's creation.

### ITALIA MEATBALL SOUP 6.75

Savoury Roma tomato broth and garden vegetable soup with braised Italian meatballs simmered with summer herbs. DF 

### NEW ENGLAND CLAM CHOWDER 7.00

Classic New England style chowder made in house. Served with a potato scallion bun.

### WILD HORSE SALAD 15.50

Homestead Farms pea shoots, baby greens, crisp romaine, grape tomatoes, cucumbers, pepitas, goat cheese tossed in Hive Hero Honey Lemon poppyseed dressing. GF

### EL TARA TACO SALAD 20.00

Romaine and Spring mix, tomatoes, green onions, and Doritos, tossed in Catalina dressing and smothered in Havarti & Cheddar cheese. Served with Crooked Creek Salsa and sour cream. Choice of Taco Beef or Chicken Breast.

### CAESAR SALAD 14.50

Crisp Romaine lettuce tossed in a tangy Caesar dressing with house made garlic focaccia croutons and parmesan.

### ADD ONS

Add on any of the following to enhance your salads.

6oz Reserve Angus Striploin..15.50

Chicken Breast..7.25

Shrimp..6.75




# SANDY'S N' SUCH


## **KUNG PAO BOWL** 19.75

Fresh sauteed bell peppers, carrot, broccoli & onion resting on garlic rice. Topped with seared chicken breast, Kung Pao sauce & Sriracha Cashews. GF 

## **BRISKET STUFFED YORKSHIRE PUDDINGS** 21.50

Evergreen's Hickory smoked, slow roasted C.A.B. Brisket, filling a pair of Yorkshire puddings to the brim, topped with gravy, served with fries, or house salad. 

## **ANGUS STEAK SANDWICH** 22.25

Reserve Angus 6oz Striploin cast iron seared & finished with Cowboy Butter. Topped with mushrooms and onions, sitting on Garlic bread. Served with fries or house salad. 

## **REUBEN SANDWICH** 17.50

House made Pastrami, hickory smoked and shaved then stacked up with sauerkraut, Swiss cheese and Russian dressing between grilled rye bread.. Served with fries or house salad.

## **ALBERTA BEEF DIP** 17.00

Alberta beef , braised in a house gravy and served on a house made potato bun, spread with horseradish mustard mayo. Garlic au jus on the side for dipping. Served with fries or house salad. 

## **CHICKEN TENDERS** 4 piece 17.00 2 piece 13.75

Seasoned, crunchy strips of chicken breast with your choice of..House Adobo spice, Trinity Hot, Sweet Carolina BBQ, Korean Sweet & Spicy, St. Louis BBQ, as well as Salt & Pepper and Franks Red Hot. 

## **FISHING CHIPS** 2 piece 20.50 1 piece 13.00

Battered Cod, served crisp and golden brown atop french fries with pickled onion spiked slaw and tarter sauce.

## **FOCACCIA CLUBHOUSE** 19.00

Slow roasted turkey breast, bacon, tomato, aged cheddar, iceberg lettuce & mayo in a soft Rosemary Focaccia bun. Served with your choice of fries or house salad.

## **BLT FIVER** 17.50

Rosemary focaccia bun piled high with 5 strips of bacon, iceberg lettuce, tomatoes and mayo. DF 



# Burgers

## **SMASH IT BEEF BURGER** 17.00

Seared 4oz C.A.B. chuck burger smashed and seared on the griddle. Aged Cheddar, Pickled red onions, BBQ sauce, Grain Bin Beer mustard, EVP tomato relish, Iceberg lettuce, tomato on a House Potato Bun. Served with fries or house salad. 🇨🇦

## **SMASH IT STACK IT BEEF BURGER** 21.25

Same as above just a double dose of C.A.B chuck burger. Served with fries or house salad. 🇨🇦

## **MUSHROOM 'N ONION SWISS BURGER** 19.75

Seared smash 4oz C.A.B chuck burger, garlic sauteed mushrooms, onion ring tower, Swiss cheese and all the toppings. Served with fries or house salad. 🇨🇦

## **NASHVILLE THUNDER CRISPY CHICKEN** 19.75

Extra crispy chicken breast tossed in spicy Nashville butter. Resting on 'slaw and pickles in our house made potato bun. Served with fries or house salad. 🇨🇦

## **TANDOORI CHICKEN BURGER** 19.75

Roast Tandoori chicken breast with cilantro chutney, mayo, tomato, crispy onions all in our house made potato bun. Served with sweet potato fries. 🇨🇦

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# Dinner (4pm-10pm)

**"THE BEAUT"** 33.00

10oz Reserve Angus Striploin raised in High River, AB. Campfire style cast iron seared, topped with Cowboy butter. Accompanied with roasted fresh vegetables, and mashed potato spring rolls. 

**PEACE ACRE'S PORK CHOP** 23.75

Fork tender Prairie Farm's forest raised pork chops, chargrilled & braised in Golden mushroom sauce, served with garlic rice & roast fresh vegetables. GF 

**ALBERTA BEEF STROGANOFF** 26.00

A classic dish of tender, rich braised beef, field mushrooms and heavy cream astride egg noodles. Served with garlic toast. 

**CHICKEN PARMIGIANA** 22.75

Chicken breast stuffed with Prosciutto, Mozzarella and Parmesan. Crisp Panko breading topped with Roma Pomodoro sauce and baked with our triple cheese. Served with egg noodles in Pomodoro and garlic bread. 

**ROAST BEEF LASAGNA** 24.50

Slow roasted & shaved C.A.B. Beef layered with Mozzarella, roast vegetables, and topped with Bechamel. Baked to perfection, served with Garlic bread. 

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# Dessert

All desserts made in house

**BLUEBERRY MANGO CHEESECAKE** 7.50  
New York style Blueberry & Mango  
Cheesecake. 🇨🇦

**CHOCOLATE GANACHE BROWNIE** 7.50  
Double layer warm chocolate Brownie with  
rich Chocolate Ganache filling. Served with  
Vanilla Gelato. 🇨🇦

**APPLE PIE CRUMBLE CAKE** 7.00  
Apple pie cake baked and finished with a  
crumble topping. 🇨🇦

**STRAWBERRY PEACH BUCKLE** 7.50  
Layers of peaches and Strawberries in a  
tender cake, served with whipped cream.  
Even better with Vanilla Gelato 2.00. 🇨🇦

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# Beverages

**FOUNTAIN POP** 3.99  
Pepsi, Diet Pepsi, 7up, Gingerale, Rootbeer,  
Dr.Pepper, Orange Crush, Lemonade, Iced  
Tea

**JUICE** 3.25  
Orange or Apple

**MILK** 3.75  
White or Chocolate

**COFFEE** 3.99  
Regular or Decaffeinated

**TEA** 3.99  
Red Rose, Peppermint, Green Tea, Earl Grey

**BOTTLED POP** 3.99  
Pepsi, Diet Pepsi, Pepsi Zero, Gingerale,  
Rootbeer, 7up, Iced Tea

**BOTTLED WATER** 3.50  
Aquafina

**ENERGY DRINKS** 4.50  
Rockstar  
ask your server for the flavours we have  
available.

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Please let your server know about any allergies or dietary needs before ordering. We will set up an allergy-safe prep area and do our best to accommodate all reasonable requests; however, please note that our kitchen does handle common allergens. Preparing allergy sensitive meals may take a little extra time, and we appreciate your patience.

Items listed on the menu as dairy-free and gluten-free may come in contact with dairy or gluten if we're not informed in advance.

