

# SKY BISTRO

## LUNCH

### SOUP

CHOWDER <b>NF OW</b>	18	SOUP	13
Canadian Mussels and Clams, Pacific Salmon, BC Prawns, Tobiko, Bacon		Chefs Seasonal Selection	

### SALAD

SKY SALAD <b>V GF NF</b>	17	LEGUME SALAD <b>VE GF DF NF</b>	17
Purple Kale, Heirloom Tomatoes, Pumpkin Seeds, Blue Cheese, Goji Berries Vinaigrette		Edamame, Crispy Chickpeas, Snap Peas, Arugula, Quinoa, Alberta Grown Pickled Fresno, Tarragon and Lime Vinaigrette	
CAESAR <b>V NF</b>	16		
Romaine, Shaved Parmesan, Crispy Capers, Whole Grain Crostini, Lemon and Garlic Dressing			

### ADD - ON

ALBERTA FREE RANGE CHICKEN BREAST	8	OCEAN WISE WEST COAST SALMON FILET	12
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### MAIN

ALPINE CHICKPEAS STEW <b>VE NF</b>	22	SALMON <b>NF OW</b>	24
Chickpeas and Lentils, Butternut Squash, Roasted Peppers, Uprising Bakery Czech Sourdough		Cold Smoked Salmon, Avocado, Heirloom Tomato, Dill and Citrus Sour Cream, Radish, Dill, Served Open Faced on Uprising Bakery Czech Sourdough. Served with House Cut Fries or House Salad.	
ORECCHIETTE <b>V</b>	22	CHEESE <b>V NF</b>	22
Hand-Made Orecchiette from Alberta Grown Flour, Sauteed Mushroom, Arugula Pesto, Uprising Bakery Focaccia		Gourmet Grilled Cheese, Applewood Smoked Cheddar, Brie, Caramelized Onions, Pear Chutney, Sourdough. Served with House Cut Fries or House Salad.	
ELK <b>NF</b>	24		<i>Add Valbella Meats Double Smoked Bacon for \$2</i>
Spicy Elk Bolognese, Canmore Pasta Bucatini, Parmesan, Fresh Basil, Uprising Bakery Focaccia		BEEF <b>NF</b>	26
CHICKEN <b>NF</b>	24	House Ground 8 oz Alberta Beef Brisket Burger, Honey Mustard Aioli, Smoked Cheddar, Butter Lettuce, Pickled Red Onion, Sky BBQ Sauce. Served with House Cut Fries or House Salad.	
Southern Fried Chicken Thighs, Tomato Chutney, 62 Degree Hens Egg, Sriracha Maple Drizzle, Pickled Red Onion, Buttermilk Waffle, Honey Mustard Aioli		<i>Add Valbella Meats Double Smoked Bacon for \$2</i>	

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



# SKY BISTRO

## SOUP

CHOWDER <b>NF OW</b>	<b>18</b>
Canadian Mussels and Clams, Pacific Salmon, BC Prawns, Tobiko, Bacon	
SOUP	<b>13</b>
Chefs Seasonal Selection	
HOUSE BREAD	<b>8</b>
Garlic Butter, Parmesan	

## SALAD

LEGUME SALAD <b>VE GF DF NF</b>	<b>17</b>
Edamame, Crispy Chickpeas, Snap Peas, Arugula, Quinoa, Alberta Grown Pickled Fresno, Tarragon and Lime Vinaigrette	
CAESAR <b>V NF</b>	<b>16</b>
Romaine, Shaved Parmesan, Crispy Capers, Whole Grain Crostini, Lemon and Garlic Dressing	
SKY SALAD <b>V GF NF</b>	<b>17</b>
Purple Kale, Heirloom Tomatoes, Pumpkin Seeds, Blue Cheese, Goji Berries Vinaigrette	

