

EVOLVING CREATIVE MENU

SOCIAL DINING | SHARING DESIGNED | SCRATCH MADE KITCHEN

Plates arrive as they are prepared.

STARTERS

MASALA FRIES | \$18

Chat masala seasoning, toum, pickled onion & cucumbers, scallion, cilantro (VO) (DFO) (GFO)

BREAD & BUTTER | \$12

House made focaccia, whipped butter in the flavour of the moment (V)

BUTTERNUT SQUASH SOUP | \$11

Roasted butternut squash, coconut cream, chili crisp (VO) (DFO) (GFO)
Add focaccia \$4

CRISPY FRIED TOFU | \$13

Nepalese tomato chutney, cilantro, lime (VO) (DFO) (GFO)

GARLICKY GREENS | \$12

Market green vegetables, sautéed with fresh garlic (VO) (DFO) (GFO)

DUCK WINGS | \$19

Maple kimchi glazed, lime, scallions, cilantro (DFO) (GFO)

GREEN CURRY PRAWNS | \$15

Sautéed prawns, green curry coconut sauce, cilantro, thai basil, peanuts (DFO) (GFO)

PORK BELLY BURNT ENDS | \$18

Korean bbq sauce, sesame, scallion, cilantro, kewpie mayo (DFO) (GFO)

DUMPLINGS

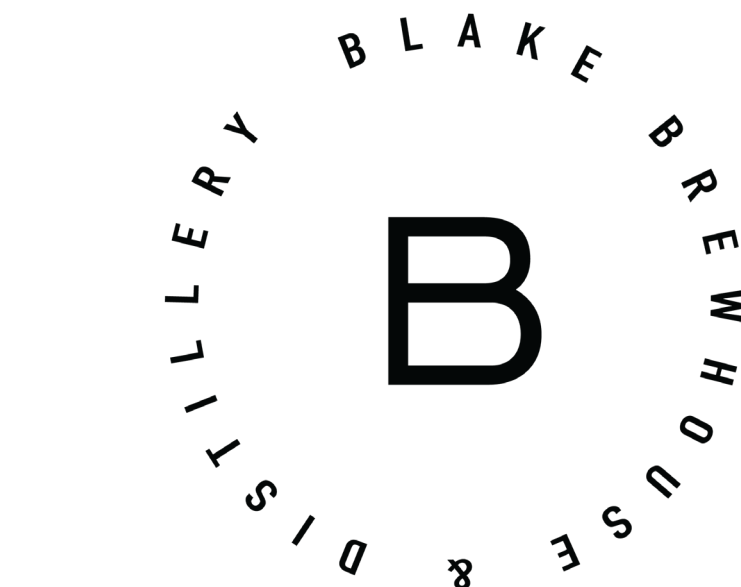
PORK KIMCHI | \$16 cilantro (DFO)

VEGETABLE | \$16 sesame (VO) (DFO)

CHICKEN VEGETABLE | \$16 green onion (DFO)

MIXED BAG | \$23 four of each dumplings (DFO)

*Please inform your server of any allergies or dietary concerns prior to ordering.
Be aware that consuming raw seafood may increase your risk of foodborne illnesses.*



PLATES

FRESH LETTUCE WRAPS | *Tofu \$24 or Beef \$26*

Crispy garlic, peanuts, pickled onions, kimchi, quick pickles, jasmine rice, crispy noodles, cilantro, lime, lettuce (VO) (DFO) (GFO)

TANDOORI CAULIFLOWER | \$23

Raita, pickled onion, crispy chickpeas, cilantro, lemon, chat masala (VO) (DFO) (GFO)

CHAR SIU PORK TENDERLOIN | \$35

Grilled pork tenderloin, chinese style bbq sauce, garlicky greens, jasmine rice, scallions, crispy garlic (DFO)

BEER BRAISED ALBERTA BEEF | \$44

Tailgater Pilsner braised chuck, demi glace, locally made potato gnocchi, grilled vegetables, pickled cabbage (DFO)

