



DRINKS

HANDCRAFTED COCKTAILS - 2 OZ

EARL GREY ROYAL GIN FIZZ	\$13
gin, prosecco, lemon juice, egg white, earl grey syrup	
GREEN TEA CUCUMBER COLLINS	\$9
gin, chilled green tea, honey syrup, soda, sliced cucumber	
EARL GREY OLD FASHIONED	\$14
bourbon, earl grey syrup, vanilla bitters	
CHAI ESPRESSO MARTINI	\$14
vodka, kahlua, espresso, chai tea syrup	
BROWN SUGAR BOURBON ESPRESSO MARTINI	\$14
bourbon, coffee liqueur, brown sugar syrup, espresso	
MATCHA MARTINI	\$14
vodka, white chocolate cream liqueur, matcha	

NON ALCOHOLIC

POP	\$3
pepsi, diet pepsi, gingerale, 7UP, Dr pepper, rootbeer	
JUICE	\$4
orange, peach, cranberry	
DRIP COFFEE	\$3.50
huila colombian coffee - medium roast. decaf(+ \$2-large)	
LATTE	\$5.50
kingpin dark espresso, steamed milk (+ \$2-large)	
AMERICANO	\$4
kingpin dark espresso, hot water (+ \$2-large)	

COCKTAILS - 3 OZ

PEACH POLITAN	\$16
vodka, triple sec, lime juice, peach juice	
STRAWBERRY HUGO SPRITZ	\$15
st. germain, prosecco, soda, mint	
LILLET SPRITZ	\$15
lillet blanc, prosecco, soda, peach slice	
GOD FATHER	\$16
scotch whiskey, amaretto	

MOCKTAILS + ICED TEA REFRESHERS

CUCUMBER ELDERFLOWER SPRITZ	\$7.50
lime juice, elderflower syrup, soda, cucumber, mint	
EARL GREY CREAM SODA	\$5.50/\$7.50
soda, earl grey syrup, vanilla coldfoam	
ESPRESSO CREAM SODA	\$5.50/\$7.50
soda, vanilla syrup, espresso, vanilla coldfoam	
BERRY HIBISCUS LEMONADE	\$4/\$5.50
revive hibiscus tea, blackberry syrup + lemonade	
BLACK TEA LEMONADE	\$4/\$5.50
assam black tea, simple syrup + lemonade	
STRAWBERRY LAVENDER REFRESHER	\$4.50/\$6
strawberry cloud tea, earl grey lavender syrup + lemonade	
BLUEBERRY BANG REFRESHER	\$5/\$6.50
blueberry bang tea, blueberry syrup + lemonade	



VINO + BEER

WHITE WINE

PEAK CELLARS CHARDONNAY 50Z-\$14
okanagan region, orourke 80Z-\$24
family chardonnay, 14.3% ABV BTL-\$71

SANTA CHRISTINA PINOT GRIGIO 50Z-\$10
italy, unoaked pinot grigio, 12% ABV 80Z-\$15
BTL-\$50

KIM CRAWFORD SAUVIGNON BLANC 50Z-\$11
new zealand, sauvignon blanc, 13% ABV 80Z-\$17
BTL-\$55

SPIER SIGNATURE CHENIN BLANC 50Z-\$8
south africa, unoaked chenin blanc, 13% ABV 80Z-\$12
BTL-\$40

PEAK CELLARS GOLDIE WHITE 50Z-\$12
okanagan region, white blend, 13% ABV 80Z-\$19
BTL-\$60

RED WINE

ST ANTONIN COTES DU RHONE 50Z-\$12
france, red blend grenache & syrah, 14% ABV 80Z-\$19
BTL-\$61

WAKEFIELD SHIRAZ 50Z-\$10
australia, clare valley shiraz 14% ABV 80Z-\$15
BTL-\$48

