### Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jackson’s Mule</td>
<td>Plymouth Gin, Lime, Chili, Mint, Ginger, Soda - 15</td>
</tr>
<tr>
<td>Canadian Maple Old Fashioned</td>
<td>Bearface Rye, Sortilege Maple Whiskey, Pecan Bitters - 16</td>
</tr>
<tr>
<td>Charred Pineapple Margarita</td>
<td>Arette Blanco, Cointreau, Lime Juice, Caramelized Pineapple Purée, Li Hing Rim - 15</td>
</tr>
<tr>
<td>Antica Canadian Manhattan</td>
<td>Lot 40 Rye, Antica Vermouth, Aromatic Bitters - 16</td>
</tr>
<tr>
<td>Mint Paloma</td>
<td>Arette Blanco Tequila, Lime Juice, Ruby Red Grapefruit Juice - 14</td>
</tr>
<tr>
<td>Almond Joy</td>
<td>Disarono, Booker’s Bourbon, Orgeat Syrup, Egg White, Bitters - 16</td>
</tr>
<tr>
<td>White Pear Cosmo</td>
<td>Pear Williams, Cointreau, Lime Juice, White Cranberry Juice - 14</td>
</tr>
<tr>
<td>King Edward’s Cranberry</td>
<td>Kings Ginger Liqueur, Grapefruit Vodka, Cranberry Juice, Lime - 14</td>
</tr>
<tr>
<td>Appalachian</td>
<td>Buffalo Trace Bourbon, Crème de Cacao Dark, Island Oasis Ice Cream - 15</td>
</tr>
</tbody>
</table>

### Cans

<table>
<thead>
<tr>
<th>Cans</th>
<th>Wines</th>
<th>Cocktails</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local - 9</td>
<td>Grizzly Paw 3 Sisters Pale Ale (473ML)</td>
<td>Jack’s Mule</td>
</tr>
<tr>
<td>Citrus - 9</td>
<td>Grizzly Paw Lemon Shandy (473ML)</td>
<td>Canadian Maple Old Fashioned</td>
</tr>
<tr>
<td>Cooler - 9</td>
<td>Tempo Gin Smash Lemon &amp; Mint (473ML)</td>
<td>Charred Pineapple Margarita</td>
</tr>
</tbody>
</table>

### Draft

- 20oz - 12 / 32oz - 19 / 60oz - 35: 
  - Radeberger Pilsner
  - Hacker-Pschorr Munich Gold
  - Hacker-Pschorr Weisse Bier
  - Hacker-Pschorr Dunkel
  - Schöfferhofer Grapefruit

- 20oz - 10 / 32oz - 16 / 60oz - 29: 
  - Big Rock IPA
  - Rock Creek Apple Cider

- 20oz - 9 / 32oz - 14 / 60oz - 26: 
  - Big Rock Banff Springs Lager

### Wines

- Drouhin Mâcon Villages Chardonnay, France - 14/62
- Colterenzio Lumo Pinot Grigio, Italy - 13/57
- Whitehaven Sauvignon Blanc, New Zealand - 15/65
- Rabl Zweiglt Rosé, Austria - 13/57
- Canella Prosecco, Italy - 14/62
- Mission Hill Estate Series Cabernet & Merlot, Canada - 13/57
- Tinto Negro Limestone Malbec, Argentina - 15/65
- House Red or White Cellar Selection - 12/54

### Looking for More Options?

Ask your Server about our Extended Beverage List.
SOFT PRETZELS
MUSTARD BUTTER, BEER MUSTARD - 14
+ OBATZDA (BAVARIAN CHEESE SPREAD) - 7

POUTINE
PULLED SMOKED BOAR, CHEESE CURDS,
GRAVY, SEA SALT FRIES - 21

POTATO PANCAKES
APPLE SAUCE, DILL SOUR CREAM - 16
+ HOT SMOKED TROUT - 9

KÖNIGSBERGER KLOPSE
ALBERTA AAA BEEF & PORK MEATBALLS,
BC MUSHROOMS, CREAMY CAPER SAUCE - 19

HARVEST SALAD
WATERCRESS, ARUGULA, PICKLED ONION,
CUCUMBER, LEMON VINAIGRETTE - 16
+ HOT SMOKED TROUT - 9

SIDES
FRENCH FRIES - 9
POTATO SALAD - 9
ONION RINGS - 11
BRATWURST - 11
GRAVY - 5
BRAISED RED CABBAGE - 7
SAUERKRAUT - 7
SPÄTZLE - 11