THAI BASIL PESTO GNOCCHI | \$24

Locally made gnocchi, blistered cherry tomatoes, goat cheese, nut free thai basil pesto (V)

SALADS

CRISPY CHICKPEA SALAD | \$18

Mixed greens, crispy chickpeas, tomato, pickled onion, goat cheese, maple mustard vinaigrette (VO) (DFO) (GFO) *Add protein \$7*

THAI CABBAGE SALAD | \$18

Mixed greens, cabbage, carrot, cucumber, sesame, spicy thai dressing, crispy noodles (VO) (DFO) (GFO) *Add protein \$7*

BURGERS & BAOS

MECHANIC BURGER | \$25

Alberta beef patties, american cheese, lettuce, onion, house pickles, secret sauce, charcoal bun, sea salt fries (DFO) (GFO) *Sub Masala Fries, Soup or Salad \$5*

KOREAN BBQ VEGGIE BURGER | \$23

Mushroom-chickpea patty, kimchi, cucumber, mixed greens, toum, korean bbq, brioche bun, sea salt fries (VO) (DFO) (GFO) *Sub Masala Fries, Soup or Salad \$5*

BRAISED LAMB DIP | \$23

Vietnamese braised lamb shoulder, toasted baguette, chimichurri mayo, crispy onions, cilantro, lamb pho au jus, sea salt fries (DFO) (GFO) *Sub Masala Fries, Soup or Salad \$5*

BUTTER SAMBAL CHICKEN BURGER | \$24

Crispy fried chicken, butter sambal sauce, creamy citrus slaw, pickles, brioche bun, sea salt fries (GFO) *Sub Masala Fries, Soup or Salad \$5*

SWEET & SOUR PORK BAO | \$21

Three steamed buns, seared pork belly, mango sweet & sour, kewpie mayo, red onion, scallions (DFO) *Add a bao \$7 | Add Fries \$4 | Add Masala Fries, Soup or Salad \$6*

LEMONGRASS TOFU BAO | \$20

Three steamed buns, lemongrass marinated seared tofu, sweet chilli soy, toum, bean sprouts, scallions (VO) (DFO) *Add a bao \$7 | Add Fries \$4 | Add Masala Fries, Soup or Salad \$6*

**Charcoal buns contain dairy and sesame, Vegan brioche contains Gluten, Gluten free buns contain egg*

BOWLS

LEMONGRASS CHICKEN VERMICELLI BOWL | \$22

Lemongrass chicken thighs, rice noodles, nuoc cham, carrot & daikon, bean sprouts, spring roll, sweet soy, peanuts, cilantro (DFO) (GFO)

