

Brunch

Grilled Cheese Benedict
NF, V
Oka and Brie Cheese, Tomato Relish, Sourdough, 2 Poached Eggs, House Smashed Potato, Sauce Choron 24
+ Add Smoked Salmon 6
+ Add Canadian Bacon 6

Turkish Eggs
NF
2 Poached Eggs, Lamb Sausage, Toasted Sourdough, Garlic Dill Yogurt, Chili Oil, Avocado, Pickled Onion, Lemon Zest 23

Avocado Toast
NF, V
Avocado, Arugula, Goat Cheese, 2 Poached Eggs, Pomegranate Seed, Pumpkin Seed, Pickled Onion, Sourdough 23
+ House Potato Hash 3
+ Smoked Salmon 6
+ Canadian Bacon 6

Classic Breakfast
NF
2 Eggs Any Way, Choice of Chicken Sausage, Bacon, or Canadian Bacon, Sourdough, House Smashed Potato 23

Substitute for Lamb Sausage +6
Substitute for 5oz Steak +14

Stuffed Banana Bread
French Toast
V
Mascarpone and Banana Cream, Shaved Chocolate, Blueberry Coulis, Maple Glaze, Corn Flake Crust 21
+ Bacon 3

Parfait
NF, V
Botanical Yogurt, House Granola, Blueberry Coulis, Seasonal Fruit 17

Brazen Salad
GF, V
Good Leaf Spinach, Pickled Cranberry Vinaigrette, Mixed Herb, Gooseberry, Ginger, Candied Walnut, Pecorino 21
+ Add Smoked Salmon 6

Mount Royale Burger
NF
6oz Certified Angus Beef Patty, Double Smoked Bacon, Green Peppercorn Relish, Tarragon Goat Cheese Mousse, Spinach. Choice of Side Salad or House Smashed Potatoes 26

Fried Chicken Caesar Sandwich
NF
Kale, Savoy Cabbage, Fried Chicken Breast, House Caesar Dressing, Parmesan. Choice of Side Salad or House Smashed Potatoes 26

Brazen Veggie Stack
NF, GF, V
Brassica, Spinach, Green Peppercorn Tomato Relish, Pickled Onion, Garlic Aioli, House Potato Hash 20
+ Sunny Side Egg 4

Steak Stack
NF, GF
5 oz Certified Angus Beef, Green Peppercorn Tomato Relish, Garlic Aioli, House Potato Hash 26
+ Sunny Side Egg 4

Bison Kofta Wrap
5oz Ground Bison, Saffron Tabouleh, Za’atar Spiced Yogurt, Pickled Onion, House Grilled Bread. Choice of Side Salad or House Smashed Potatoes 27

Cocktails

Brazen Shaft 2oz
Amaretto, Frangelico, Peyto Espresso, Maple Cream 18

Caesar 2oz
Clearwater Vodka, Worcestershire, Clamato, Tabasco 15

Seasonal Mimosa 5oz
Ask Your Server for Current Feature 13

Tea & Coffee

Jolene's Tea House
Orange Pekoe, Creamy Earl Grey, Peppermint, Jasmine Gold Dragon, Wild Blueberry Rooibos, Masala Chai 5

Banff Roasting Company
Regular Drip or Decaf 4.50

Latte 6

Cappuccino 6
+Bailey's or Kahlua 7
+Flavored Syrups 1

Desserts

Lemon Posset
V
Mascarpone Cream, Basil, Toasted Pistachio Crumble 12

Chocolate Mousse
NF, V
White Chocolate Foam, Orange Tuile, Honeycomb 12

Mille-Feuille
NF, V
Puff Pastry, Strawberry Mascarpone, Lemongrass Pastry Cream, Blueberry Coulis, Fresh Berry 12

Seasonal Sorbet
NF, GF, VE
Ask Your Server For Our Current Feature 10

For tables of six or more a gratuity of 20% may automatically be added to your bill.

NF NUT FREE	V VEGETARIAN	Please inform your server of any allergies or dietary restrictions you may have as items on the menu may contain ingredients that are not listed.
GF GLUTEN FREE	VE VEGAN	
DF DAIRY FREE		

Afternoon Menu

Daily from 2 p.m. to 4 p.m.