## STARTERS

HENS NEST <b>V GF DF NF</b>	<b>19</b>	SALMON GRAVLAX <b>DF NF OW</b>	<b>24</b>
62 Degree Hens Egg, Crispy Red Fox Fungi, Haricot Vert, Leek Hay, Balsamic Onion Chutney		Anise and Dill Cured Salmon, Compressed Cucumber, Dill and Lemon Aioli, Bow Valley Gin and Tonic Granita	
OKA <b>V NF</b>	<b>22</b>	ALBERTA BEEF TARTAR <b>DF NF</b>	<b>24</b>
Fried Canadian Cheese, Gooseberry Chutney, Tomato Salad, Sourdough Crostini		Saskatoon Berry Mustard, Pickled Radish, Crispy Fingerling, Upraising Bakery Sourdough	
DUCK WINGS <b>GF DF NF</b>	<b>19</b>	4 CORN POLENTA <b>VE GF DF NF</b>	<b>18</b>
Honey and Sriracha Glaze, Haskap Berry Compote		Alberta Cob Corn, Creamed Corn, Corn Broth, Grits, Cajun Popcorn, Pickled Fresno Pepper	

## MAIN

CHOP AND FRIES <b>GF DF NF</b>	<b>42</b>	SALMON <b>GF DF NF OW</b>	<b>38</b>
Apple and Red Wine Braised Cabbage, French Fries, Haricot Vert, Haskap and Whiskey Gastrique		Pan Seared Salmon, White Bean and Basil Casserole, Saffron Broth, Valbella Speck, Summer Squash, Tobiko	
ALBERTA BRAISED SHORT RIB <b>DF NF</b>	<b>42</b>	ENDIVE <b>VE GF DF</b>	<b>28</b>
Charred Maple and Citrus Broccolini, Baked Corn Polenta, Carrot Puree, Port Demi		Orange and Cardamom Brined Endive, Wild Rice Salad, Red Pepper Relish, Arugula Pesto, Cashew Citrus Crumble	
CHICKEN SUPREME <b>NF</b>	<b>34</b>	SEARED SABLE FISH <b>GF NF OW</b>	<b>39</b>
Citrus Brined, Potato and Brioche Ragu, Red Fox Fungi, Haricot Vert, Hay Infused Creamed Corn		Heirloom Tomato and Spinach, Gaufrette Potato, Kalamata Olive and Gooseberry Salsa	
CHORIZO GNOCCHI <b>NF</b>	<b>32</b>		
House Made Gnocchi, Forage Mushrooms, Tarragon Cream, Crispy Onions, Grana Padano			

## ADD - ON

4 CORN POLENTA <b>V GF NF</b>	<b>6</b>	CHARRED MAPLE & CITRUS BROCCOLINI <b>VE GF DF NF</b>	<b>7</b>
With Hay Infused Creamed Corn			
HARICOT VERT <b>VE GF DF NF</b>	<b>6</b>	B.C. PRAWNS <b>GF NF OW</b>	<b>12</b>
		FOIE GRAS <b>GF DF NF</b>	<b>12</b>

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## DESSERT

APPLE PIE <i>V NF</i>	13
Artisan Gelato, Toffee Sauce	
CRÈME BRULÉ <i>V GF NF</i>	13
Banff Roasting Coffee, Summer Berries	
CHOCOLATE TRUFFLE CAKE <i>VE GF</i>	13
Cherries and Ginger Compote	

## HOT SPIKED BEVERAGES

BLUEBERRY TEA	14
Amaretto, Grand Marnier, Orange Pekoe Tea	
SPANISH COFFEE	16
Spiced Rum, Kahlua, Hot Coffee, Grand Marnier, Cream	
SPIKED HOT CHOCOLATE	14
Hot Chocolate with your choice of Liquor	
IRISH COFFEE	15
Irish Whisky, Hot Coffee, Cream	

## 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
Gehringier Brother Riesling <i>Oliver, BC (375 ml btl)</i>		130

## 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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# WELCOME TO OUR SANCTUARY IN THE SKY

Located 2,281 meters (7,486 feet) above sea level, Sky Bistro pairs the grandeur of the Rocky Mountains with a distinctly Canadian menu that features a handpicked selection of local meats, produce and ingredients.

