

## TAKE OUT & DELIVERY MENU

403-675-3663 | 403-609-4928

*Call to place an order*

### BURGER COMBO | \$45

CHOOSE ANY TWO BURGERS:

MECHANIC BURGER

*or*

TERIYAKI CHICKEN BURGER

*or*

FALAFEL BURGER

+

SEA SALT FRIES

+

DOUBLE DECKER CHEESE DIP

+

TWO SODAS

### BLAKE COMBO | \$55

MAPLE CIDER YAM SALAD

+

CRACK FRIES

+

MIXED BAG

+

KOREAN FRIED CHICKEN

### VEGAN COMBO | \$50

CRISPY TOFU

+

VEGAN CAESAR

+

CAULIFLOWER STEAK

+

YOUR CHOICE OF PLANT BASED ICE CREAM  
(1 PINT)

# BLAKE

### BLAKE BREWHOUSE

GROWLER FILL | \$15

GROWLER FILL + GLASSWARE | \$20

Alberta Gold Wheat Ale  
5.1% ABV | 29 IBU

Double Decker Red Ale  
5.6% ABV | 35 IBU

Trans Canada IPA  
5.9% ABV | 50 IBU

Roggenbier  
5.5% ABV | 25 IBU

### BLAKE DISTILLERY

VODKA, UNAGED RYE *or* CITRUS GIN (750mL)

\$35

+ 4 soda cans of your choice + 2 limes | \$40

MINER'S CHOICE RUM (750mL)

\$55

+ Wood Gift Box | \$70

### WINE BOTTLES | \$20

SAUVIGNON BLANC

Mount Riley Estate | Marlborough, New Zealand

PINOT NOIR

11th Hour Cellars | California, USA

CABERNET SAUVIGNON

11th Hour Cellars | California, USA



### SCRATCH ICE CREAM

1 Pint (473 mL) \$12 | 1 Quart (946 mL) \$22

#### CREAM BASE

BUNNY LÜV

Smooth vanilla and animal cookie ice cream

FARMER'S CRUMBLE

Strawberry/rhubarb compote & oatmeal crumble  
swirled through Mexican vanilla ice cream

MUD DIVE

Homemade chocolate ice cream layered with milk  
chocolate ganache, white chocolate crackle & sea salt

MELTED SNOWMAN

Peppermint candy cane ice cream with  
white chocolate drizzle

MINER'S RUM RAISIN

Rum and raisins swirled in vanilla ice cream

#### PLANT BASE

POWDER DAY

Toasted coconut in a coconut base

BOWL O' SUNSHINE

Fresh lemon and mint leaves

BLACK BEAR

Cardamom, Dutch chocolate ice cream  
with a blueberry swirl

NAUGHTY & NICE EGG NOG

Tastes like the last sip of eggnog — boozy,  
spicy, and creamy to the last drop

## LITTLE PLATES

### CRACK FRIES | \$14

Kennebec fries, crack seasoning, house pickles, scallions, chillies, mayo, cilantro (V)

### OIL SPILL | \$11

House made focaccia, locally sourced cold pressed canola, aged balsamic (VO) (DFO) (GFO)

### TOMATO COCONUT SOUP | \$11

(VO) (DFO) (GFO) *add in house focaccia \$2*

### CRISPY TOFU | \$13

Fried tofu, charred scallion relish, sesame, ponzu (VO) (DFO) (GFO)

### DOUBLE DECKER CHEESE DIP | \$17

Double decker red ale, baked gouda, sourdough (V)

### DUCK WINGS | \$17

Fish sauce, lime, pepper, crispy garlic, cilantro (DFO) (GFO)

## DUMPLINGS

### PORK KIMCHI | \$15

Hoisin mayo, sesame, scallions (DFO)

### VEGETABLE | \$15 *vegan!*

Citrus sweet chili, sesame, scallions (VO) (DFO)

### CHICKEN VEGETABLE | \$15

Ginger soy, sesame, scallions (DFO)

### MIXED BAG | \$24

Four of each dumpling and all the dips (DFO)

## SALADS

### MAPLE CIDER YAM SALAD | \$18

Heritage greens, maple apple cider vinaigrette, roasted yam, goat cheese, red onion, roasted walnuts (VO) (DFO) (GFO)  
*Add grilled chicken \$6*

### VEGAN CAESAR | \$18

Romaine heart, vegan caesar dressing, herb croutons, capers (VO) (DFO) (GFO) *Add pork belly or grilled chicken \$6*

# BLAKE

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## BIG PLATES

### CAULIFLOWER STEAK | \$22

Tahina, pickled onion, harissa, olive oil, blistered tomatoes, cilantro (VO) (DFO) (GFO)

### LEMONGRASS MUSSELS | \$25

Coconut lemongrass broth, chilis, cilantro (DFO) (GFO)

### MISO HABANERO RIBS | \$35 *Spice Warning!!!*

Marinated and grilled rack, slaw, scallions, cilantro (DFO)

## SIDES

### BLISTERED TOMATOES | \$11

Tomatoes, feta cheese, herbs, balsamic vinegar (VO) (DFO) (GFO)

### MUSHROOM SKILLET | \$11

Local and foraged mushrooms, garlic & shallot, butter, white wine (VO) (DFO) (GFO)

### GAI LAN | \$11

Chinese broccoli, chili, garlic, sesame (VO) (DFO) (GFO)

V: VEGETARIAN

VO: VEGAN OPTIONAL

DFO: DAIRY FREE OPTIONAL

GFO: GLUTEN FREE OPTIONAL

## BURGERS, BAOS, BIRDS

+ Crack Fries \$5  
+ Soup \$5 +Salad \$6

### MECHANIC BURGER | \$20

Alberta beef patties, american cheese, iceberg lettuce, onion, house pickles, secret sauce, fries (DFO) (GFO)

### TERIYAKI CHICKEN BURGER | \$20

Breaded chicken breast, teriyaki, kewpie mayo, kimchi, coleslaw, sesame bun, fries (DFO) (GFO)

### FALAFEL BURGER | \$20

Falafel patty, yogurt tahini sauce, feta cheese, roasted tomatoes, red onion, heritage greens, sesame bun, fries (VO) (DFO) (GFO)

### TERIMAYO BAO | \$18

Three chinese steam buns, pork belly, pickled cucumber, scallions, kewpie mayo, teriyaki (DFO) *Add a bao \$6*

### KOREAN FRIED CHICKEN | \$16

Three piece fried chicken, gochujang glaze, kewpie mayo, pickled cucumber, scallions, sesame, cilantro (DFO)

## BOWLS

### MI GORENG | *Prawn \$22 / Tofu \$20*

Noodles, egg, scallion, cabbage, sweet soy, chili, peanuts, lime (VO) (DFO) (GFO)

### MUSHROOM UDON | \$21

Udon noodles, mushroom, leeks, sake cream sauce, pecorino cheese, nori dust (V)

### PORK BELLY MISO RAMEN | \$18

Ramen noodles, miso chicken & pork broth, pork belly, buttered corn, nori, sesame, scallions (DFO) (GFO) *Add egg \$3*

### GREEN CURRY NOODLE BOWL | \$18

Thai coconut curry chicken broth, chicken thighs, cabbage, carrots, scallions, fried garlic, rice noodles (DFO) (GFO)

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