Smoked Potato & Parsnip Pâté **NF, GF, VE**
Pickled Vegetable, Potato Chip 19

Kimchi Meatball **NF**
Certified Angus Beef, Kimchi Tomato Sauce,
Manchego Cheese, Togarashi Aioli,
Sourdough 23

Polenta Fries **GF, V**
Crispy Polenta, Corn Purée, Pickled Corn,
Pecorino, Popcorn 12

Brazen Salad **GF, V**
Good Leaf Spinach, Pickled Cranberry
Vinaigrette, Mixed Herb, Gooseberry,
Ginger Candied Walnut, Pecorino 21
+ Add Smoked Salmon 6

Bison Kofta
Herbed Bison, Za'atar Spiced Yoghurt,
Saffron Tabouleh, House Grilled Bread.
Choice of Side Salad or House Smashed
Potato 27

Fried Chicken Caesar Sandwich **NF**
Kale, Savoy Cabbage, Fried Chicken Breast,
House Caesar Dressing, Parmesan.
Choice of Side Salad or House Smashed
Potato 26

Mount Royal Burger **NF**
6oz Certified Angus Beef Patty, Double
Smoked Bacon, Green Peppercorn Relish,
Tarragon Goat Cheese Mousse, Spinach.
Choice of Side Salad or House Smashed
Potato 26

NF NUT FREE

GF GLUTEN FREE

VE VEGAN

DF DAIRY FREE

V VEGETARIAN

Happy Hour

Daily 4 p.m. - 6 p.m.

Food

\$8 each | 5 plates for \$35

Pork Belly GF, DF

Guava Glaze, Grapefruit, Candied Pistachio

Harissa Chicken GF, NF

Marinated Fried Chicken, Harissa Sour Cream, Honey, Thai Chili, Green Onion

Polenta Fries GF, V

Crispy Polenta, Corn Purée, Pickled Corn, Pecorino, Popcorn

Kimchi Meatball NF

Certified Angus Beef, Kimchi Tomato Sauce, Manchego Cheese, Togarashi Aioli, Sourdough

Cauliflower GF, VE

Romesco, Cauliflower Florets, Raisin Vinaigrette, Macerated Raisin, Crispy Capers

Cocktails

1.5oz

Rhubarb Rose Spritz

8

Rhubarb Gin, VonRosen, Aperol, Lemon, Prosecco, Soda

Peach Mule

8

Clearwater Vodka, Peach Purée, Thyme, Lime, Ginger Beer

Grapefruit Margarita

8

Blanco Tequila, Triple Sec, Grapefruit, Chili syrup, Lime

Beer

16oz

Folding Mt. Pursuit Outbound Lager

8

Hinton, AB

Wine

5oz

Current Feature

8

Red, White or Rosé

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GF GLUTEN FREE

VE VEGAN

DF DAIRY FREE

V VEGETARIAN

Smaller Plates

- Mushroom Toast** NF, V

Braised Oyster, Pickled Shimeji, Marinated Portobello, Whipped Ice Wine Ricotta, Crispy Shallot, Grilled Sourdough 22
- Smoked Potato and Parsnip Pâté** NF, GF, VE

Pickled Vegetable, Potato Chips 19
- Pork Belly** GF, DF

Guava Glaze, Grapefruit, Candied Pistachio 22
- Squid** GF, DF

Tender Squid, Tonnato, Romesco, Fried Nori 21

- Kimchi Meatballs** NF

Certified Angus Beef, Kimchi Tomato Sauce, Manchego Cheese, Togarashi Aioli, Sourdough 23
- Beef Tartare** NF, GF, DF

Smoked Bone Marrow Aioli, Charred Leek Gremolata, Potato Hay 22
- Bison Kofta**

5oz Ground Bison, Saffron Tabouleh, Za’atar Spiced Yogurt, Pickled Onion, House Grilled Bread 27

Larger Plates

- Mushroom Tagliatelle** NF, DF, V

Canmore Pasta Tagliatelle, Trafford Farm Mushroom, Mushroom Broth 33
- Arctic Char** NF, GF, DF