BLACK SAGE MERLOT 50Z-\$14
okanagan region, merlot, 14% ABV 80Z-\$21
BTL-\$69

VERAMONTE PINOT NOIR 50Z-\$9
chilie, pinot noir, 14.5% ABV 80Z-\$14
BTL-\$45

J. LOHR CABERNET SAUVIGNON 50Z-\$14
californian, seven oaks cabernet sauvignon, 13.5% ABV 80Z-\$21
BTL-\$69

ROSE

PEAK CELLARS ROSE 50Z-\$14
okanagan region, orourke 80Z-\$22
family rose, 14% ABV BTL-\$70

SPARKLING WINE

MIONETTO PROSECCO BTL-\$17
italy, white blend prosecco, 10.5% ABV, 200ml

PEAK CELLARS SPARKLING RIESLING BTL-\$80
okanagan region, sparkling riesling, 12.3% ABV, 750ml

BOTTEGA ROSE PROSECCO BTL-\$92
italy, rose gold prosecco, 11.5% ABV, 750ml

VEUVE CLICQUOT BTL-\$202
france, sparkling blend brutt, 12% ABV, 750ml

CRAFT BEER + ZERO BEER

GUINNESS DRAUGHT \$11.00
ireland, stout beer, 4.1% ABV, 500ml can

PRAIRIE FAIRY \$12.50
alberta, blackberry wheat ale beer, 5.0% ABV, 473ml can

MAN CRUSH \$12.50
alberta, mandarin ale beer, 4.0% ABV, 473ml can

THE WOLF HAZY IPA \$12.50
alberta, hazy ipa beer, 5.5% ABV, 473ml can

APRIKAT APRICOT ALE \$12.00
alberta, golden ale beer, 5.0% ABV, 473ml can

RAZZYKAT RASPBERRY SOUR \$12.00
alberta, sour beer, 5.0% ABV, 473ml can

GUINNESS DRAUGHT ZERO \$8.25
ireland, stout beer, 0.0% ABV, 500ml can

STRAIGHT EDGE 0.0% \$9.00
alberta, pale ale beer, 0.0% ABV, 473ml can

GRAZE

BREAD AND BUTTER 10

fresh baked house made sourdough + compound butter

LIL' BRGRS 19

fresh ground alberta chuck beef, dill pickle, house sauce, freshly baked brioche slider buns

CHARCUTERIE BOARD 36

calabrese, capicola, genioa salami, selection of daily cheese, preserves, olives, nuts, house-made crackers + sourdough bread

MEDITRAINIAN MEZZE PLATE 18

tzatziki, hummus, fresh dill, olives, tomatoes + cucumbers and sourdough crisps

FRIED CHICKEN WINGS 19

chicken wings, house hot sauce, buttermilk ranch

CRISPY BRUSSELS 17

fried brussel sprouts, cowboy bacon, hot honey, crumbled feta

DRY RIBS 18

salt + pepper bone-in pork ribs, house-made honey mustard

BAKERS PAN ROLLS 12

hand rolled brioche buns, butter brushed, flaky sea salt, whipped brown butter

CREAM OF MUSHROOM 6

field button mushrooms, heavy cream, house-made crackers

TOMATO BASIL 6

fire roasted tomato and basil, house-made crackers

SOUP OF THE DAY 6

chefs daily creation, ask your server details

CAESAR 15

focaccia croutons, romaine lettuce, creamy garlic parmesan dressing, parmesan cheese

THE ICEBERG WEDGE 15

crisp iceberg lettuce, blue cheese, cherry tomatoes, crispy bacon, buttermilk ranch

ARUGULA + MIXED BERRY 15

arugula + romaine lettuce, mixed berries, feta cheese, sundried cranberries + seeds & balsamic dressing

KALE POWER SALAD 15

kale mix, roasted beets, pumpkin + sunflower seeds, quinoa, chickpeas, avocado, spanish onions + dijon mustard vinegerette

ADD: GARLIC PAN BREAD 4 | STEELHEAD SALMON 14 | CAJUN CHICKEN 10 | GARLIC PRAWNS 12 | SIRLOIN STEAK 19

KETTLE + GREENS

BETWEEN THE BREAD

All served with home-style fresh-cut fries

BEEF DIP 25

french demi baguette, shaved roast beef, provolone, crispy fried onions, roasted garlic mayo

