

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.

Brunch Plates

CLASSIC BREAKFAST NF
Two Eggs Your Way, Choice of Bacon, Pork Sausage or Canadian Bacon, House Potatoes, Uprising Bakery Sourdough, House Preserve
17

PEANUT BUTTER & CHOCOLATE FRENCH TOAST V
Hazelnut Chocolate Spread, Peanut Butter, Brioche, House Preserve
19

THE PARFAIT NF, V
Lemon Curd, Greek Yogurt, House Toasted Granola, House Preserve
18

SALMON BRIE TOAST OW, NF
Arugula, Caper Dill Cream Cheese, Pickled Red Onion, Brie, Lemon Zest, House Potatoes
22

STEAK & POTATOES GF, NF
Certified Angus Beef Hanger Steak, Garlic and Parsley Butter, Pickled Red Onions, Parmesan Truffled Honey Butter Potatoes
26

CROQUE MADAME NF
Canadian Bacon, Applewood Smoked Cheddar, Brioche, Sunny Side Up Egg, Hollandaise
19

CHICKEN CLUB NF
Confit Chicken, Truffle Aioli, Tomato, Arugula, Bacon, Local Sourdough
21

MOUNT ROYAL WITH CHEESE NF
8oz Kobe Beef Burger, Smoked Meat, Canadian Cheese Curds, Gaufrette Potatoes, Poutine Gravy, Mustard, Brioche
26

MOULES-FRITES DF, NF
Matcha Broth, Tobiko, Gaufrette Potatoes
25

Brunch Cocktails

BRAZEN'S SHAFT
Amaretto, Frangelico, Peyto Espresso, Maple Cream
18

MIMOSA
Sparkling, Organic Juice
12

CAESAR
Trailblazer Vodka, Clamato, Worcestershire, Tabasco
15

BOOZY LATTE OF THE MONTH
Market Price

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

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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Snacks

PICKLED DEVEILED EGGS *DF, GF, NF*
Saffron Mousse, Dill
6

PORK RILLETTE *DF, NF*
Plum Coulis, Pickled Grapes, House Bread
13

BLACK BEAN SOUP *V, GF, NF*
Smoked Crème Fraîche, Pico de Gallo, Cilantro
11

STUFFED MUSHROOM CAPS *NF, GF*
Prawn Mussolini, Miso Butter, Wasabi Peas
15

MAC & BRIE *NF, V*
Scoobi Doo Pasta, Double Cream Brie
12

Small Plates

SMOKED BEEF TARTARE *NF, DF, GF*
Cognac, Garlic Aioli, Pickled Onion, Truffle Oil
21

SALT COD *GF, NF, DF*
Remoulade, Lemon Caviar, Tobiko, Gaufrettes
16

LAMB CHOPS *NF, DF*
Rosemary Demi, Mint Sponge, Chimichurri
25

SMOKED STICKY RIBS *NF, GF, DF*
Pork Baby Back Ribs, Saskatoon Chili Glaze
18

CHICKEN POPS *GF, NF, DF*
Sweet and Spicy Glaze, House Relish
16

PORK BELLY *NF, GF*
Carrot Ginger Purée, Pickled Mustard, Sour Maple
15

Vegetables

TRUFFLE PARMESAN POTATOES *GF, NF, V*
Honey Butter
10

SQUASH & CHARD SALAD *VE, DF, NF*
Ginger Citrus Dressing, Quinoa, Cranberry, Sunflower Seeds
13

BEET CARPACCIO *V, DF*
Pears, Black Garlic Cashew Cream, Beet Greens, Walnuts, Fermented Honey
13

CORN BOWL *NF, V*
Red Curry Cream Corn, Traditional Cornbread, Popcorn Shoots
11

SHERRY CREAM MUSHROOMS *V*
Red Fox Fungi Mushrooms, Local Uprising Bakery Sourdough
14

BRUSSELS *GF, NF, V*
Shropshire Blue, Dill, Saskatoon Orange Glaze
14

Large Plates

GINGER BEEF *NF, DF*
Certified Angus Beef Hanger Steak, Blistered Shishito Pepper, Onion, Ginger Syrup
29

SALMON *DF*
Roasted Tomato Chutney, Kalamata Olive, Capers, Red Velouté
38

MUSHROOM GNOCCHI *NF, V*
Sherry Cream Mushrooms, Tarragon
28

GREEN TEA MUSSELS *DF, NF*
Matcha Broth, Tobiko, Uprising Bakery Sourdough
30

14OZ NEW YORK *GF, NF*
Certified Angus Beef Striploin, Banff Roasting Company Coffee Rub, Chocolate Jus
50

BRAISED CABBAGE *VE, DF, GF*
Miso, Rice Paper, Smoked Tofu Cashew Cream, Dill, Pickled Onions
27

Dessert

CRÈME BRÛLÉE *GF*
Banff Roasting Company Coffee, Baileys, Hazelnut Powder
13

CHEESECAKE
Carrot Cake Crumb, Carrot Ginger Gelato
13

CHOCOLATE CAKE
Miso Caramel, Chips, Peanuts
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