Fennel Dashi Broth, Charred Tomato, Grapefruit & Fennel Salad 44
- Harissa Chicken** NF, GF

Marinated Fried Chicken, Harissa Sour Cream, Honey, Thai Chili, Green Onion 33
- Vegan Cabbage Roll** GF, VE

Quinoa Pilaf, Cashew Mornay, Pepita, Cilantro Lime Pearl 28

- Baby Back Greek Ribs** NF, GF

Canadian Pork Ribs, Goat Cheese Tzatziki, Honey Garlic Glaze 38
- Smoked Striploin** NF, GF

14oz Certified Angus Beef, Whipped Bone Marrow Butter, Italian Salsa Verde 69
- Ginger Beef** NF, DF, GF

Certified Angus Beef, Blistered Shishito, Pickled Onion, Ginger Syrup 37
- Duck Breast** NF, GF

King Cole Duck Breast, Beet Purée, Confit Fennel, Marinated Oranges, Crisp Quinoa 47

Enhancements

- Brazen Salad** GF, V

Good Leaf Spinach, Pickled Cranberry Vinaigrette, Mixed Herb, Gooseberry, Ginger Candied Walnut, Pecorino 21
- Roasted Carrots** GF, DF, V

Orange Honey Glazed Carrot, Za’atar Chickpea Dukkah 16
- Cauliflower** GF, VE

Romesco, Cauliflower Florets, Raisin Vinaigrette, Macerated Raisin, Crispy Capers 19

- Bread & Spread**

Focaccia, House Butter 12
- Polenta Fries** GF, V

Crispy Polenta, Corn Purée, Pickled Corn, Pecorino, Popcorn 12
- Brazen Potatoes** NF, GF, V

Parmesan, Truffle Honey Butter 15
- Green Bean Almandine** V

Brown Butter Bechamel, Garlic Chips, Toasted Almonds, Lemon 14

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Desserts

To Eat

Mille-Feuille NF, V	12
Puff Pastry, Strawberry Mascarpone, Lemongrass Pastry Cream, Blueberry Coulis, Fresh Berry	
Chocolate Mousse NF, V	12
White Chocolate Foam, Orange Tuile, Honeycomb	
Lemon Posset V	12
Mascarpone Cream, Basil, Toasted Pistachio Crumble	

To Drink

Neapolitan 2oz	17
Clearwater Vodka, Frangelico, Black Walnut Bitters, Vanilla Cream	
Brazen Shaft 2oz	18
Amaretto, Frangelico, Espresso, Maple Cream	
Blueberry Tea 2oz	17
Grand Marnier, Amaretto, Jolene's Orange Pekoe Tea	

	1oz	2oz	BTL
Fielding Estate Reisling Icewine		16	79
Taylor Fladgate 10yr Tawny Port		9	
Taylor Fladgate 20yr Tawny Port		14	
Taylor Fladgate 30yr Tawny Port		18	
Taylor Fladgate 40yr Tawny Port		22	
Tawny Flight (4oz) Taste 4 (1oz) Taylor Fladgate Tawnies	34		
Hennessey VS	10	16	
Hennessey VSOP	15	24	

NF NUT FREE**V** VEGETARIAN**VE** VEGAN

Breakfast

Served with Choice of Juice or Milk

Classic **NF**

12

One Egg Your Way, Choice of Bacon, Chicken Sausage, or Canadian Bacon, Sourdough, House Potato

Banana Bread French Toast **V**

12

Corn Flake Crust, Shaved Chocolate, Fresh Blueberry

Parfait **NF, V**

12

Greek Yogurt, Toasted Granola, Seasonal Fruit

Dinner

Includes Juice, Pop, or Milk and an Ice Cream Sandwich for Dessert

Mac & Cheese **NF, V**

12

Burger & Tots **NF, DF**

12

Chicken Tenders & Tots **GF, NF, DF**

12



DF DAIRY FREE

NF NUT FREE

V VEGETARIAN

VE VEGAN

GF GLUTEN-FREE

GFP GF POSSIBLE