

BRAZEN.



Inspired by Banff's bold characters, Brazen is an homage to the intrepid explorers and daring mountaineers who built this town. Using locally sourced ingredients, we've boldly reinvented classic dishes to create a seasonally inspired menu that offers a true taste of the region.

CLASSIC BREAKFAST *NF*

Two Eggs Your Way, Choice of Bacon, Pork Sausage, or Canadian Bacon, House-Made Potatoes, Local Uprising Bakery Sourdough

17

PEANUT BUTTER & CHOCOLATE FRENCH TOAST *V*

Hazelnut Chocolate Spread, Peanut Butter, Brioche, Banana Compote

19

THE PARFAIT *NF, V*

Lemon Curd, Greek Yogurt, Haskap Berry Compote, House-Toasted Granola

18

SALMON & BRIE TOAST *NF*

Arugula, Caper Dill Cream Cheese, Pickled Red Onion, Lemon Zest, Brie Cheese, House-Made Potatoes, Local Uprising Bakery Sourdough

22

ALBERTA STEAK & EGGS ON TOAST *DF, NF*

Certified Alberta Beef Hanger Steak, Mushrooms, Pickled Onion, Arugula, House-Made Potatoes, Local Uprising Bakery Sourdough

21

CROQUE MADAME *NF*

Sunny Side Up Egg, Canadian Bacon, Applewood Smoked Cheddar, Brioche, Hollandaise, House-Made Potatoes

19

DF Dairy Free *V Vegetarian*

GF Gluten Free *VE Vegan*

NF Nut Free

BILL PEYTO (1869-1943)

Arguably Banff's most infamous character, Ebenezer William "Wild Bill" Peyto was a mountain guide revered for traversing some of the park's most dangerous areas, along with serving as one of Banff's first wardens. But it's his exploits that secured his wild moniker, including the legendary story of him walking into a crowded bar in this very hotel with a live lynx so he could clear the place out and have it all to himself.

Image courtesy of the Whyte Museum of the Canadian Rockies



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MARY SCHÄFFER (1861-1939)

A renowned artist and explorer, the formidable Mary Schäffer was one of the first woman to explore the Canadian Rockies. True grit and gumption gave her the nerve to take on treacherous mountain landscapes, like a harrowing weeks-long trip through the backcountry to be possibly the first non-Indigenous person to see Jasper's Maligne Lake. All this in a time when women were encouraged to stay indoors and enjoy the mountains from afar.

Image courtesy of the Whyte Museum of the Canadian Rockies

CAULIFLOWER SOUP *GF, NF*

Cauliflower Cream, Double Smoked Bacon, Chives

13

SNAP PEA SALAD *GF, VE*

Deepwater Greens, Cashew Crème, Tarragon Oil, Crispy Wasabi Peas, Matcha Crème

15

BROCCOLINI & BLUEBERRY SALAD *GF, V*

Deepwater Greens, Black Garlic Goat Cheese Coulis, Walnuts, Pepperoncini Vinaigrette

16



All lunch sandwiches served with your choice of Green Salad or Parmesan Truffled Honey Butter Potatoes

BEETROOT HUMMUS PITA *VE*

Cucumber, Red Onion, Jicama, Tomato, Red Cabbage, Black Garlic Cashew Crème, Pepperoncini Vinaigrette

18

PICKLED EGG SALAD *V, DF, NF*

Beet Pickled Eggs, Gribiche, Dill, Gherkins, Deepwater Greens, Local Uprising Bakery Brioche Baguette

19

CHICKEN CLUB *NF*

Confit Chicken, Double Smoked Bacon, Truffle Aioli, Tomato, Arugula, Local Uprising Bakery Sourdough

21

SMOKED SALMON *NF*

Caper Cream Cheese, Deepwater Greens, Pickled Red Onions, Lemon

22

KOBE BURGER *NF*

8oz Kobe Beef, Local Uprising Bakery Beet Brioche, Deepwater Greens, Beet Leaves, Chili Beetroot Relish, Garlic Beet Aioli, Shopshire Cheese