Raise a glass of craft beer from Banff or Canmore. Sip vodka and gin from Banff's only distillery. Taste fruits from farms across Alberta and BC. And savour naturally-raised meats from Canmore and Central Alberta.



## COCKTAILS

### SMOKED OLD FASHIONED 18

Rye Whiskey, Québec Maple, Token Cherry Bitters

*A classic cocktail. Silky, smokey, sophisticated.*

### MOUNTAIN MULE 16

Vanilla Vodka, Ginger Liqueur, Rosemary, Lime, Fever Tree Ginger Beer

*Mountain glacier vodka, locally distilled.  
Hint of spice and lime to refresh the palette.*

### SKY CAESAR 17

*Choice of Eau Claire Trailblazer Vodka, Wildlife Adventure Gin, Cazadores Tequila Reposado*

Clamato, Worcestershire Sauce, House-made Olive Tapenade, Lime, Hot Sauce

*A Canadian Classic, perfected in the mountains.*

### SWEET VERMILLION 16

Wildlife Adventure Gin, Martini Rosso, Campari, Lemon, Aquafaba, Grapefruit

*A contemporary take on familiar flavours.*

### ALPEN GLOW 17

Wildlife Adventure Gin, White Rum, Jolene's Peppermint Tea, Butterfly Blue Pea, Token Lavender Bitters, Simple Syrup, Lime Juice

*Overlooking the Rockies, enjoy the colours and flavours of nature in your glass.*

### VALLÉE VERTE 17

Melon Liqueur, Green Chartreuse, Simple Syrup, Lime, Aquafaba

*Effervescent of the pine trees nestled in the rolling hills of the Bow Valley.*

### PASSIONFRUIT SANGRIA 16

White Wine, Trailblazer Vodka, White Rum, Passionfruit, Pineapple, Simple Syrup, Lime

*A taste of the Tropics meshed with terroir of the Okanagan.*

### JENNY'S MARGARITA 18

Tequila Reposado, Peach Schnapps, Chambord, Lime, Simple Syrup

*Inspired by cocktail connoisseur and our very own Jenny Connor.*

### PISCO PEAKS 18

Camomille Infused Pisco, Sake, Honey, Elderflower

*A bridge of flavours between Far East and West at the top of Sulphur Mountain.*



## WHISKEY

### SCOTLAND

Glenkinchie <i>12 yr</i>	15
Glenlivet <i>25 yr</i>	45
Glenfiddich <i>12 yr</i>	15
Macallan Double Cask <i>12 yr</i>	20
Talisker <i>10 yr</i>	18
Johnnie Walker Blue	36

### UNITED STATES OF AMERICA

Knob Creek	12
Old Overholt	9
Jack Daniels	10
Maker's Mark	11

### CANADA

Bearface Triple Oak <i>7 yr</i>	12
Bearface Wilderness Series Matsutake Mushroom Blend	14
Lot 40	12

### IRELAND

Jameson	10
Greenspot	15

## VODKA

Belvedere	13
Grey Goose	13
Titos	10

## GIN

Adventure Gin	11
Hendricks	13
The Botanist	13

## RUM

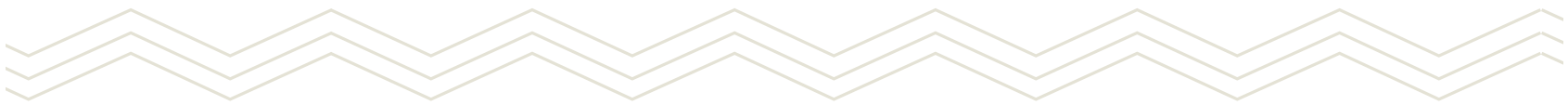
Bacardi Superior	9
Flor De Caña <i>18 yr</i>	16
El Dorado <i>21 yr</i>	18
Geroge Street Spiced	11
Ron Zacapa 23 Solera	24