WE ARE PROUD TO SHOWCASE SOME OF OUR FAVORITE SUSTAINABLE PRODUCTS SOURCED FROM ALBERTA AND BC FARMS. OUR PARTNERSHIP INCLUDES POPLAR BLUFF ORGANICS, MOUNTAIN VIEW COLONIES, MANS EGGS, GALIMAX FARM COLLECTIVE, HIGHWOOD CROSSING, BASIL RANCH, VALBELLA GOURMET MEATS AND CANADIAN HERITAGE MEATS.

BETWEEN THE BUN
SERVED WITH YOUR CHOICE OF:
FRENCH FRIES, POTATO SALAD OR GREEN SALAD.
POUTINE - 5
*GLUTEN FREE BREAD AVAILABLE UPON REQUEST*

WALDHAUS CHEESEBURGER
SMOKED BACON, CARAMELIZED ONION,
BREAD & BUTTER PICKLES, SWISS CHEESE,
WALDHAUS SAUCE, MUSTARD AIOLI,
PRETZEL BUN* - 28

LEBERKÄSE SANDWICH
GERMAN BOLOGNA, SPICY MUSTARD,
CARAMELIZED ONION, PRETZEL BUN* - 25

ROASTED MUSHROOM TARTINE
WILD BC MUSHROOM, RADISH, TRUFFLE WHIPPED BUTTER,
WATERCRESS, SBRINZ CHEESE, RYE BREAD* - 23

ON DAS PLATE
WÜRST PLATE
HOUSEMADE SAUSAGES, SAUERKRAUT,
POTATOES, MUSTARD - 26

WALDHAUS WINGS
SALT & PEPPER, HONEY GARLIC, HOT SAUCE,
WHISKEY BBQ, HAUS SAUCE,
CRUDITÉS, BLUE CHEESE DIP - 21

14 OZ. VEAL CHOP
PEPPER-CHIVE BUTTER, FRESH LEMON, GREEN BEANS
WITH ONION & SPECK, SERVED WITH SPÄTZLE - 49

WALDHAUS PORK SCHNITZEL
BREADED & SERVED WITH FRENCH FRIES OR
POTATO SALAD AND BRAISED RED CABBAGE- 34
KASE: EMMENTAL & GRUYÈRE
JÄGER: MUSHROOM-ONION CREAM SAUCE
DIILLKRAUT: DILL SOUR CREAM & GHERKIN

SHARING IS CARING
CHEESE BOARD
SMALL FARMSTEAD CHEESES, CHUTNEY, PICKLED VEGETABLES, FRENCH BAGUETTE - 24

HAUS PUBCHOS
KETTLE CHIPS, CHEDDAR & PEPPER JACK CHEESE,
ONION, SMOKED TOMATO, PICKLED JALAPEÑO, ROASTED GARLIC DIP, GUACAMOLE - 24
+ BRATWURST | 11

ALPINE CHEESE FONDUE
EMMENTAL & GRUYÈRE CHEESE, WHITE WINE, GARLIC,
KIRSCH, NUTMEG, APPLE, GHERKIN, BAGUETTE
(FULL SIZE FONDUE WILL BE SERVED WITH PICKLED VEGETABLES & POTATOES) - 52 / 88
+ CURED MEATS - 21
+ MARKET VEGETABLES - 12
+ KIRSCHWASSER 1 OZ - 10

PLEASE NOTE THAT WE CANNOT OFFER CHEESE FONDUE OUTSIDE ON THE PATIO. WE WILL GLADLY MOVE YOUR PARTY INDOORS TO ENJOY (SUBJECT TO TABLE AVAILABILITY)

