



SUNDAY BRUNCH 10AM - 2PM

SCOTCH EGG 10

SPOLUMBO SPICY SAUSAGE / PANKO / FREE RUN EGG / LEMON DIJON AIOLI

CHICKEN & WAFFLES 22

HOMEMADE BUTTERMILK WAFFLES / DEEP-FRIED FREE-RANGE ALBERTA CHICKEN / FREE-RANGE POACHED EGGS / HOLLANDAISE SAUCE / MAPLE SYRUP / FRIED POTATOES

CROQUE MADAME 22

UPRISING SOURDOUGH BREAD / VALBELLA OLD FASHIONED HAM / BÉCHAMEL SAUCE / TICKLER CHEDDAR / FRIED FREE-RANGE EGG / MICRO GREENS / FRIED POTATOES

THE MAIN STREET 20

2 EGGS ANY STYLE / WILD BOAR BACON / VALBELLA MENNONITE SAUSAGE / FRIED POTATOES / UPRISING SOURDOUGH TOAST

HUEVOS RANCHEROS 22

FRIED POTATOES / PEPPERS / ONIONS / CHORIZO SAUSAGE / 2 FRIED EGGS / SALSA / SOUR CREAM / GUACAMOLE / CHIPOLTE AIOLI

BREAKFAST BANANA SPLIT 18

BANANA / FRESH BERRIES / HOUSEMADE GRANOLA / GREEK VANILLA YOGURT / HONEY DRIZZLE / UPRISING SOURDOUGH TOAST / CHERRY JAM

SIDES

UPRISING SOURDOUGH TOAST 2 / EGG 2 / FRIED POTATOES 4 / WILD BOAR BACON 6 / VALBELLA SAUSAGE 4

LIBATIONS

MIMOSA 10

CREMANT DE BOURGOGNE / ORANGE, PINEAPPLE OR GUAVA JUICE

BOW VALLEY CEASER - SINGLE 11 / DOUBLE 15

PARK DISTILLERY CHILI VODKA / CANMORE PARKWAY CLAMATO AND RIM / TABASCO / WORCESTERSHIRE SAUCE / PICKLE

KICKING HORSE MARTINI 16

PARK ESPRESSO VODKA / ZUIDAM ESPRESSO LIQUEUR / DEMERARA SYRUP / KICKING HORSE ESPRESSO / COFFEE AND A SMOKE BITTERS

PALOMA 16

TEQUILA / FRESH SQUEEZED GRAPEFRUIT AND LIME JUICES / ROSEMARY SYRUP / SODA

APEROL SPRITZ 14

APEROL / CREMANT DE BOURGOGNE / SERA ITALIAN SODA

SHAFT 14

COFFEE LIQUEUR / VODKA / ESPRESSO COFFEE / CREAM SHAKEN AND SERVED ON ICE

IRISH COFFEE 12

IRISH WHISKY / KICKING HORSE COFFEE / FRESH WHIPPED CREAM

HOT APPLE CIDER 16

RYE / APPLE BRANDY / UNFILTERED APPLE JUICE / CAYENNE, CINNAMON SYRUP / LEMON

HOPS & NECTAR 16

HIBISCUS INFUSED WILDLIFE BOTANICAL GIN / BURWOOD HONEY LIQUEUR / LIME JUICE / ROSEHIP & ELDERBERRY SYRUP / HOPS BITTERS / CABIN IPA



BEER / CIDER / MEAD

^{\$}6/355_{ML} ^{\$}8/473_{ML}

Pilsner, Kinabik, Snake Lake, AB
Kolsch, High Country, MT. Begbie, BC
New England Pale Ale, Blindman Brewing, AB
Pale Ale, Not a Hazy, Snake Lake, AB
India Pale Ale, Sunshine Rain, Cabin Brewing, AB
India Pale Ale, Hazy High Five, Yellowdog, BC
Spiced White Ale, Django, Ale Architect, AB
Lagered Blonde Ale, Highline, Canmore Brewing Co, AB
Red Ale, Range Road, Balzac Brewing, AB
Nut Brown, Rail Ale, Howe Sound, BC
Brown Ale, Georgetown, Canmore Brewing, AB
Rye Beer, Ryes Against The Machine, Hells Basement, AB
Milk Stout, Arm Candy, Born Colorado, AB
Vanilla Latte Stout, Ice Cutter, Snake Lake, AB
Cherry Sour, Baltus Van Tassel, Dandy Brewing, AB
Plum Sour, Dont Have to be Cool, Dandy Brewing, AB
Mead, Meadjito or Seadog radler, Fallentimber, AB
Cider, Marty McDry or Positive Currant, Core Values, Canmore, AB

355ML
355ML
473ML
473ML
473ML
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WINE

50Z/BOTTLE

REDS

2019 Pinot Noir, TH Wines, Okanagan, BC 14/65
2019 Lange Nebbiolo, Elio Altare, Piedmont, Italy 14/65
2017 Cotes du Rhones, Caves des Papes Heritage, France 12/55
2018 Tempranillo, Bodegas Belezos 50/50, Rioja, Spain 12/50
2017 Malbec, Finca Trapezio, Mendoza, Argentina 60
2018 Syrah, Nichol Vinyard, Naramata, BC 65
2018 Cabernet Sauvignon, Cultivar, Napa Valley, USA 65

WHITES

2017 Pinot Gris, Haywire Wines, Summerland, BC 13/60
2019 Sauvignon Blanc, St Supery, Napa Valley, USA 13/60
2019 Chardonnay, Craven, Stellenbosch, South Africa 14/65
2016 Riesling, Gruber Roschitz, Roshitz, Austria 50
2018 Albarino, Le Liebre Y La Tortuga, Rias Biexas, Spain 50

ROSE

2019 Mirabeau en Provence, Cotes de Provence, France 12/55

BUBBLES

2015 - Cremant De Bourgogne Millesime, Lugny, France 11/50
n/v - Lambrusco Di Sorbara, Italy 60

NON-ALCHOLIC DRINKS

HOMEMADE ICE TEA 5
HOMEMADE LEMONADE 5
GRIZZLY PAW BREWING CO 5
Root Beer, Cream Soda, Grapefruit Soda
ANNEX ALE PROJECT, CALGARY, AB 5
Ginger Beer
SCHNEIDERS SODA, CANMORE, AB 4
Black Gold Cola
JUICE 5
orange, pineapple, guava
TEA 4
AMERICANO 4
CAPPUCCINO 5
LATTE 5

CASAMARO SODAS, ITALY 6
(bitter, herbal, fruity and refreshing)

SERA - purple flower, strawberry candy, and fruit tart acidity
CAPO - wildflowers, peppermint leaves, mellow key lime acidity
ONDA - candied lemons, fresh sage, and slight salinity
ALTA - dark berries, fruity spices, and bright pink citrus peel

ORDER COCKTAILS TO GO!

ORDER TAKE OUT
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