

The background is a dark, intricate marbled pattern with swirling, organic shapes in shades of black, grey, and white. In the center, there is a circular logo. The logo consists of a large, bold, white letter 'B' in the middle. Surrounding the 'B' is a circular border of white text. The text is arranged as follows: 'BLAKE' at the top, 'BREWHOUSE' on the right side, '&' at the bottom, and 'DISTILLERY' on the left side.

BLAKE
BREWHOUSE
&
DISTILLERY
B

MAIN MENU

STARTERS

HARISSA FRIES	\$19
BLAKE spice seasoned fries, burnt lemon harissa mayo, cucumber & mint, pickled onions, cilantro (VO) (DFO) (GFO)	
BREAD & BUTTER	\$12
House made bread, whipped butter flavour of the day (V)	
SOUP OF THE MOMENT	\$11
Chefs creation using seasonal ingredients. <i>Add house made bread \$4</i>	
WOK FIRED GREENS	\$19
Broccolini, bok choy, sauteed garlic, Maggi sauce, crispy chilis, crunchy garlic, avocado crema, lime wedge (VO) (DFO) (GFO)	
CRISPY MUSHROOMS	\$19
Marinated oyster mushrooms, poblano, red pepper, red onion, chimichurri mayo, lime, cilantro (VO) (DFO) (GFO)	
CAB TATAKI	\$25
Korean marinated petite tender, pickled bean sprouts, calamansi ponzu, fermented poblano puree, sesame seeds, crispy garlic (DFO) (GFO)	
DUCK WINGS	\$21
Peach adobo, scallion (DFO) <i>or</i> nuoc cham, cilantro (DFO) (GFO)	
PORK BELLY BURNT ENDS	\$18
Korean bbq sauce, sesame, scallion, cilantro, kewpie mayo (DFO) (GFO)	

DUMPLINGS

PORK KIMCHI cilantro (DFO)	\$16
VEGETABLE sesame (VO) (DFO)	\$16
CHICKEN VEGETABLE green onion (DFO)	\$16
MIXED BAG four of each dumpling (DFO)	\$24

Please inform your server of any allergies or dietary concerns prior to ordering.

PLATES

LETTUCE WRAPS

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

Tofu \$25 / Beef \$28

CRISPY CAULIFLOWER

Pickled & fried cauliflower, momo sauce, tahini sauce, cherry tomato, pickled onions, crispy chickpeas, cilantro, green onion (VO) (DFO) (GFO)

\$27

SLOW ROASTED AAA ALBERTA BEEF BRISKET

Hot & sour marinated brisket, rustic gochujang mash, maple gochujang pan jus, broccolini, maple smoked coconut chips (DFO) (GFO)

\$49

RICOTTA & GORGONZOLA RAVIOLI

Sambal cream sauce, confit garlic, roasted tomatoes, olive crumbs, honey black garlic drizzle, micro greens (V)

\$35

SALADS

PEPPERCORN SALAD

Pink & black peppercorn dressing, romaine, pickled cabbage, fried capers, maple smoke coconut, crispy chickpeas (VO) (DFO) (GFO)

\$18

GREEN SALAD

Mixed Greens, maple mustard vinaigrette, tomato, pickled onions, crispy chickpeas, edamame, goat cheese (VO) (DFO) (GFO)

\$18

BLAKE COBB SALAD

Chopped romaine, gochujang buttermilk ranch, spiced crispy rice, tomato, smoked cheddar, edamame, corn, gochujang almond, pickled onion, egg (V) (GFO)

\$22

+ ADD PROTIEEN

GRILLED CHICKEN | \$10

TOFU | \$7

LEMONGRASS CHICKEN | \$11

PORK BELLY | \$9

BURGERS & BAOS

MECHANIC BURGER	\$25
Alberta beef patties, american cheese, lettuce, onion, house pickles, secret sauce, charcoal bun, sea salt fries (DFO) (GFO) <i>Sub Harissa Fries, Soup or Salad \$5</i>	
CRISPY EGGPLANT SANDWICH	\$24
Breaded Japanese eggplant, gochujang marinara, crispy onions, demi baguette, chimichurri mayo, sea salt fries (VO) (DFO) (GFO) <i>Sub Harissa Fries, Soup or Salad \$5</i>	
CHICKEN KATSU SANDWICH	\$25
Breaded kimchi brined chicken, black garlic tonkatsu sauce, pickled cucumber, kewpie mayo, pickled carrot daikon, cabbage slaw, toasted shokupan, sea salt fries <i>Sub Harissa Fries, Soup or Salad \$5</i>	
PORK BELLY BAO	\$19
Two steamed buns, peach adobo sauce, shredded cabbage, chimichurri mayo, crispy onions, cilantro (DFO) <i>Add a bao \$9 Add Sea Salt Fries \$5 Add Harissa Fries, Soup or Salad \$8</i>	
TANDOORI TOFU BAO	\$19
Two steamed buns, grilled tandoori marinated tofu, cilantro, pickled cabbage, toum, pickled carrot & daikon (VO) (DFO) <i>Add a bao \$9 Add Sea Salt Fries \$5 Add Harissa Fries, Soup or Salad \$8</i>	

**Charcoal buns contain egg, dairy and sesame, vegan brioche contains gluten, gluten free buns contain egg*

BOWLS

LEMONGRASS CHICKEN VERMICELLI BOWL	\$24
Lemongrass chicken thighs, rice noodles, nuoc cham, carrot & daikon, bean sprouts, spring roll, sweet soy, peanuts, cilantro (DFO) (GFO)	
THAI BASIL RISOTTO	\$30
Thai basil, roasted tomato, lemongrass infused oil, kimchi, gochujang almond, goat cheese, spiced crispy onions, micro greens (VO) (DFO) (GFO)	
GOCHU MUSSELS	\$30
PEI mussels, gochujang marinara, crispy garlic, fried Thai basil, lemongrass oil (DFO) (GFO) <i>Add house bread \$4</i>	
LAMB UDON	\$32
Szechuan pomegranate braised lamb, goat cheese, bok choy, radish, micro arugula, pickled cabbage, chili oil	

CANMORE COOL ICE CREAM

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

1 Scoop \$6
2 Scoops \$10

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 (GFO)

DRUMSTICK *SEASONAL*

Vanilla base with swirls of chocolate and chunks of waffle cone, topped with candied peanuts

PLANT BASED

POWDER DAY

Toasted coconut flakes in a coconut base (GFO)

CROCKY'S CHOCOLATE ORANGE

Dark chocolate base and orange zest (GFO)

BOWL O' SUNSHINE

Fresh lemon and coconut (GFO)

FRUITY UBE *SEASONAL*

Coconut ube base with candied rice crisps and toasted coconut flakes (GFO)

SWEETS

CRÈME BRULÉE

Miso caramel, shortbread (GFO)

\$10

CHOCOLATE CAKE

70% Ecuadorian dark chocolate & espresso cake, berry coulis, torched soft marshmallow (GFO)

\$13

DID YOU ENJOY OUR ICE CREAM?

TAKE A PINT HOME TODAY!

1 Pint (473 mL) | \$12