CHOCOLATE FONDUE FOR 2
STRAWBERRY, BANANA, HOUSEMADE MARSHMALLOWS, ASSORTED PASTRY - 29
+ FRANDELICO, BAILEYS OR KAHÍLA - 7

BLACK FOREST CAKE
GLUTEN FREE CHOCOLATE SPONGE CAKE,
VANILLA-KIRSCH CREAM, SOUR CHERRIES - 13

APPLE STRUDEL
CREAMY SALTED CARAMEL, VANILLA ICE CREAM, RUM RAISIN - 12

SEASONAL ICE CREAM
SEASONAL FRUIT FLAVOR, CARAMEL FLORENTINE COOKIE - 10
# Extended Beverage List

## White Wine

<table>
<thead>
<tr>
<th>Volume (ML)</th>
<th>Drink</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>375 ML</strong></td>
<td>PROSPECT WINERY CENSUS CHARDONNAY</td>
<td>BRITISH COLUMBIA, CANADA</td>
</tr>
<tr>
<td></td>
<td>MERRYVALE STARMONT CHARDONNAY</td>
<td>CALIFORNIA, USA</td>
</tr>
<tr>
<td></td>
<td>DR. LOOSEN RIESLING</td>
<td>MOSEL, GERMANY</td>
</tr>
<tr>
<td></td>
<td>GERARD BERTRAND COTE DES ROSE LANGUEDOC</td>
<td>FRANCE</td>
</tr>
<tr>
<td></td>
<td>KETTLE VALLEY PINOT GRIS</td>
<td>BRITISH COLUMBIA, CANADA</td>
</tr>
<tr>
<td><strong>750 ML</strong></td>
<td>ROMBAUER VINEYARDS CHARDONNAY</td>
<td>CARNEROS, CALIFORNIA, USA</td>
</tr>
<tr>
<td></td>
<td>KETTLE VALLEY CHARDONNAY</td>
<td>BRITISH COLUMBIA, CANADA</td>
</tr>
<tr>
<td></td>
<td>JOSEPH DROUHIN CHARDONNAY</td>
<td>MACON VILLAGES, BOURGOGNE, FRANCE</td>
</tr>
<tr>
<td></td>
<td>KETTLE VALLEY PINOT GRIS</td>
<td>BRITISH COLUMBIA, CANADA</td>
</tr>
<tr>
<td></td>
<td>FRANZ HAAS PINOT GRIS</td>
<td>TRENTO, ITALY</td>
</tr>
<tr>
<td></td>
<td>WHITEHAVEN SAUVIGNON BLANC</td>
<td>MARLBOROUGH, NZ</td>
</tr>
<tr>
<td></td>
<td>KUHLMAN PLATZ RIESLING</td>
<td>ALSACE, FRANCE</td>
</tr>
<tr>
<td></td>
<td>ST. URBANS HOF ESTATE RIESLING</td>
<td>MOSEL, GERMANY</td>
</tr>
<tr>
<td></td>
<td>WOLFBERGER GEWURZTRAMINER</td>
<td>ALSACE, FRANCE</td>
</tr>
<tr>
<td></td>
<td>STAGS’ LEAP VIOGNIER</td>
<td>CALIFORNIA, USA</td>
</tr>
</tbody>
</table>