STIR FRIED LAMB UDON | \$24

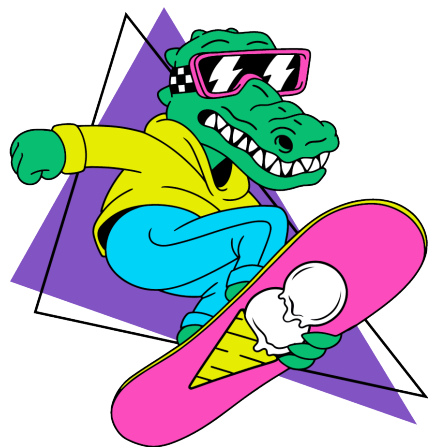
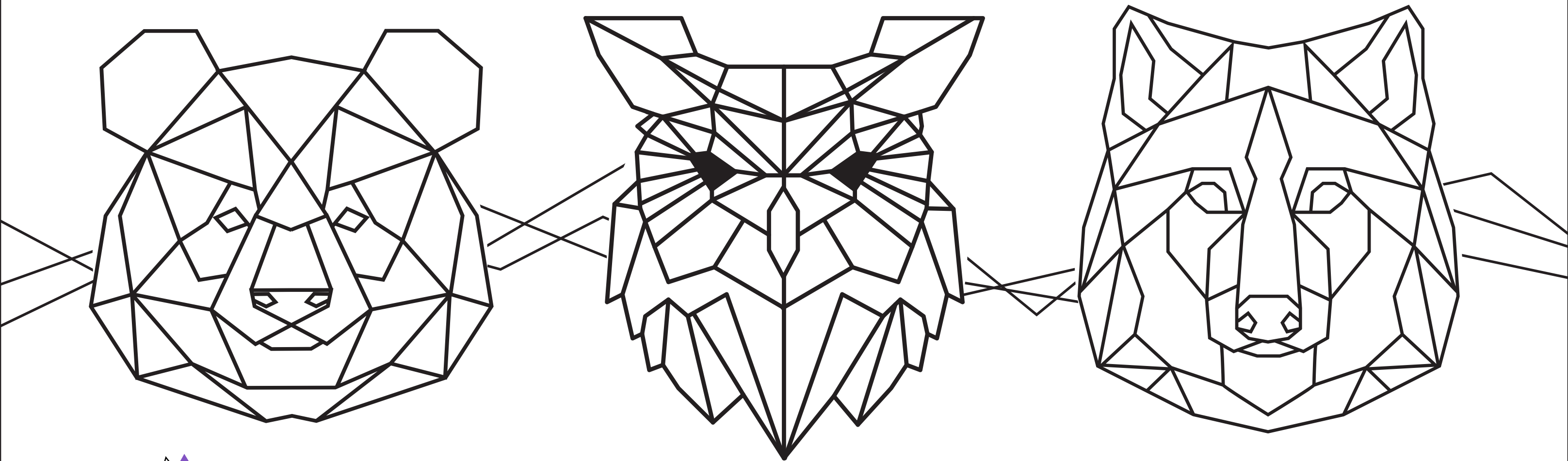
Braised lamb, fresh udon, cabbage, bean sprouts, scallions, spicy sweet szechuan sauce (DFO)

COCONUT CURRY NOODLE SOUP | \$24

Red curry coconut broth, vermicelli, prawn, mushroom, bean sprouts, cilantro, lime (DFO) (GFO)

KIMCHI FRIED RICE | \$16

Jasmine rice, kimchi, green peas, napa cabbage, corn, crispy garlic, scallions (VO) (DFO) (GFO) *Add pork belly \$7*



CANMORE COOL

PLANT
BASED

ICE CREAM

CREAM
BASED

CANMORE COOL ICE CREAM

In house made ice cream with both cream and plant based options available.

One Scoop \$5

Two Scoops \$9

ICE CREAM FLAVOURS

CREAM BASED

COOKIE CASCADE

Vanilla base full of chunks of oreo cookies.

FARMER'S CRUMBLE

Strawberry and rhubarb compote swirled in a vanilla base with chunks of oatmeal crumble.

MUD DIVE

Chocolate ice cream layered with white chocolate shatter and a hint of sea salt.

PLANT BASED

POWDER DAY

Toasted coconut flakes in a coconut base.

CROCKY'S CHOCOLATE ORANGE

Dark chocolate base and orange zest.

BOWL O' SUNSHINE

Fresh lemon and coconut.

SEASONAL ICE CREAM FLAVOURS

CREAM BASED

MAPLE MOUNTAIN

Creamy maple base with big chunks of ginger and five-spice cookies.

PLANT BASED

MIDNIGHT SNACK

Dark chocolate and oreo base with fill with pieces of oreo cookie.

