



## WINE BY THE BOTTLE

### White

<b>St. Supery Sauvignon Blanc</b> - Napa, California, USA	\$60
<b>Treanna Chardonnay</b> - Paso Robles, California, USA	\$60
<b>Ex Nihilo Pinot Gris</b> - Okanagan, BC, Canada	\$65
<b>Little Engine Chardonnay</b> - Okanagan, BC, Canada	\$70
<b>Merry Edwards Sauvignon Blanc</b> - Russian River, Sonoma, California, USA	\$90

### Red

<b>Lan</b> Crianza Tempranillo – Rioja, Spain	\$40
<b>Campagnola</b> Ripasso – Veneto, Italy	\$45
<b>Heartland</b> Shiraz – Langhorne Creek, Australia	\$50
<b>Liquidity</b> Dividend Blend – Okanagan, BC, Canada	\$55
<b>Quails Gate</b> Merlot – Okanagan, BC, Canada	\$60
<b>Poppy</b> Pinot Noir – Monterey, California, USA	\$60
<b>Pianirossi</b> Sidus Sangiovese – Tuscany, Italy	\$60
<b>Optima</b> Zinfandel – Dry Creek Valley, Sonoma, California, USA	\$65
<b>Lake Sonoma</b> Cabernet Sauvignon – Sonoma, California, USA	\$65
<b>La Spinetta</b> Langhe Nebbiolo – Piedmont, Italy	\$65
<b>Gray Monk Odyssey</b> Meritage – Okanagan, Canada	\$65
<b>Optima</b> Cabernet Sauvignon – Alexander Valley, Sonoma, USA	\$70
<b>Marietta</b> Arme Blend – Alexander Valley, Sonoma, California, USA	\$75
<b>Little Engine</b> Merlot – Okanagan, BC, Canada	\$80
<b>Mitolo</b> Savitar Shiraz – McLaren Vale, Australia	\$85
<b>Chateau Maucoil</b> Chateauneuf-du-Pape – Rhone Valley, France	\$90
<b>La Torre</b> Brunello di Montalcino – Tuscany, Italy	\$95
<b>Merry Edwards</b> Pinot Noir – Russian River, Sonoma, California, USA	\$120



## WINE BY THE GLASS

### White

	5oz Gl / Btl
<b>Dr. Pauly Bergweiler Riesling</b> Mosel, Germany	\$8 / \$40
<b>Zenato Pinot Grigio</b> Veneto, Italy	\$8 / \$40
<b>Mount Riley Sauvignon Blanc</b> Marlborough, New Zealand	\$9 / \$45
<b>Cedar Creek Chardonnay</b> Okanagan, BC, Canada	\$10 / \$50

### Rose/Sparkling

<b>Domaine Montrose Rose</b> Languedoc, France	\$8 / \$40
<b>Vaparetto Prosecco</b> Veneto, Italy	\$8 / \$40

### Red

<b>Alta Vista Malbec</b> Mendoza, Argentina	\$8 / \$40
<b>Heartland Sposa Blend</b> Langhorne Creek, Australia	\$9 / \$45
<b>Ballard Lane Pinot Noir</b> Santa Barbara, California, USA	\$10 / \$50
<b>Chasing Lions Cabernet Sauvignon</b> Napa Valley, California, USA	\$11 / \$55



## COCKTAILS – 2oz - \$9.50

**Mt. Kidd Mule** – Stoli Cucumber, Annex Craft Ginger Beer, Lime Juice, garnished with Mint and Cucumber

**Galatea Spritz** – Aperol, Prosecco, Soda, garnished with Orange Wheel

**Boundary Ranch Caesar** – Stoli, Clamato, Pickled Bean Juice, Worcestershire, Tabasco, garnished with Celery Salt Rim and Pickled Bean

**Fortress Dark & Stormy**– Havana Club 7yr, Annex Craft Ginger Beer, Lime Juice

**Glacier Blueberry Tea** – Stoli Blueberri, Lemonade, Soda, garnished with fresh Lemon and frozen Blueberries

**Mist Mountain Lemonade** – Gordon’s Gin, Annex Saskatoon Lemonade Craft Soda, garnished with Mint, fresh Lemon and frozen Raspberries

## BEER

### Draft – 16oz

Banded Peak Mt. Crushmore Pilsner	\$8.50
Banded Peak Summit Seeker IPA	\$8.50

### Canned – 473ml

Tool Shed People Skills Cream Ale	\$9.50
Tool Shed Red Rage Irish Red Ale	\$9.50
Tool Shed Star Cheek IPA	\$9.50
Tool Shed Passion Fruit Ale	\$9.50
Banded Peak Plainsbreaker Hopped Wheat Ale	\$9.50
Moosehead	\$8.50
Bud Light	\$9.00
Kokanee	\$9.00
Village Cider	\$9.00
Village Non-Alcoholic Pale Ale	\$9.00
Nutrl Lemon	\$8.00
Nutrl Grapefruit	\$8.00
Tempo Strawberry Lemon	\$8.00
Tempo Grapefruit	\$8.00



### TWILIGHT MENU – 9pm-Close

<b>Fresh Maseca Chips and Pico de Gallo</b>	<b>\$9</b>
White Corn Chips, House-Made Pico de Gallo	
<b>Fried Oyster Mushrooms</b>	<b>\$15</b>
Togarashi Spice, Red Onion, Basil Lime Aioli	
<b>Baked Triple Cream Brie</b>	<b>\$18</b>
Summer-Berry Salsa, Red Grapes, Multigrain Baguette	
<b>Warm Lobster Dip</b>	<b>\$18</b>
Baked with Mozzarella Cheese served with Fresh Cucumber and Warm Bread Sticks	
<b>Buffalo Chicken Wings</b>	<b>\$16</b>
Crisp Wings, Hot Sauce, Cucumber and Ranch	
<b>Tequila Shrimp Skillet</b>	<b>\$18</b>
Pacific Shrimp, Spolumbo’s Chorizo, Jalapeno, Sweet Corn, Fresh Cilantro and Tequila Lime Sizzle	
<b>Nachos</b>	<b>\$21</b>
Corn Chips, Jalapeno Peppers, Diced Onion, Fresh Tomato, Cheese Blend, Chipotle Sauce, Cilantro, Pico de Gallo, served with Sour Cream	

### 10” Pan Baked Pizza

<b>Margherita</b>	<b>\$14</b>
Roma Tomato, Mozzarella, Fresh Basil	
<b>Veggie Deluxe</b>	<b>\$17</b>
Broccoli, Portabella Mushrooms, Feta Cheese, Fresh Tomato	
<b>Kananaskis Rancher</b>	<b>\$21</b>
Shaved Prime Rib, Smoked Bacon, Jalapeno Pepper, Red Onion	
<b>BBQ Chicken</b>	<b>\$18</b>
Grilled Chicken, Red Onion, Sweet Corn, Mesquite BBQ Sauce, Chipotle Cream	



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