

SKY BISTRO

LUNCH

SOUP

SEAFOOD CHOWDER NF OW	19	SWEET POTATO BISQUE VE GF	15
Canadian Mussels, Pacific Salmon, BC Prawns, Tobiko, Bacon		Spiced Pumpkin Seeds, Scallion Oil	

SALAD

SKY SALAD VE GF	18	THREE SISTER GF DF NF	19
Radicchio and Baby Kale, Shaved Fennel, Pickled Red Onion, Tricolour Quinoa, Roasted Almonds, Maple and Orange Dressing		Roasted Acorn Squash, Prairie Bean and Corn Salad, Air Dried Alberta Bison, Pumpkin Seeds, Lime Vinaigrette	
CAESAR V NF	18		
Romaine, Shaved Parmesan, Crispy Capers, Focaccia Crostini, Lemon Garlic Dressing			

ADD - ON

ALBERTA FREE RANGE CHICKEN BREAST	9	OCEAN WISE ARCTIC CHAR	11
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MAIN

BEEF BRISKET BURGER NF	28	ORECCHIETTE V	25
8 oz House Ground Alberta Beef, Artisan Bun, Tomato Jam, Smoked Cheddar, Butter Lettuce, House Cut Fries or House Salad		Hand-Made Orecchiette from Alberta-Grown Flour, Sauteed Spinach, Tomato Pesto, Cream, Focaccia Bread	
ALPINE CHICKPEA STEW VE NF	23	CHICKEN NF	26
Chickpeas and Lentils, Butternut Squash, Roasted Peppers, Uprising Bakery Sourdough		Buttermilk Waffle, Southern Fried Chicken Thighs, Tomato Chutney, Maple Drizzle, Pickled Red Onion, Honey Mustard Aioli	
ARCTIC CHAR GF NF OW	28	PULLED BISON BURGER NF	28
Polenta, Roasted Poppy Seed, Pickled Onion and Arugula Salad, Maple Vinaigrette		Alberta Bison, Brioche Bun, Smoked Cheddar, Saskatoon Berry Aioli, House Cut Fries or House Salad	
SKY POUTINE NF	22		
House-Cut Fries, Canadian Cheese Curds, Gravy <i>Add Pulled Alberta Bison for \$6</i>			

V Vegetarian **VE** Vegan **GF** Gluten Free **DF** Dairy Free **NF** Nut Free **OW** Ocean Wise



SKY BISTRO

DINNER

SOUP

SEAFOOD CHOWDER NF OW	19
Canadian Mussels, Pacific Salmon, BC Prawns, Tobiko, Bacon	
SWEET POTATO BISQUE VE GF	15
Spiced Pumpkin Seeds, Scallion Oil	
HOUSE BREAD VE NF	9
Garlic and Parmesan	

SALAD

SKY SALAD VE GF	18
Radicchio and Baby Kale, Shaved Fennel, Pickled Red Onion, Tricolour Quinoa, Roasted Almonds, Maple and Orange Dressing	
CAESAR V NF	18
Romaine, Shaved Parmesan, Crispy Capers, Focaccia Crostini, Lemon Garlic Dressing	
THREE SISTER GF DF NF	19
Roasted Acorn Squash, Prairie Bean and Corn Salad, Air Dried Alberta Bison, Pumpkin Seeds, Lime Vinaigrette	

STARTERS

CAULIFLOWER V GF NF	19	DUCK WINGS GF DF NF	20
Citrus Chevre, Roasted Poppy Seeds, Maple, Spinach, Pickled Onions, Peach and Jalapeño Preserve		Honey and Fresno Chili Glaze, Haskap Berry Compote	
WINTER GRAIN VE NF	18	PORK AND SCALLOP DF NF	26
Mint, Beetroot, Figs, Red Chard, Haskap Berry Vinaigrette		Smoked Corn, Bacon, Grenadine, Tobiko	
BEEF TARTARE GF DF NF	27	COD CHEEKS GF DF NF	23
Certified Angus Beef Tenderloin, Pickled Mushroom Salad, Egg Yolk, Honey Mustard Aioli, Gaufrettes		Beluga Lentil Cassoulet, Green Pea and Ginger Purée	

MAIN

RISOTTO NF	32	DUCK DF NF	38
Foie Gras, Alberta Barley, Pattypan Squash, Pickled Mushroom, Parmesan, Crispy Arugula		Seared Breast, Stone Fruit Compote, Alberta Barlotto, Yam Puree, Peach Demi	
RAVIOLI VE NF	27	BEEF NF	45
Butternut Squash, Edamame, Oat Milk and Hay Cream Sauce		California Cut Certified Angus Beef, Roasted Winter Vegetables, Truffle and Dried Bison Mashed Potato	
PORK NF	35	ARCTIC CHAR GF DF NF OW	41
Slow Cooked Tenderloin, Creamed Savoy Cabbage, Smashed Parsley Potatoes, House Demi		Fennel and Grapefruit Broth, Wilted Spinach and Quinoa, Roasted Vine Tomato, BC Prawns, Chimichurri	
LAMB NF	40		
Braised Shank, Beetroot Polenta, Baked King Oyster Mushrooms, Goat Cheese			

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DESSERT

MILLE FEUILLE V NF	12
Puff Pastry, Vanilla Whipped Cream, Saskatoon Berry Coulis	
PANNA COTTA VE GF NF	13
Blueberry Panna Cotta, Blueberry Tea Infused Whipped Cream	
S'MORES BROWNIE V GF NF	13
Dark Chocolate Brownie, Toasted Marshmallow, Artisan Gelato	

ICE WINE

	2 oz	<i>Btl</i>
Fielding Estate Riesling <i>Niagara, ON (200 ml btl)</i>	19	72
Inniskillin Cabernet Franc <i>Niagara, ON (200 ml btl)</i>	22	80
Gehringers Brothers Riesling <i>Oliver, BC (375 ml btl)</i>		130

HOT SPIKED BEVERAGES

BLUEBERRY TEA	14
Amaretto, Grand Marnier, Orange Pekoe Tea	
SPANISH COFFEE	14
Spiced Rum, Kahlua, Hot Coffee, Grand Marnier, Cream	
SPIKED HOT CHOCOLATE	14
Hot Chocolate with your choice of Liquor	
IRISH COFFEE	14
Irish Whisky, Hot Coffee, Cream	

FORTIFIED & DIGESTIF

	3 oz	<i>Btl</i>
Black Sage Vineyard Pipe <i>Oliver, BC (500 ml btl)</i>	14	70
Taylors Port <i>10 yr</i>	12	
Taylors Port <i>20 yr</i>	14	
Fernet Branca	10	
Drambuie	10	

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