SWEETS

WHITE CHOCOLATE & KAFFIR LIME FUDGE | \$12

Thai basil sorbet, sesame tuile, sea salt (GFO)

STEAMED MANGO GINGER CAKE | \$11

Chili caramel infused with Three Sisters Chipotle Vodka, Bowl O' Sunshine nice cream (VO)

WEEKLY SPECIALS

HAPPY HOUR

MONDAY - FRIDAY | 2PM - 5PM

25% off all starters, dumplings, BLAKE beer, RTD's and signature cocktails

MIXOLOGY MONDAY

MONDAY'S | ALL DAY LONG

\$12 BLAKE signature cocktails

TACO TUESDAY

TUESDAY'S | ALL DAY LONG

\$18 for three tacos, flavours change weekly

CURRY BOWL SPECIAL

WEDNESDAY'S | ALL DAY LONG

\$18 curry bowl served with rice & naan, flavours change weekly

WING NIGHT

THURSDAY'S | ALL DAY LONG

\$12 duck wings and steins

BLAKE BREWHOUSE

TAILGATER PILSNER

Crisp German pilsner with bready, floral and peppery flavours. Enjoy it during and after your day of activity. 5.0% ABV | 26 IBU

810 LASHES AUSSIE PALE ALE

Light, bitter and floral with undertones of tropical fruit making it the perfect patio beer! 4.5% ABV | 28 IBU

'LEAVE IT WITH ME' HAZY PALE ALE

Juicy, hop forward with pineapple & peach, balanced with a slight bitterness & piney character. 5.5% ABV | 32 IBU

DOUBLE DECKER RED ALE

Traditional American red ale, balanced with carefully roasted malts & floral hops. 5.6% ABV | 35 IBU

'BERATE ME LATER' BLONDE

A clean, clear blonde with notes of grapefruit and citrus. Bolder than the Pilsner, still a nice easy drinking beer. 4.8% ABV | 19 IBU

WITTY SAISON

A Belgian style wit beer brewed with wheat orange peel and coriander but fermented with a Belgian saison yeast. Fruity, bready and spicy. 5.0% ABV | 28 IBU

TRANS CANADA IPA

West meets East. It's low in bitterness and 'juicy' with west coast hop flavour. Our hoppiest beer. 5.9% ABV | 50 IBU

CANMORE COAL NITRO STOUT

Easy drinking dry stout. Perfect après ski beer with lower sweetness and a crisp finish. Perfect for finishing a meal at BLAKE. 5.1% ABV | 32 IBU

ASK ABOUT OUR SEASONAL TAP

RTD COCKTAILS

ALBERTA MULE

Unaged Rye, ginger syrup, lime juice, house bitters, soda

16oz / \$10

SUNSET LOVER

Three Sisters Vodka, ruby red grapefruit syrup, yuzu, soda

16oz / \$10

LIFE'S A PEACH

Midway London Dry Gin, saké, peach syrup, lemon juice, soda

16oz / \$10

AWAY WITH THE PRAIRIES

Midway London Dry Gin, lychee syrup, lemongrass, citric acid, jasmine tea, soda

16oz / \$10

TROPICAL CHIPOTLE

Three Sisters Chipotle Vodka, tropical fruit syrup, citric, soda

16oz / \$10

FLIGHTS

Your choice of five of our beers or RTD's

BEER FLIGHT

5x5oz/\$16

MIX & MATCH BEER & RTD'S

5x5oz/\$18

RTD FLIGHT

5x5oz/\$20

BLAKE DISTILLERY

SPIRIT FLIGHTS

Your choice of five of our products
5 x 1/2 oz. \$15

THREE SISTERS VODKA	\$8
THREE SISTERS CHIPOTLE VODKA	\$9
MIDWAY LONDON DRY GIN	\$8
MIDWAY PEPPER GIN	\$8
MIDWAY OAK AGED GIN	\$9
MINER'S CHOICE RUM	\$9
BLAKE APPLE SCHNAPPS	\$7

OFFSALES

750mL

THREE SISTERS VODKA	\$34.95
THREE SISTERS CHIPOTLE VODKA	\$37.95
MIDWAY LONDON DRY GIN	\$37.95
MIDWAY PEPPER GIN	\$37.95
MINER'S CHOICE RUM	\$54.95

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BLAKE SIGNATURE COCKTAILS

2oz / \$16

810 CAESAR

Your choice of BLAKE Distillery spirit, Korean bbq caesar mix, sriracha, pepperoncini