## Red Wine

<table>
<thead>
<tr>
<th>Volume (ML)</th>
<th>Drink</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>375 ML</strong></td>
<td>KING ESTATE PINOT NOIR</td>
<td>OREGON, USA</td>
</tr>
<tr>
<td><strong>750 ML</strong></td>
<td>ILLAHE PINOT NOIR</td>
<td>WILLAMETTE VALLEY, OREGON, USA</td>
</tr>
<tr>
<td></td>
<td>CALERA PINOT NOIR</td>
<td>CENTRAL COAST, CALIFORNIA, USA</td>
</tr>
<tr>
<td></td>
<td>DOMAINE DE LA VOUGERAIE TERRES DE FAMILLE PINOT NOIR</td>
<td>BORDEAUX, FRANCE</td>
</tr>
<tr>
<td></td>
<td>ST. SUPERY CABERNET SAUVIGNON</td>
<td>NAPA VALLEY, CALIFORNIA, USA</td>
</tr>
<tr>
<td></td>
<td>CHATEAU MONTELENA CALISTOGA CUVEE CABERNET SAUVIGNON</td>
<td>NAPA VALLEY, CALIFORNIA, USA</td>
</tr>
<tr>
<td></td>
<td>FRANCIS FORD COPPOLA IVORY LABEL CABERNET SAUVIGNON</td>
<td>NAPA VALLEY, CALIFORNIA, USA</td>
</tr>
<tr>
<td></td>
<td>EVOLVE CABERNET SAUVIGNON</td>
<td>BRITISH COLUMBIA, CANADA</td>
</tr>
<tr>
<td></td>
<td>MISSION HILL ESTATE SERIES CABERNET MERLOT</td>
<td>CALIFORNIA, USA</td>
</tr>
<tr>
<td></td>
<td>BLASTED CHURCH MERLOT</td>
<td>BRITISH COLUMBIA, CANADA</td>
</tr>
<tr>
<td></td>
<td>DUCKHORN DECAY MERLOT</td>
<td>SONOMA COUNTY, CALIFORNIA, USA</td>
</tr>
<tr>
<td></td>
<td>PAUL JABOULET AINE SHIRAZ</td>
<td>CROZES-HERMITAGE, RHONE, FRANCE</td>
</tr>
<tr>
<td></td>
<td>WYNNS SHIRAZ</td>
<td>COONAWARRA, AUSTRALIA</td>
</tr>
<tr>
<td></td>
<td>TRAPICHE MALBEC</td>
<td>MENDOZA, ARGENTINA</td>
</tr>
<tr>
<td></td>
<td>TINTO NEGRO LIMESTONE MALBEC</td>
<td>MENDOZA, ARGENTINA</td>
</tr>
<tr>
<td></td>
<td>BLACK SAGE CABERNET FRANC</td>
<td>BRITISH COLUMBIA, CANADA</td>
</tr>
</tbody>
</table>
**RED WINE**

- Frogs Leap Zinfandel
  - California, USA
- Masi Compoliorin Ripasso
  - Red Blend, Veneto IGT, Italy
- Kettle Valley Brakemans
  - Red Blend, British Columbia, Canada
- Laughing Stock Portfolio
  - Red Blend, British Columbia, Canada
- Chateau d’Argedens
  - Bordeaux, France

**SPARKLING ROSÉ**

- Moët & Chandon (375ml)
  - Champagne, France
- Canella Prosecco (750ml)
  - Veneto, Italy
- Rabl Rosé (750ml)
  - Zweigelt Rosé, Kamptal, Austria

**FEATURING**

- Erdinger Dunkel (500ml)
  - Dark Wheat Beer
- Erdinger Weisse (500ml)
  - Wheat Beer
- Erdinger Alkoholfrei (500ml)
  - Non-Alcoholic Beer
- Corona Extra (330ml)
  - Pale Lager
- Mongozo Pilsner
  - Gluten Removed Beer
- Budweiser (355ml)
  - Lager
- Bud Light (355ml)
  - Light Lager
- Kokane (355ml)
  - Lager
- Moosehead (355ml)
  - Lager
- Alexander Keiths (355ml)
  - IPA

**RECOMMENDED CANS**

- Big Rock Traditional Ale (473ml)
  - Amber Ale
- Big Rock Grassopper (473ml)
  - Wheat Ale
- Grizzly Paw Rundlestone Session Ale (473ml)
  - Ale
- Grizzly Paw Three Sisters Pale Ale (473ml)
  - IPA
- Guinness (440ml)
  - Stout
- Grizzly Paw Lemon Shandy (473ml)
  - Shandy
- Stiegl Grapefruit (500ml)
  - Radler
- Stiegl Zitrone (500ml)
  - Radler
- Somersby Apple (500ml)
  - Cider
- Somersby Blackberry (500ml)
  - Cider
- Tempo Lemon & Mint (473ml)
  - Gin Smash
- Tempo Grapefruit (473ml)
  - Gin Smash

**BOTTLES**

- Corona Extra (330ml)
  - Pale Lager
- Mongoose PILSNER
  - Gluten Removed Beer