## TEQUILLA & MEZCAL

Hornitos Plata	9
Casamigos Blanco	12
Cazadores Reposado	14
Herradura Añejo	14
Sombra Mezcal	9

## COGNAC

Courvoisier VS	11
Hennessy VSOP	22
Hennessy XO	32



## BEERS

### CANMORE BREWING CO. 12

*Canmore, AB (473 ml can)*

#### Sulphur Mountain Session Ale

*Alberta barley, juniper berries, spruce tips. Light and crisp.*

### FOLDING MOUNTAIN BREWING 12

*Jasper, AB (473 ml can)*

#### Outbound Lager

*A neutral beer with a crisp, clean, dry finish. Light-bodied with medium-to-high carbonation and a light floral hop aroma.*

### FAHR BREWING CO. 9

*Turner Valley, AB (355 ml can)*

#### Fahr Brewing Co. Hefe

*Bavarian style Hefeweizen. Aromas of wheat grass, white pepper, banana and clove. Hazy and medium body.*

### CANMORE BREWING CO. 12

*Canmore, AB (473 ml can)*

#### Misty Mountain Hazy IPA

*New England style IPA, hazy and fruity. Light, crisp and refreshing.*

### VILLAGE BREWING 10

*Calgary, AB (355 ml can)*

#### Village Blacksmith Ale

*Notes of caramel, chocolate and espresso. A well balanced black malt ale.*

### FOLDING MOUNTAIN BREWING 12

*Jasper, AB (473 ml can)*

#### Day Away XPA Pale Ale

*In between a pale ale and IPA, this beer has bursts of tropical citrus and berry with subtle hints of floral and herbal aromas.*

## CIDERS

### WARDS CIDER 9

*Okanagan Valley, BC (355ml can)*

#### Pickers Hut Premium Cider

*Handpicked apples from Okanagan valley. Crisp, clean medium dry finish. Vibrant and golden straw hue in appearance. Gluten free.*

### WARDS CIDER 9

*Okanagan Valley, BC (355ml can)*

#### Ward's Hard Apple Cider

*Handpicked apples from Okanagan valley. Crisp, light and delicious. Vibrant and light pale straw hue in appearance. Gluten free*

### CANMORE BREWING CO. 12

*Canmore, AB (473 ml can)*

#### Outsider Cider

*Crisp, unfiltered apple, dry. Vibrant and hazy in appearance. Gluten free and vegan.*



## WINES BY GLASS

BUBBLES	5 oz	6 oz	9 oz
See Ya Later Brut <i>Okanagan Valley, BC</i>	<b>14</b>		
Trius Brut <i>Niagara, ON</i>	<b>15</b>		
Gray Monk Odyssey Rosé Brut <i>Lake Country, BC</i>	<b>14</b>		
WHITE WINE	5 oz	6 oz	9 oz
Lake Breeze Sauvignon Blanc <i>Okanagan Valley, BC</i>	<b>17</b>	<b>21</b>	
Fielding Estate Rocky Mountain Pinot Grigio <i>Beamsville Bench, ON</i>	<b>15</b>	<b>18</b>	
See Ya Later Chardonnay <i>Okanagan Falls, BC</i>	<b>15</b>	<b>18</b>	
Wild Goose Autumn Gold <i>Okanagan Falls, BC</i>	<b>17</b>	<b>21</b>	
Kitsch Riesling <i>Okanagan, BC</i>	<b>23</b>	<b>29</b>	
ROSE WINE	5 oz	6 oz	9 oz
Malivoire "Lady Bug" <i>Niagara, ON</i>	<b>15</b>	<b>18</b>	
Fielding Estate Rocky Mountain Rosé <i>Beamsville Bench, ON</i>	<b>15</b>	<b>18</b>	
RED WINE	5 oz	6 oz	9 oz
See Ya Later Pinot Noir <i>Okanagan Falls, BC</i>	<b>15</b>	<b>18</b>	
Fielding Estate Rocky Mountain Cabernet <i>Beamsville Bench, ON</i>	<b>15</b>	<b>18</b>	
Indigenous World Winery Gamay Noir <i>West Kelowna, BC</i>	<b>21</b>	<b>25</b>	
Dirty Laundry Cabernet Sauvignon <i>Okanagan and Similkameen Valleys, BC</i>	<b>23</b>	<b>29</b>	
Hester Creek Merlot <i>Oliver, BC</i>	<b>17</b>	<b>21</b>	
Dark Horse Meritage <i>Oliver, BC</i>	<b>17</b>	<b>21</b>	