LAVENDER BUZZ

Midway London Dry Gin, honey, lavender extract, lemon juice

ORCHARD PUNCH

Midway London Dry Gin, apple schnapps, blood orange, pineapple, ginger ale

ELECTRIC COWGIRL

Midway London Dry Gin, lychee liqueur, blackberry, lemon, yuzu

BLUEBIRD

Midway Pepper Gin, creme de violet, yuzu, prosecco, soda

SECRET STACHE

Midway Pepper Gin, pistachio liqueur, oat milk, rose syrup, lemon, aqua

HIGH & MIGHTY

Midway Oak Aged Gin, amaro, chai, lime, port

DOCTORS ORDERS

Midway Oak Aged Gin, honey, ginger, lemon, scotch spritz

OAK AGED NEGRONI

Midway Oak Aged Gin, house bitters, campari

PATIO THYME

Three Sisters Vodka, orange liqueur, lime, strawberry, thyme, soda

KIWI BREW

Three Sisters Vodka, kiwi, green tea, lemon, soda

CHIPOTLE PASSION FRUIT MARGARITA

Three Sisters Chipotle Vodka, cointreau, passion fruit, agave, lime

MOCKTAILS

Add 2oz spirit of your choice +\$8

KIWI LIME MOJITO

Kiwi, lime, mint, soda

\$8

HONEY LAVENDER LEMONADE

Honey syrup, lavender extract, lemon, soda

\$8

PASSION POP

Passionfruit, blood orange, soda

\$8

BLAKE SANGRIA

\$15 GLASS | \$35 JUG *MINIMUM 2 PPL*

RED

BLAKE Apple Schnapps, apricot brandy, orange juice, sprite, oranges, cherries

WHITE

BLAKE Apple Schnapps, apricot brandy, grapefruit juice, sprite, strawberries, peaches

CIDER ON TAP

16oz SLEEVE \$8

SEASONAL CIDER

Ask your server about our current seasonal cider

COMMERCIAL BEER

MOLSON CANADIAN Canada	\$8
BUD LIGHT USA	\$8
PACIFICO Mexico	\$8
HEINEKEN Netherlands	\$8

CRAFT BEER

FORAGER LAGER GLUTEN FREE	\$10
Whistler Brewing Co. Whistler, BC	
SEASONAL SOUR	\$10

CIDERS & COOLERS

GINGER APPLE CIDER	\$8	STIEGL GRAPEFRUIT RADLER	\$10
Lonetree Vancouver, BC		Salzburger Stiegl Austria	
ORIGINAL APPLE CIDER	\$10	HARD ROOT BEER	\$10
No Boats on Sunday Kelowna, BC		Crazy Uncle Toronto, ON	
PEAR CIDER	\$10		
No Boats on Sunday Kelowna, BC			

NON-ALCOHOLIC

HEINEKEN 0.0% Netherlands	\$6	TEA	\$3
CRAFT SODA	\$5	English Breakfast, Earl Grey, Green, Peppermint, Chamomille, Chai	
Root Beer		COFFEE	
Ginger Beer		Latte	\$5
SAN PELLEGRINO	\$5	Cappuccino	\$5
Limonata		Americano	\$4
Aranciata Rossa		Espresso	\$4
Pompelmo		Brewed Coffee	\$3
SPARKLING WATER 750mL	\$7		

WINE BY THE GLASS

6oz / 9oz

PROSECCO	\$10	MALBEC	\$12 / \$16
ROSÉ	\$12 / \$16	SYRAH	\$12 / \$16
PINOT GRIGIO	\$12 / \$16	ZINFANDEL RED BLEND	\$12 / \$16
SAUVIGNON BLANC	\$12 / \$16	MERLOT	\$12 / \$16
CHARDONNAY	\$12 / \$16	CABERNET SAUVIGNON	\$12 / \$16
		PINOT NOIR	\$12 / \$16