24



STEAK & POTATO *GF, NF*

Certified Angus Beef Hanger Steak, Garlic and Parsley Butter, Pickled Red Onions, Parmesan Truffled Honey Butter Potatoes

26

TUNA *DF, GF, NF*

Togarashi and Sesame Seed-Crusted Tuna, Jicama, Quinoa, Cucumber Watermelon Slaw, Snap Peas, Citrus Vinaigrette

27

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NF Nut Free

V Vegetarian

VE Vegan



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PICKLED DEVEILED

EGGS *GF, NF*

Saffron Mousse, Dill

6

CHARCUTERIE

Chef's Selection of
Valbella Cured Meats
and Canadian Cheeses,
House Breads,
Pickled Vegetables

20

BRAZEN NUTS

DF, GF

Birch and Serrano
Glazed Peanuts, Local
Double Smoked Bacon,
Chicharrons

9

SNAP PEAS

GF, VE

Cashew Cream,
Tarragon Oil, Matcha,
Wasabi Peas

13

GOLDEN CHICKEN

POPS *DF, GF, NF*

Sweet and Spicy
Patis Glaze,
Serrano Chili Relish

15

SHERRY CREAM

MUSHROOMS *NF, V*

Fox Farms Mushrooms,
Local Uprising
Bakery Sourdough

14

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BROCCOLINI & BLUEBERRY SALAD *GF, V*

Black Garlic Goat Cheese Coulis, Walnuts,
Deepwater Greens, Pepperoncini Vinaigrette

16

SMOKED BEEF TARTARE *DF, NF*

Cognac, Garlic Aioli, Pickled Onion,
Truffle Oil, Quinoa Cracker

23

SCALLOP CRUDO *DF, GF, NF*

Watermelon Radish, Fennel, Dill,
Cucumber, Pink Peppercorn Glass

29

MAC & BRIE *NF, V*

Cavatappi, Brie Cream, Fried Leeks

26

SALT COD *GF, NF*

Remoulade, Lemon Caviar, Tobiko, Gaufrettes

18

BONE MARROW *DF, NF*

Miso, Bonito Flakes, Togarashi,
Local Uprising Bakery Sourdough

22

TRUFFLE PARMESAN POTATOES *GF, NF, V*

Honey Butter

10

MAC & BRIE *NF, V*

15

BLISTERED SHISHITO PEPPER *GF, NF, V*

10

CHARRED BROCCOLINI *GF, NF, V*

Miso, Nori

10

STURGEON CAVIAR

250/oz

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SURF & TURF *GF, NF*

Two-Bone Passionfruit-Rubbed Pork Chop,
Prosecco Bearnaise, Tobiko

50

GINGER BEEF *DF, GF, NF*

Certified Angus Beef Hanger Steak, Onion,
Blistered Shishito Pepper, Ginger Syrup

28

GREEN TEA MUSSELS *DF, NF*

Matcha Broth, Tobiko,
Local Uprising Bakery Sourdough

30

MUSHROOM RAVIOLI *DF, NF, VE*

Deepwater Greens Swiss Chard,
Blister Tomatoes, Braised Leeks, Gold

28

14OZ NEW YORK *GF, NF*

Banff Roasting Company Coffee-Rubbed
Certified Angus Beef Striploin, Chocolate Jus

50

GRILLED ENDIVE *VE*

Miso Orange Glaze, Walnuts, Orange, Fennel

28

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CRÈME BRÛLÉE *GF*

Banff Roasting Company Coffee,
Baileys, Hazelnut Powder

13

MANGO PASSIONFRUIT CHEESECAKE *GF*

Blueberry, Almond Crumb, Mango Puree,
Passionfruit Gelato, Mint

13

BROKEN FOREST CAKE

Smoked Chocolate Cake, Mascarpone,
Macerated Cherries, Almond Crumble

13

JIM & BILL BREWSTER

You can't talk about building Banff without mentioning Jim and Bill Brewster. These prolific business owners started their careers as young boys offering hotel guests guided tours. The brothers were first led through mountain trails by William Twin, a Stoney Nakoda man and their lifelong friend. By the time the brothers were in their early 20s, they had opened a series of outfitting ventures and purchased this hotel in the middle of town, solidifying their tourism empire and bringing Banff's tourism to the world.