## CHAMPAGNES & BUBBLES

Veuve Clicquot	<b>180</b>
Moët Chandon Brut Imperial	<b>165</b>
Trius Brut <i>Niagara, ON</i>	<b>78</b>
Sea Ya Later Brut <i>Okanagan Falls, BC</i>	<b>72</b>
Gray Monk Odyssey Rosé Brut <i>Lake Country, BC</i>	<b>74</b>
Benjamin Bridge Methode Classique Brut <i>Bay of Fundy, NS</i>	<b>85</b>

## ROSE

Fielding Estate Rocky Mountain Rosé <i>Beamsville Bench, ON</i>	<b>60</b>
Black Hills Estate <i>Oliver, BC</i>	<b>64</b>
Culmina Family Estate "Saignee" <i>Oliver, BC</i>	<b>82</b>
Malivoire "Lady Bug" <i>Niagara, ON</i>	<b>62</b>





## WHITE WINES

*Proud to offer an exclusively handpicked Canadian wine list from Coast to Coast*

### SAUVIGNON BLANC

Lake Breeze <i>Okanagan Valley, BC</i>	<b>68</b>
Maverick Estate <i>Oliver, BC</i>	<b>81</b>
Burrowing Owl <i>Oliver, BC</i>	<b>84</b>

### PINOT GRIS

Fielding Estate Rocky Mountain Pinot Grigio <i>Beamsville Bench, ON</i>	<b>60</b>
Poplar Grove <i>Naramata Bench, BC</i>	<b>65</b>
Wild Goose Vineyards <i>Okanagan Falls, BC</i>	<b>69</b>

### RIESLING

Kitsch <i>Okanagan, BC</i>	<b>93</b>
Red Rooster <i>Naramata Bench, BC</i>	<b>67</b>
Martin's Lane Winery, Simes Vineyards <i>Kelowna, BC</i>	<b>114</b>

### VIOGNIER

Calliope <i>Oliver BC</i>	<b>64</b>
Black Hills Estate <i>Oliver, BC</i>	<b>78</b>

### CHARDONNAY

See Ya Later <i>Okanagan Falls, BC</i>	<b>65</b>
Frind Estate <i>West Kelowna, BC</i>	<b>68</b>
Vineland Estate "Unoaked" <i>Niagra, ON</i>	<b>65</b>
Burrowing Owl <i>Oliver, BC</i>	<b>85</b>
Culmina Family Estate Dilemma <i>Oliver, BC</i>	<b>97</b>
Lightfoot & Wolfville Ancienne <i>Wolfville, NS</i>	<b>122</b>
Checkmate Attack <i>Oliver, BC</i>	<b>160</b>

### INTERESTING OTHERS

Wild Goose Autumn Gold <i>Okanagan Falls, BC</i>	<b>68</b>
Moon Curser Arneis <i>Osoyoos, BC</i>	<b>77</b>
Le Vieux Pin "Ava" <i>Oliver, BC</i>	<b>96</b>
Jost Tidal Bay <i>Malagash, NS</i>	<b>63</b>
Quails Gate Chasselas <i>West Kelowna BC</i>	<b>62</b>
Lake Breeze Roussanne <i>Naramata Bench, BC</i>	<b>73</b>