THE BOURDAIN 23

milk bread, shaved mortadella, provolone, mayo, dijon mustard

MONTY CRISTO 24

egg battered milk bread, swiss cheese, roasted turkey + black forest ham

FARMER'S CLUB 21

sourdough bread, cured bacon, roasted turkey, mayo, arugula + tomato

RUEBAN 24

deli rye bread, house smoked meat, sauerkraut, swiss cheese, russian dressing + dijon mustard

IVY SMASHED BURGER 20

two pressed patties, alabama barbecue sauce, swiss cheese, sautéed mushrooms, arugula + cowboy bacon

BLACK + BLUE BURGER 22

house grind alberta beef, blue cheese, onion jam, chipotle mayo, fried crispy onions + baby arugula

BLT 17

vienna baguette, cured bacon, arugula, tomato, roasted garlic + parm aoili

ITALIAN FOCACCIA 21

house-made focaccia, capicola, genoa salami, calabrese, provolone cheese, arugula, red pepper + pesto spread

THE VEGGIE 19

sourdough bread, smashed avocado, arugula, cucumber, tomato, red onion, red pepper + pesto spread

MAIN PLATES

MAIN PLATES AVAILABLE 4PM DAILY

TOP SIRLOIN STEAK 32

cowboy butter, yukon gold whipped potatoes + roasted asparagus

BLACKENED CHICKEN 38

creole butter, hot honey, yukon gold whipped potatoes + roasted asparagus

BAKED SALMON 38

steelhead salmon, florentine bechamel sauce, rice pilaf + roasted asparagus

MILLIONAIRE MAC 'N' CHEESE 20

signature sharpe cheddar cheese sauce, spiral macaroni noodles + house buttery mac crumb crunch

TOMMOHAK PORK CHOP 38

bone-in alberta pork chop , bourbon maple glaze, yukon gold whipped potatoes + roasted asparagus

SPAGHETTI ALLA CARBONARA 22

farm eggs, parmigiano-reggiano, smoked pancetta bacon, onions

CHICKEN CORDON BLUE 32

prosciutto, smoked gouda, mushroom gravy, yukon gold whipped potatoes + roasted asparagus



18% GRATUITY FOR ALL PARTIES OF 8 OR LARGER. SEPARATE CHECKS REQUIRE MORE TIME. THANK YOU FOR YOUR PATIENCE.

(GF) GLUTEN-FRIENDLY | (V) VEGETARIAN
OPTIONS AVAILABLE

BREAKFAST & BRUNCH

CINNAMON BUN FRENCH TOAST 20

topped with mixed berries, maple syrup and caster sugar

TWO EGG BREAKFAST 19

two eggs, cajun potatoes, bacon or sausage, sourdough toast

BREAKFAST SANDWICH 16

smoked bacon, folded eggs, cheese, arugula, sliced tomato, on a brioche bun, cajun potatoes

AVOCADO TOAST 20

smashed avocado, poached eggs, on sourdough toast, cajun potatoes

FRENCH OMELET 18

three eggs, white cheddar, cajun potatoes, sourdough toast

EGGS BENEDICT 22

back bacon, poached eggs, hollandaise sauce, english muffin, cajun potatoes

ADD: EXTRA EGG 3 | BACON (4ct) 5 | SAUSAGE (2ct) 5 | CAJUN POTATOES 6

BREAKFAST SERVED TILL 11AM DAILY

CREME BRULEE 12

heavy cream, farm eggs + sugar

CHOCOLATE FUDGE CAKE 12

dark chocolate, vanilla bean creme anglaise

SWEET STUFF

TIRAMISU OPERA CAKE 10

dark chocolate, mascarpone, espresso + ganache

CHOCOLATE MARQUISE CAKE 12

dark chocolate, velvet chocolate mousse + ganache

CARROT OPERA CAKE 10

caramel cremeux, carrot jam, cream cheese mousse

KEY LIME TART 10

tangy citrus filling, graham crust, creme chantilly lime zest