DF Dairy Free

V Vegetarian

GF Gluten Free

VE Vegan

NF Nut Free



BRAZEN.



Georgia Engelhard (1906-1986)

A well-known fear of heights didn't stop accomplished painter and photographer Georgia Engelhard from making a name for herself in these parts as a prolific mountaineer. Her trailblazing feats in mountaineering are unrivalled - by a man or woman - as she famously conquered nine peaks in nine days carrying on her back just as much as any member of her all-male climbing groups.

Cocktails

Schäffer's Selection

MT. ROYAL 19
Frind Brut, Chambord, Raspberry Dust,
Very Berry Caviar

BRAVIATION 17
Adventure Gin, Luxardo Maraschino, Crème de
Violette, Lemon, Simple, Edible Flower

MY MY LEMON PIE 16
Trailblazer Vodka, Limoncello, Cointreau,
Lemon, Meringue

NEW ERA SOUR (clarified) 16
Rupert's Whisky, Lemon, Simple, Merlot Float

GARDEN TEA PARTY 18
The Botanist Gin, Peach Liqueur, Lemon,
Ginger Kombucha, Cotton Candy

CLOVER 17
Adventure Gin, Lemon, Raspberry, Egg White,
Bitters, Sambuca Mist

SIMPSONS' SIDEBAR 16
Sauza Gold, Aperol, Grapefruit, Simple, Lime

Peyto's Preference

SMOKIN' WARDEN 16
Bearface 7-Year-Old Triple Oaked Whisky,
Pine Syrup, Bitters, Orange

BARREL AGED NEGRONI 18
Adventure Gin, Campari, Carpano Antica Formula

THE EXPLORER 18
Manhattan-Style Draft Cocktail, Neat/On the Rocks

CHIP OFF THE BLOCK 18
Bearface 7-Year-Old Triple Oaked Whisky, Hennessy VS,
Carpano Antica Formula, Benedictine, Bitters

