

Grab and Go

MALIGNE CANYON

WILDERNESS KITCHEN

SANDWICHES

Beef Brisket and Oka Cheese	\$15
Roasted Chicken and Gouda	\$15
Garden Vegetable and Goat Cheese (V)	\$14
West Coast Salmon on Croissant	\$13
Egg Salad on Croissant (V)	\$12

SALADS

Caesar Salad	\$15
Romaine, Crouton, Bacon, Shaved Parmesan	
Spinach Salad (V)	\$16
Boiled Egg, Roasted Candied Hazelnuts, Strawberries, Goat Cheese	
Greek Salad (V)	\$15
Romaine, Olives, Feta, Cucumber, Grape Tomatoes, Red Onion, Bell Pepper	

SWEETS

Homemade Jumbo Cookies	\$5.9	Multigrain Croissant	\$4
Daily Muffin	\$3.5	Chocolate Croissant	\$4
Spinach and Feta Danish	\$4.5	Yoghurt Parfait	\$7.5
Danish	\$4.6	Banana Loaf	\$3.5
Raspberry, Apple or Cinnamon			
Fruit Cup	\$6.5		

DRINKS

Rocky Mountain Roasters Coffee	\$3.5 \$4	Flat White	\$4.95
Organic Nature'L Teas	\$3.5	Americano Single Double	\$3.75 \$5.10
Hot Chocolate Small Large	\$3.8 \$4.5	Bottled Pop	\$3.8
Espresso Single Double	\$2.5 \$3.5	Spiced Hot Chocolate with Rum, Toasted Marshmallow 10Z	\$9
Café Latte Small Large	\$4.95 \$5.35	Blueberry Tea, Canadian Whiskey 10Z	\$9
Cappuccino Small Large	\$4.95 \$5.35	Add Baileys, Kahlua, Brandy 10Z	\$4

(V) Vegetarian

(HS) House Smoked

(GF) Gluten Free

Our Menu Items are Made in an Environment that Contains Nuts

Lunch

MALIGNE CANYON

WILDERNESS KITCHEN

STARTERS

Chips and Dip (GF, HS)	\$12
Kennebec Chips with Smoked Onion Dip	
Boulder Salad	\$16
Baby Lettuces, Radish, Red Onion, Warm Bacon Sherry Vinaigrette, Cornbread Crumbles, Pepitas	
Daily Soup	\$12
Ask About Our Daily Feature	
Bannock Skillet-Breads	
Brisket BBQ Sauce, Pickles, Canadian Provolone, Crispy Onions	\$17
Veggie Semi-Dried Tomato, Zucchini, Baby Kale, Goat Cheese	\$16
Baked Onion Soup	\$13
Caramelized Onion, Beef Stock, Crostini's, Shredded Oka and Cheddar Cheese	
Smoked Brisket Chili (GF, HS)	\$14
Smoked Poblanos, Sour Cream, Cheddar, Green Onions, Fry Bread	

SANDWICHES

All sandwiches served with your choice of side:

Maple Baked Beans (GF), Chef's Daily Soup, Garlic & Parsley Fries (GF), House Salad, Coleslaw, Quebec Oka Mac & Cheese

Alberta Pulled Pork (HS)	\$18
Oka Cheese, Okanagan Apple and Bacon Jam, Coleslaw, BBQ Sauce on Grilled Baguette	
House-Made Bison Burger (HS)	\$26
Noble Meadows Farm Goat Cheese, Wild Boar Bacon, Blueberry Chutney on Brioche Bun	
Maple Smoked Sunrise Farms Chicken (HS)	\$17
Lettuce, Pickles, Coleslaw, BBQ Sauce, Maple Jalapeno Mayo on Grilled Baguette	
16 Hour Slow-Cooked Alberta Beef Brisket (HS)	\$19
Oka Cheese, BBQ Sauce, Coleslaw on Grilled Baguette	
Vegetarian Portabella (V)	\$17
Zucchini, Tomato, Spinach, Noble Meadow Farms Goat Cheese on Grilled Baguette	
House Pastrami (HS)	\$17
Swiss, Charred Pickled Cabbage, Russian Dressing	

(V) Vegetarian (HS) House Smoked (GF) Gluten Free

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Dinner

MALIGNE CANYON

WILDERNESS KITCHEN

APPETIZERS

Chips and Dip (GF,HS)	\$12
Kennebec Chips with Smoked Onion Dip	
Pickled Trout	\$14
Avocado Yogurt, Fry Bread, Cured Egg Yolk, Red Onion, Fried Caper	
Smoked Oysters (HS)	\$18
Roasted Garlic and Chili Butter, Lemon, Grilled Baguette	
Boulder Salad	\$16
Baby Lettuces, Radish, Red Onion, Warm Bacon Sherry Vinaigrette, Cornbread Crumbles, Pepitas	
Bison Tartare Pemmican Style	\$17
Puffed Wild Rice, Smoked Blueberries, Cured Egg Yolk, Fried Kale, Cumin Pickled Radish, Fry Bread	

FEATURED SAMPLER

Wilderness Platter (HS)	\$62
Smoky Crispy-Grilled Chicken Thighs Smoked Beef Rib 12 Hour Smoked Brisket Smoked Kuterra Salmon, <i>Sides / Garlic Parsley French Fries, House Pickles, Green Beans, Beet Gnocchi, Fry Bread</i>	