WINE BY THE BOTTLE

PROSECCO Arnaces Doc Brut Campagnola, Italy	\$42	PINOT NOIR 11th Hour Cellars California, USA	\$42
SPARKLING BRUT Frind Kelowna, Canada	\$55	PINOT NOIR Noble Ridge Okanagan, Canada	\$80
J. BOUCHON RESERVA ROSÉ Maule Valley Chile	\$40	SHIRAZ Barossa Valley Estate Australia	\$40
MERLOT BLEND ROSÉ Culmina Saignee Okanagan, Canada	\$65	MALBEC Manos Negras Mendoza, Argentina	\$50
PINOT GRIS Hester Creek British Columbia, Canada	\$50	CHIANTI Borgo Scopeto Tuscany, Italy	\$65
CHARDONNAY PINOT GRIGIO Long Weekend Wine CO. Ontario, Canada	\$40	CABERNET Long Weekend Wine CO. Ontario, Canada	\$40
CHARDONNAY Quails Gate Kelowna, Canada	\$50	CABERNET SAUVIGNON 11th Hour Cellars California, USA	\$42
SAUVIGNON BLANC Mount Riley Estate Marlborough, New Zealand	\$42	CABERNET SAUVIGNON St. Supery Estate Napa Valley, USA	\$90
		TEMPRANILLO Bodegas Lan Rioja Spain	\$50

SPIRITS & LIQUEURS

RUM

Barcardi White	\$7
Goslings Black Seal	\$8
Sailor Jerry Spiced	\$7
The Kraken Spiced	\$8
Captain Morgan Spiced	\$7

TEQUILA & MEZCAL

Casamigos Anejo	\$10
Corzo Silver	\$9
Don Julio Reposado	\$8
Mezcal	\$9

BOURBON

Bulleit	\$8
Jack Daniels No. 7	\$7
Basil Haydens	\$8
Buffalo Trace	\$8
Makers Mark	\$8
Woodford Reserve	\$8
Redwood Empire	\$9

SCOTCH

Monkey Shoulder	\$8
Talisker 10 Yr	\$13
Oban 14 Yr	\$14
Isle of Raasay Single Malt	\$13
Dalmore 18 Yr	\$22
Glenmorangie 18 yr	\$18

RYE & WHISKEY

Crown Royal	\$7
Gibsons Finest	\$8
Jamesons	\$7

BRANDY, COGNAC, PISCO, & GRAPPA

DOM B&B	\$9
Hennessey VS	\$9
Torres Chile Pisco El Gobernador	\$9
Marolo Grappa Di Moscato	\$12
Nonino Lo Chardonnay Barriques	\$11

LIQUEURS

Baileys Original Irish Cream	\$7
Baileys Almande (V)	\$7
Cointreau	\$7
Disaronno Amaretto	\$7
Frangelico Hazelnut	\$7
Galliano Vanilla	\$7
Grand Marnier	\$7
Kahlua	\$7
Luxardo Black Sambuca	\$7
Luxardo White Sambuca	\$7
Phillips Butter Ripple Schnapps	\$7
St Germain Elderflower	\$8
Chambord	\$8
Peach Schnapps	\$7
Costiera Limoncello	\$7
Maraschino Luxardo	\$7
Soho Lychee	\$7
Aperol	\$7
Pimms	\$7
Drambuie	\$9
Chartreuse Green	\$8
Jagermeister	\$7
Campari	\$8

BLAKE MERCH

CAP/HAT	\$25	CANMORE COOL TANK	\$35
TOQUE	\$25	CANMORE COOL T-SHIRT	\$35
BLAKE T-SHIRT	\$25	LONG SLEEVE	\$35
TAILGATER PILSNER T-SHIRT	\$35	HOODIE	\$65

GLASSWARE

BLAKE GLASSWARE

16oz	\$10 / 4 FOR \$36
20oz	\$12 / 4 FOR \$44

THREE SISTERS GLASSWARE

8oz	\$9 / 4 FOR \$32
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GROWLERS

BLAKE GROWLER	\$10
BEER FILL	\$18
RTD FILL	\$40



MERCH & GLASSWARE



PRODUCT GALLERY