Zero Compromise

GARDEN TEA 8
Ginger Kombucha, Lemon, Mint, Cotton Candy

COSMO 8
Seedlip Grove 42, Cranberry, Lime, Simple

COCO MARG 8
Seedlip Grove 42, Coconut, Lime

Liquor

Single Malt Whisky

ISLAY SINGLE MALT 14
Lagavulin 8-Year-Old

Laphroaig 10-Year-Old 13

Bowmore 12-Year-Old 11

Ardbeg Uigeadail 20

SPEY SIDE 11
Glenfiddich 12-Year-Old

Glenfiddich 14-Year-Old 11

Bourbon Barrel Reserve 13

Glenfiddich Fire & Cane 15

Glenfiddich 18-Year-Old 25

Our Small Batch 25

HIGHLAND & LOWLAND 14
Glenkinchie 12-Year-Old

Dalmore 12-Year-Old 16

Dalmore 12-Year-Old 22

Sherry Cask 28

Dalmore 15-Year-Old 28

Gin

Pursuit Adventure Gin 8

Wild Life Rundle Gin 9

The Botanist 9

Gin Mare 9

Vodka

Trailblazer 8

Park Chili 8.5

Tito's 8.5

Vincent Van Gogh 9

Double Espresso 10

Gray Goose 10

Tequila & Mezcal

Sauza Gold 7

Casamigos Blanco 12

Creyente Mezcal 10

Santo Puro Mezquila 15

Rum

Sailor Jerry 7

El Dorado 15-Year-Old 9

Flor De Cana 18-Year-Old 12

Zacapa 23-Year-Old 14

Canadian Whisky

Bearface 7-Year-Old 8

Triple Oaked 8

Eau Claire Rupert's 8

Bearface Wilderness 9

Series Matsutake 9

Park Maple Rye 10

Caribou Crossing 15

Eau Claire Single Malt 20

Whisky Batch 21

Eau Claire Cask 47 21

Single Malt 47

Eau Claire Sherry Cask Batch 47

Bourbon

Buffalo Trace 8

Woodford Reserve 9.5

Kentucky Bourbon 15

Blanton's Gold 15

Cognac

Hennessy VS 10

Hennessy VSOP 15

Hennessy X.O. 36

Port 202

Graham's 20-Year-Old 15

Tawny Port 45

Graham's 40-Year-Old 45

Tawny Port 45

Draught Beer

FOLDING MOUNTAIN

Outbound Lager 9.25

Day Away XPA 9.25

SNAKE LAKE

Kinabik Pilsner 9.25

CANMORE BREWING

Sulphur Mt. Session Ale 9.25

Georgetown Brown Ale 9.25

FERNIE BREWING

Finish Line Hazy Pale Ale 9.25

FAHR

Fahr Away Hefeweizen 9.25

LAST BEST

Tokyo Drift IPA 9.25

ROTATING TAP

9.25

Tea, Coffee & Cold Drinks

JOLENE'S TEA HOUSE 4.5

Banff Breakfast, Creamy
Earl Grey, Alpine Peppermint,
Jasmine Gold Dragon, Wild Blueberry
Rooibos, Golden Chamomile

BANFF ROASTING COMPANY

Regular & Decaf Drip 3.75

Double Espresso 4

Macchiato 4

Americano 4

Latte 4.75

Cappuccino 4.75

Mocha 4.75

Flat White 4.75

COLD DRINKS

Pop 3.5

Juice 4.5

San Pellegrino 6.5

Sparkling Water 750mL 6.5

Wine

By the Glass

Canada

SPARKLING

	6oz	9oz
Frind Brut	19	—
Gray Monk Odyssey Brut Rose	17	—

WHITE

Pursuit Rocky Mountain Pinot Gris	14	17
Kitsch Riesling	20	28
Lake Breeze Sauvignon Blanc	17	22
Liquidity Chardonnay	18	24
Wild Goose Autumn Gold	15	19

ROSE

Pursuit Rocky Mountain Rose	14	17
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RED

Pursuit Rocky Mountain Cabernet	14	17
Hester Creek Merlot	15	19
Liquidity Pinot Noir	19	26
Sandhill Terroir Driven Syrah	17	23
Dirty Laundry Cabernet Sauvignon	20	28

By the Bottle

Canada

SPARKLING WINE

Frind Brut	78
Gray Monk Odyssey Brut Rose	72
Cave Spring Blanc de Blanc	105

WHITE

Pursuit Rocky Mountain Pinot Gris	60
Liquidity Chardonnay	72
Kitsch Riesling	79
Wild Goose Autumn Gold	62
Maverick Estate Sauvignon Blanc	73
Black Hills Estate Viognier	70
Lake Breeze Alize Roussanne	66
Tawse Robyn's Block Chardonnay	96
Martin's Lane Naramata Vineyards Riesling	139
Le Vieux Pin 'Ava'	102
Wild Goose Vineyards Gewurztraminer	60
Lake Breeze Pinot Blanc	65
Nichol Vineyard Pinot Gris	79
Checkmate Chardonnay	179
Tantalus Old Vines Riesling	128
Lake Breeze Sauvignon Blanc	68
Burrowing Owl Sauvignon Blanc	76
Liquidity Viognier	71
Tawse Quarry Road	96
Quails' Gate Stewart Family Reserve	108
Checkmate 'Little Pawn' Chardonnay	239