KIDS MENU

Breakfast

10

Choice of Main

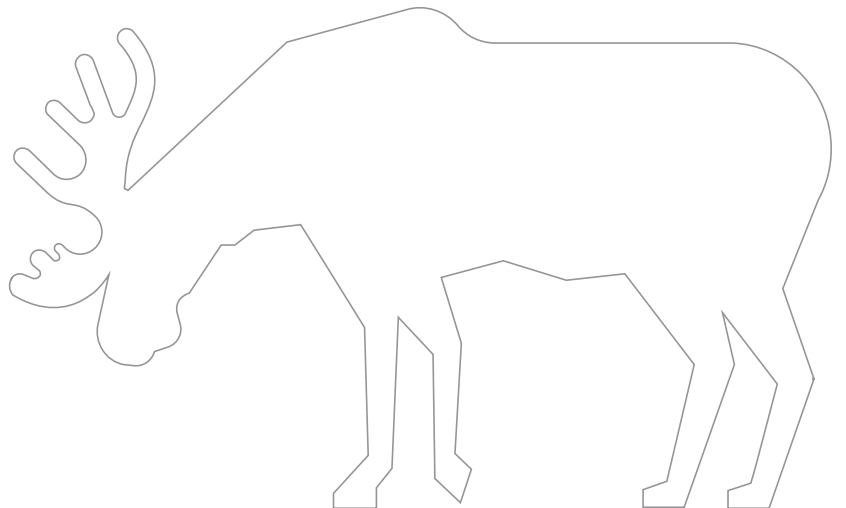
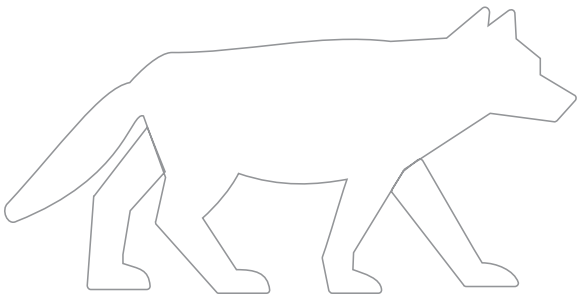
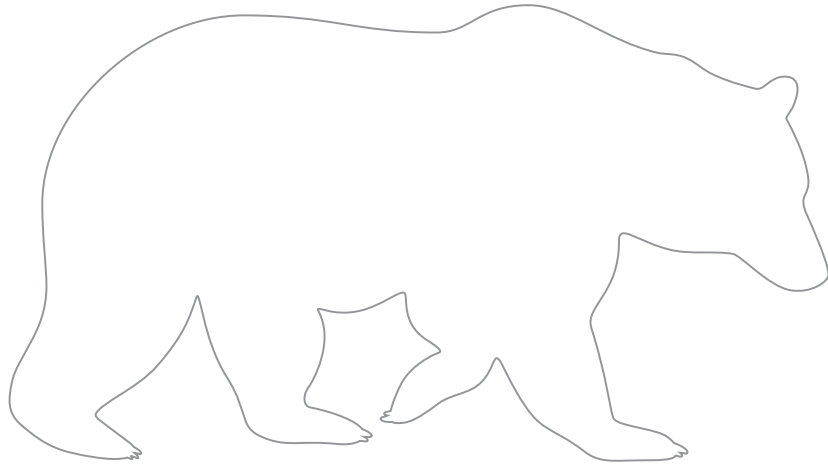
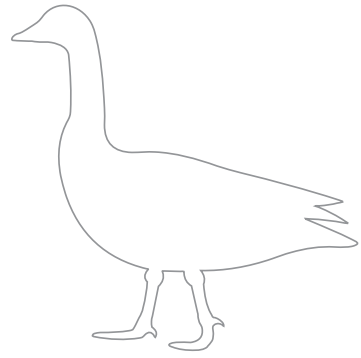
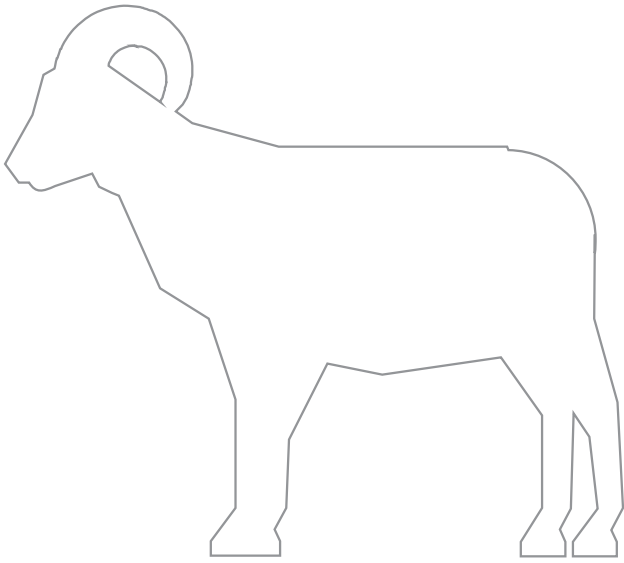
BACON OR SAUSAGE & EGGS W/ TOAST

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.