MAINS

Brisket (GF,HS)	\$25
12-hour Smoked Brisket Lacquered on the Grill, Sweet Potato, Pickled Kale, Chili Oil	
Smoked Grilled Kuterra Salmon (GF, HS)	\$25
Wild Rice, Leeks, Pickled Beets, Spruce Tips, Carrot Emulsion	
Smoked Beef Short Rib (GF, HS)	\$38
Pastrami Rub, Creamy Potato, Charred Pickled Cabbage, Grainy Mustard & Swiss Fondue	
Smoked Butternut (V, GF, HS)	\$23
Goat Cheese, Semi-Dried Tomato, Crispy Kale, Pepita-Poblano Salsa	
Chicken and Dumplings (GFP, HS)	\$25
Smoky Crispy-Grilled Thighs, 3 Sisters Stew, Sage Dampfneudel	
Bison Striploin (GF)	\$36
Leek, Mushroom and Potato Hash, Pine-Juniper Shrub	
Beet Gnocchi (V)	\$24
Canmore Pasta Company Beet Gnocchi, Wild Mushrooms, Walnuts, Arugula, Sweet Pea Mascarpone	

(V) Vegetarian (HS) House Smoked (GF) Gluten Free (GFP) Gluten Free Possible

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Dessert

MALIGNE CANYON

WILDERNESS KITCHEN

DESSERTS

Graham Blondie Tart \$11

Chocolate Mousse, Torched Marshmallow

Berry Galette \$11

Buttermilk Cornbread Crust,
Seasonal Berries, Cravings Vanilla Gelato

Cravings Gelato \$11

Small-batch gelato from Edmonton, AB.
Ask about our current flavours!

MALIGNE CANYON



FROM THE PIT

MCWK BBQ Sauce, House Mustard & Pickles Included.

Smoked Brisket (GF)	1/2 lb	\$15	1 lb	\$28
Pulled Pork (GF)	1/2 lb	\$14	1 lb	\$25
Smoked Chicken (GF)	1/2	\$16	Full	\$32.5
BBQ St. Louis Ribs (GF)	1/2	\$16	Full	\$32

Add Sides

<i>Potato Rolls (2)</i>	\$6
<i>Brown Butter & Jalapeño Corn Bread</i>	\$6
<i>Potato Salad (GF)</i>	\$5
<i>Gouda and Cheddar Mac and Cheese</i>	\$6
<i>French Fries</i>	\$6
<i>Coleslaw</i>	\$4
<i>Gravy</i>	\$2

HANDHELDS

Served with Choice of Salad or Kettle Chips

Add Potato Salad or Mac & Cheese **\$2.5**

Bison Burger (GFP) **\$15**

Alberta Bison Patty, Grilled Onions, Lettuce, Tomato, Burger Sauce on a Potato Roll

Sub a Gluten Free Bun or Impossible Patty **FREE**

Add Cheese or Bacon **\$3**

Pulled Chicken (GFP, DF) **\$13**

Alberta Gouda, Coleslaw, Pickled Jalapeno, Honey Mayo, Baguette

Pulled Pork (GFP, DF) **\$14**

Traditional Slaw, MCWK BBQ Sauce, Potato Roll, Dill Pickle

Alberta Brisket (GFP) **\$16**

16hr Smoked Brisket, Peppers & Onions, Cheese Sauce, Baguette

DESSERTS

Pecan Tart **\$8**

Chocolate Cake (VE, GF) **\$8**

Delivery and Takeout

MALIGNE CANYON

WILDERNESS KITCHEN

BEER, COCKTAILS & CIDER

LOCAL CRAFT BEER 355ml

	Single	4-Pack
Jasper Brewing Co. Trail Session IPA	\$4.5	\$16
Jasper Brewing Co. Crisp Pil	\$6	\$22
Banff Ave Brewing Co. White Wit	\$4.5	\$16
Banff Ave Brewing Co. Black Pil	\$4.5	\$16

CANNED COCKTAILS 355ml

Motts Clamato Original Caesar	\$4.5	\$16
Fortunella Iced Tea Effervescent Sweet Tea, Aromas of Juniper, Mandarin, Black Tea	\$6	\$22
Afterglow Gin & Soda Cucumber, Verbena, Mint, Lemon	\$6	\$22
Savage Love Tom Collins Classic Lemonade Flavour and Finish with Soft Floral Notes	\$6	\$22
Equinox Mule Eau Claire Prickly Pear Equinox, Annex Ginger Beer, Spice and Citrus	\$6	\$22
Spruceberry Smash Eau Claire Vodka, Juicy Raspberries, Fragrant Spruce and Honey	\$6	\$22

CIDERS 355ml

Lonetree Dry Apple Cider	\$4.5	\$16
Lonetree Apple Cranberry	\$4.5	\$16

NON-ALCOHOLIC

Soft Drinks Coke, Diet Coke, Sprite, Gingerale Tonic Water, Club Soda	\$1.5	\$5
Bottled Juices Orange, Apple, Cranberry	\$3.5	\$12
Milk to Go Vanilla, Chocolate	\$2	\$7

FROM THE VINE

RED

	Btl
Pursuit Rocky Mtn Cabernet Niagara Peninsula ON	\$30
Sandhill Syrah Kelowna BC	\$40
Tinhorn Creek Merlot Oliver BC	\$35
Nk'Mip "Qwam Qwmt" Cabernet Sauvignon	\$50

WHITE

Pursuit Rocky Mtn. Pinot Gris Niagara Peninsula ON	\$30
Calliope Sauvignon Blanc Oliver BC	\$30
Wild Goose Riesling Okanagan Falls BC	\$40
Lake Breeze Roussanne Naramata Bench BC	\$35
Black Hills Alibi Oliver BC	\$50

ROSÉ & SPARKLING

Pursuit Rocky Mtn. Rosé Niagara Peninsula ON	\$30
Stellar's Jay Brut Summerland BC	\$40
Villa Theresa Organic Prosecco Italy	\$28
Gray Monk Odyssey Rosé Brut Lake Country BC	\$50
Mini Bottle of Prosecco 200ml Henkell Trocken	\$8