ROSE

Pursuit Rocky Mountain Rose	60
Culmina Saignée	76

RED

Pursuit Rocky Mountain Cabernet	60
Quails Gate Pinot Noir	75
Hester Creek Merlot	65
Dirty Laundry Cabernet Sauvignon	78
Sandhill Terroir Driven Cabernet Merlot	65
Haywire Organic Gamay	72
Nichol Vineyard Cabernet Franc	96
Nichol Vineyard Old Vines Syrah	112
Poplar Grove Syrah	99
Ex-Nihilo Pinot Noir	119
Foxtrot Pinot Noir	134
MacIntyre Reserve Ardua Merlot	189
Upper Bench Merlot	88
Culmina Family Estate Cabernet Sauvignon	119
Tawse Growers Vineyard Cabernet Franc	89
Moon Curser Petit Verdot	104
Burrowing Owl Malbec	102
Tinhorn The Creek	139
Road 13 GSM	98
Painted Rock Red Icon	187
Lake Breeze Meritage	69
Mission Hill Legacy Collection Quatrain	185
Poplar Grove The Legacy	155
Liquidity Pinot	75
Foxtrot The Waltz Pinot Noir	138
Martin's Lane Simes Vineyard Pinot Noir	219
Meyer Old Block Pinot Noir	122
Sandhill 'Terrior Driven' Syrah	65
Burrowing Owl Cabernet Sauvignon	124
Burrowing Owl Meritage	142
Osoyoos Larose Le Grand Vin	129
Culmina Malbec	109
La Stella Fortissimo	113
Sandhill Small Lots Sangiovese	84
BIG GUN 1.5L	
Osoyoos Larose Le Grand Vin	249
ICE	
Pursuit Rocky Mountain Ice Wine	79

International

CHAMPAGNE

Taittinger Brut Reserve FRA	165
Ruinart, Brut Rose FRA	225
Ruinart, Blanc de Blanc FRA	235

WHITE

Château de Sancerre, Cuvée du Connetable FRA	145
Tyrrell's Wines, Vat 1 Semillon Hunter Valley AUS	149
Trimbach, Grand Cru Mandelberg Riesling FRA	170
Jean-Marc Brocard, Chablis 1er Cru Montmains FRA	135
Joseph Phelps, Chardonnay Freestone Vineyards USA	159
Philippe Bouzereau Fils, Meursault 1st Cru - Vieux Clos du Château de Côteaux FRA	194
Dog Point Vineyard Sauvignon Blanc Section NZ	94

RED

Sokol Blosser, Big Tree Block Pinot Noir USA	214
Kangrilla, Road Q Shiraz AUS	182
Poggio Antico, Brunello di Montalcino ITA	234
Rocca di Montegrossi, San Marcellino Chianti Classico Gran Selezione ITA	167
Château de Beaucastel, Châteauneuf Du Pap FRA	209
Tolaini, Picconero ITA	217
Château Margaux, Margaux du Château Margaux FRA	239
Coppola, Eleanor USA	174
Louis Latour Beaune 1er Cru Vignes Franches FRA	258
La Spinetta Barolo Garretti ITA	176
Tate Spring Street Cabernet Sauvignon USA	185

BIG GUN 1.5L

St. Supéry Estate, Cabernet Sauvignon USA	279
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CORAVIN Wine Program 5oz

Checkmate Artisanal Winery, Chardonnay	38
Trimbach, Grand Cru Mandelberg Riesling	35
Mission Hill Family Estate, Legacy Collection Quatrain	39
Austin Hope, Cabernet Sauvignon	36
Rocca di Montegrossi, San Marcellino Chianti Classico Gran Selezione	34