## RED WINES

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### CABERNET SAUVIGNON

Black Sage Vineyards <i>Oliver BC</i>	<b>80</b>
Mission Hill Reserve <i>West Kelowna, BC</i>	<b>86</b>
Dirty Laundry <i>Okanagan and Similkameen Valleys, BC</i>	<b>92</b>
Burrowing Owl <i>Osoyoos, BC</i>	<b>126</b>
Culmina Family Estate <i>Oliver, BC</i>	<b>118</b>

### SYRAH

Sandhill Terrior Driven <i>Kelowna, BC</i>	<b>66</b>
Sea Ya Later "Rover"	<b>68</b>
La Vieux Pin Violette <i>Oliver, BC</i>	<b>98</b>
Nicol Vineyards Old Vines <i>Naramata Bench, BC</i>	<b>104</b>
Poplar Grove <i>Naramata Bench, BC</i>	<b>106</b>

### GAMAY NOIR

Indigenous World Winery <i>West Kelowna, BC</i>	<b>82</b>
Orifino Gamay <i>Similkameen Valley, BC</i>	<b>98</b>
Malivoire <i>Niagara, ON</i>	<b>68</b>

### PINOT NOIR

Quails Gate <i>West Kelowna BC</i>	<b>83</b>
See Ya Later <i>Okanagan Falls, BC</i>	<b>62</b>
Ex-Nihilo <i>Okanagan Valley, BC</i>	<b>124</b>
Lake Breeze <i>Naramata Bench, BC</i>	<b>88</b>
Meyer Family Estate Mclean Creek <i>Okanagan Falls, BC</i>	<b>98</b>
Foxtrot Vineyards <i>Naramata Bench, BC</i>	<b>126</b>

### MERLOT

Hester Creek <i>Oliver, BC</i>	<b>68</b>
Black Sage <i>Oliver, BC</i>	<b>74</b>
Mt. Boucherie <i>West Kelowna, BC</i>	<b>66</b>
Poplar Grove <i>Naramata Bench, BC</i>	<b>88</b>
Upper Bench <i>Naramata Bench, BC</i>	<b>90</b>

### CABERNET FRANC

Tawse Laundry Vineyard <i>Niagra, ON</i>	<b>96</b>
Tinhorn Creek <i>Oliver, BC</i>	<b>76</b>
Nicol Vineyards <i>Naramata, BC</i>	<b>96</b>
Painted Rock <i>Penticton, BC</i>	<b>120</b>

### INTERESTING OTHERS

Fielding Estate Rocky Mountain Cabernets <i>Beamsville Bench, ON</i>	<b>60</b>
Dark Horse Meritage <i>Oliver, BC</i>	<b>68</b>
Road 13 "GSM" <i>Oliver, BC</i>	<b>102</b>
Burrowing Owl Malbec <i>Oliver BC</i>	<b>102</b>
Burrowing Owl Athene <i>Oliver BC</i>	<b>108</b>
Culmina Family Estate Hypothesis <i>Oliver, BC</i>	<b>118</b>
Laughing Stock Portfolio <i>Naramata Bench, BC</i>	<b>110</b>
Poplar Grove Legacy Bordeaux Blend <i>Penticton, BC</i>	<b>142</b>
Mission Hill Oculus <i>West Kelowna, BC</i>	<b>248</b>
Black Hills Nota Bene <i>Oliver, BC</i>	<b>136</b>
MacIntyre Heritage Reserve "Ardua" <i>Naramata Bench, BC</i>	<b>175</b>
Painted Rock Red Icon <i>Okanagan Valley, BC</i>	<b>140</b>
Tinhorn Creek, The Creek <i>Oliver, BC</i>	<b>144</b>

