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Gluten-Free 

✓ Vegetarian

Please disclose all allgeries to your server as additional modifications can be made.

### TO START

CORNBREAD SKILLET V .8
House Made | Caramelized Peach + Bourbon Butter

AHI TUNA & WONTON NACHOS
Ponzu Marinated Ahi Tuna | Charred Pineapple
Salsa | Crisp Wontons | Wasabi Mayo

CHIPOTLE MANGO DUCK WINGS © Confit Duck Drumettes | Honey | Walnuts

BAKED BRIE V Fig + Cranberry + Caramelized Onion Jam | Roasted Walnut + Honey Crumble | Focaccia

BROWN ALE DRY RIBS
Troubled Monk Braised Ribs | Ponzu Dressed

BRUSCHETTA DUO V Focaccia | Classic Tomato + Smoked Goat Cheese & Wild Mushroom Salad + Herb Cream Cheese

SMOKED SIDE RIB STACK Slow Smoked | House Slaw
Iron Goat BBQ | Smoky BBQ |
Blueberry Dijon BBQ | Whiskey BBQ

PULLED PORK SLIDERS [3] 16 Slow Braised Pork | Smoky BBQ | House Slaw | Charred Pineapple Salsa | Smoked Salt Pretzel Bun

### SALADS

SMOKED SALMON SALAD 5 Smoked Salmon | Spinach | Pickled Red Onion | Caper Berries | Radish | Coconut Citrus Vinaigrette

COCONUT SHRIMP SALAD
Coconut Shrimp | Mixed Greens | Avocado |
Charred Corn + Black Bean Salsa | Thai Mango

PICKLED VEG & QUINOA SALAD © Mixed Greens | Fresh Herb + Quinoa Salad | Pickled Beets + Carrots | Radishes | Apple Thyme Vinaigrette

WILD GAME TACO SALAD • 20 Ground Bison + Elk + Beef | Romaine | Charred Corn + Black Bean Salsa | Cheddar-Jack | Fresh Corn Chips | Sour Cream | Guacamole | Chipotle Citrus Aioli

+Chicken Breast +Blackened Salmon +6oz. Flat-Iron +Coconut Shrimp

CHICKEN & GOAT CHEESE · 19 Chicken | Prosciutto | Roasted Red Pepper | Spinach | Smoked Goat Cheese | Mozza | Marinara

MARGHERITA V Tomato | Basil | Bocconcini | Mozza | Cracked Black Pepper | Marinara

SMOKEHOUSE Smoked Brisket | Pulled Pork | House Bacon | Caramelized Onions | Mozza | Marinara | Smoky BBQ Drizzle • 19

+Caulitlower L +Add Topping Cauliflower Dough 🙃

#### STEAKS

Served with Chef's Veg and a choice of: Hand-Cut Fries | Mashed Potatoes | German-Style Potato Salad

NEW YORK STRIPLOIN [100z.] 🕣 38 Smoked Salt

RIB-EYE [120z.] © Smoked Salt | Sautéed Wild Mushrooms • 46

STEAK SANDWICH [60z.] · 30 Flat Iron | Sourdough Baguette | Roasted Garlic Aioli | Caramelized Onions | Smoked Goat Cheese | Balsamic Reduction

## **MAINS**

FISH & CHIPS
Beer Battered Atlantic Haddock | Hand-Cut
Fries | House Slaw | Tartar Sauce
+Add One Piece

#### **HAND-HELDS**

Hand-Cut Fries | Mashed Potatoes | German-Style Potato Salad | Sweet Potato Fries [+2] | House Salad | Caesar Salad [+2] | Day Soup +Gluten-Free Bun [+3.5]

ALBERTA BEEF BURGER Beef Patty | Duck Fat Brioche | Roasted Garlic Aioli | Bacon | Swiss | Tomato | Lettuce | Red Onion | Dill Pickle

GAME BURGER

Bison + Elk Patty | Smoked Salt Pretzel Bun |
Horseradish Cheddar | Caramelized Onion |
Tomato | Lettuce | Dill Pickle | Smoked
Blueberry Relish | Roasted Garlic Aioli

**BRISKET SANDWICH** House Smoked Brisket | Sourdough Baguette | Roasted Garlic Aioli | Smoked Goat Cheese | Pickled Red Onion | House Slaw

CREATE YOUR OWN BREAD BOWL •24 Chicken Pot Pie **or** Wild Game Chili + Horseradish Cheddar | Fresh Baked Bread Bowl | Mixed Green Salad

Sweet Potato Fries | Cornbread | House Slaw Iron Goat BBQ | Smoky BBQ | Blueberry Dijon BBQ | Whiskey BBQ +Add Half Rack

GAME MEATLOAF

Bison + Elk + Beef Meatloaf | Demi | Mashed Potatoes | Caramelized Onion | Chef's Veg

CHEF INSPIRED RAVIOLI Canmore Pasta Co. Ravioli | See Server for Details · MP

CHICKEN BACON FETTUCCINE
Grilled Chicken | House Bacon | Fettuccine |
Sundried Tomatoes | Cream Sauce | Focaccia
+Gluten-Free Pasta 3.