KIDS MENU

Breakfast

10

Choice of Main

BACON OR SAUSAGE & EGGS W/ TOAST

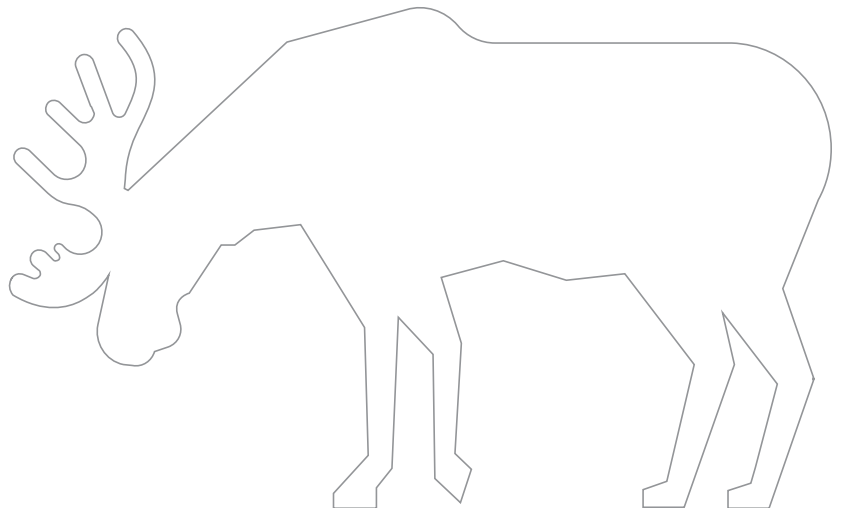
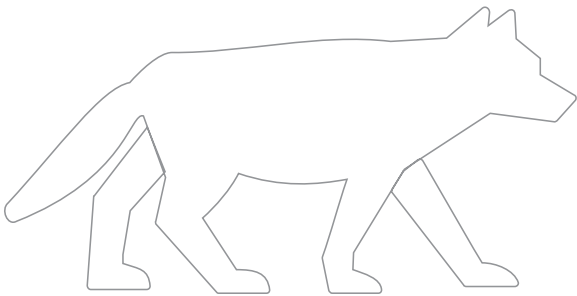
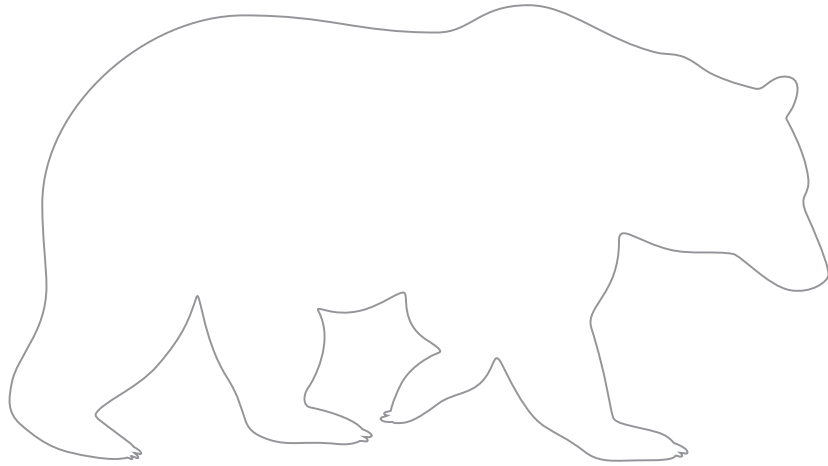
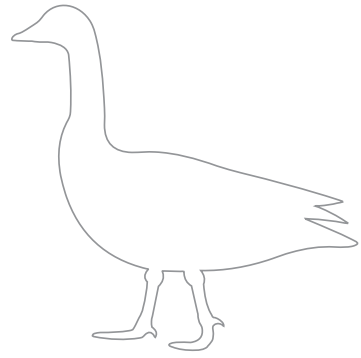
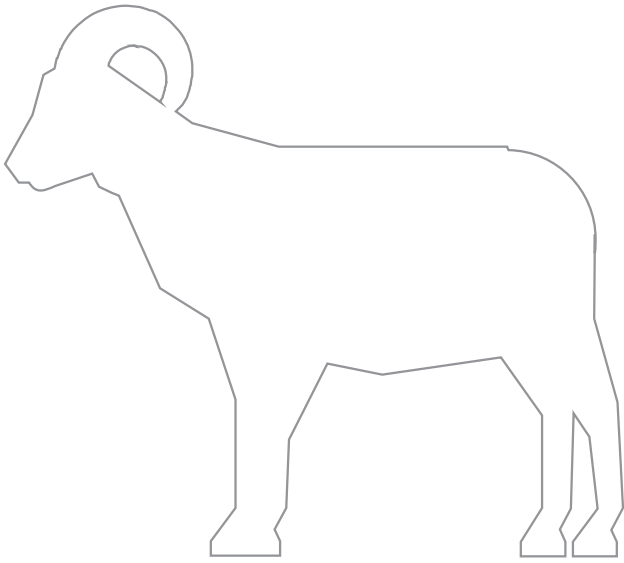
FRENCH TOAST

FRESH FRUIT

Includes Juice or Milk



BRAZEN.



KIDS MENU

All Day

12

Choice of Main

MAC & CHEESE

40Z BURGER W/ FRIES

CHICKEN LEG W/ POTATOES

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

BRAZEN.

