

THE GREAT HALL

FEELING PECKISH

BEET CURED SALMON GRAVLAX | 17

Rice Paper, Avocado Crema,
Crème Fraîche, Radish, Spring Sprouts

DRUNKEN MUSSELS | 21

Jasper Ale, Chorizo, Sofrito,
Grilled Ciabatta, Celery Leaves

CHICKEN WINGS | 17

Choose From: Salt & Pepper, Sugar Shack,
Hot Sauce, Garlic Parmesan or Whiskey Honey BBQ

BEEF AND GRAINS TARTARE | 18

Toasted Bulgur, Crispy Shallots, Pickled Fennel,
Beef Jerky Powder, Grilled Sourdough, Ale Mustard

CRISPY MUSHROOMS | 12

Chipotle Aioli

CHEDDAR CORN BREAD | 9

Honey Molasses Butter

SOUP & SALAD

CREAMY SUMMER SQUASH SOUP | 12

Spiced Yogurt, Toasted Pumpkin Seeds

KALE CAESAR | 16

Soy Caesar Dressing, Pickled Red Onion,
Sourdough Croutons, Nutritional Yeast

SUMMER CITRUS SALAD | 17

Blood Orange Segments, Toasted Bulgur, Crumbled Feta,
Cucumber, Mixed Bitter Greens, Grapefruit Vinaigrette

GREAT HALL COBB SALAD | 17

Avocado, Soft Egg, Heirloom Tomato, Crispy Tortilla,
Cilantro, Chipotle Ranch Dressing

ADD TO YOUR SALAD

Blue Cheese | 4

Garlic Shrimp | 14

Grilled Halloumi | 8

Grilled Salmon | 12

Grilled Chicken Breast | 12

CASUAL FARE

THE WOODSMEN FLATBREAD | 23

Roasted Red Peppers, Goat Cheese, Venison Salami,
San Marzano Tomato Sauce

MARGARITA FLATBREAD | 20

Buffalo Mozzarella, Torn Basil, San Marzano Tomato Sauce,
Extra Virgin Olive Oil

CREAMY CAVATAPPI PASTA | 25

Garlic Cream Sauce, Double Smoked Bacon,
Brussel Sprouts, Parmesan

BEET POKE BOWL | 24

Sticky Rice, Roasted Beets, Edamame, Avocado, Furikake,
Fermented Cabbage, Cucumber, Radish, Pickled Ginger, Mayo

ADD TO YOUR POKE BOWL

Grilled Halloumi | 8

Garlic Shrimp | 14

Grilled Chicken Breast | 12

Grilled Salmon | 12

HOUSE FAVOURITES

BLACKENED SALMON | 28

Confit Heirloom Tomato Salad, Garlic, Green Cracked Olives,
Charred Broccolini, Sherry Vinaigrette

STEAK FRITES | 41

10oz AAA Striploin Steak, Truffle, Parmesan,
Garlic Aioli, Pepper Corn Sauce

DUKKAH CRUSTED CHICKEN | 34

Grilled Corn & Summer Squash Succotash,
Pork Caul Fat, Pistachio, Pea Puree

FISH AND CHIPS | 31

Beer Battered Haddock, Thick Cut Fries,
Summer Slaw, Tartare Sauce, Lemon

HANDHELDS

All handhelds are served with fries.

Substitute a side salad | 4

FALAFEL WRAP | 21

Red Onion, Lemon and Cucumber Crema,
Fresh Dill, Tomatoes, Piadina

OLD BAY SOFT SHELL CRAB | 23

Celeriac Remoulade, Lettuce, Pickled Onions,
Potato Scallion Bun

SUGAR SHACK CHICKEN SANDWICH | 24

Maple Hot Sauce, Cabbage Slaw, Pickles,
1000 Island Dressing, Brioche Bun

MOUNTAIN BURGER | 23

Beef Chuck Patty, Cheddar Cheese, Butter Leaf Lettuce,
Red Onion, Tomato, Pickle, Chipotle Mayo, Brioche Bun

Vegetarian: Substitute Beyond Meat Patty

ADD TO YOUR BURGER

Caramelized Onions | 3

Couple of Onion Rings | 4

Double Smoked Bacon | 4

Roasted Mushrooms | 3

SWEET TREATS

LEMON MERINGUE PIE SUNDAE | 13

Shortbread Crumble, Lemon
Curd, Meringue, Fresh Berries,
Vanilla Ice Cream

MAPLE BLUEBERRY CAKE | 12

Blueberry Mousse, Maple Fudge,
Blackberry Compote, Chocolate
Sponge, Whipped Cream

CAST IRON CHOCOLATE CHIP COOKIE | 13

Warm Cookie,
Butterscotch Sauce,
Vanilla Ice Cream

SNICKERS BAR | 12

Crunch, Caramel,
Peanut Nougat,
Chocolate Mousse,
Cherry Sorbet

FROM THE BAR

WHITE & ROSE

	5oz	BTL
Monte Creek Riesling	15	68
Quail's Gate Chenin Blanc	16	72
Mission Hill Pinot Gris	15	68
Oyster Bay Sauvignon Blanc	16	72
St. Francis Chardonnay	17	76
Saintly The Good Rose	16	72

RED

	5oz	BTL
Sea Sun Pinot Noir	16	72
Velvet Devil Merlot	15	68
Terrazas Reserva Malbec	17	76
Barossa Valley Estate Shiraz	15	68
Bonanza Cabernet	20	98

SPARKLING

	5oz	BTL
Veuve Clicquot Yellow Label	33	155
Pasqua Prosecco	17	76
Veuve du Vernay	15	68

SEASONAL COCKTAILS

MARGARITA DE PIÑA 1.5 oz Casamigos Mezcal, Ancho Verde, Charred Pineapple Syrup, Lime, Salt	21	MI TIKI 2.5 oz Melon Liqueur, Amaretto, Goslings Rum, Pineapple, Grapefruit, Angostura & Plum Bitters	18
HERE COMES THE SUN 2.25 oz Apricot Brandy, Suntori Toki, Lemon, Mint Syrup, Egg White, Angostura Bitters	18	BLUEBERRY SOUR 2 oz Hendricks Gin, Lillet, Blueberry Shrub, Lemon, Simple Syrup	17
BACK IN THYME 2 oz Thyme Infused Empress Gin, St. Germain, Lavender Syrup, Lemon, Egg White	18	PRETTY IN PINK SANGRIA 3 oz Strawberry Campari, St. Germain, Lemon, Honey, Soda, Rose Wine	14

EMERALD CLASSICS

MATTHEW'S BARREL AGED CREATION Ask your server for more details	19
MAPLE OLD FASHIONED 2 oz Woodford Reserve Bourbon, Maple Syrup, Angostura & Orange Bitters <i>Make Your Old Fashioned Smoked 2</i>	18
MOUNTAIN CAESAR 2 oz Absolut Elyx Vodka, Worcestershire, Tabasco, Horseradish, Clamato Juice, Jerky & Pickled Delicacies	17
EMPRESS 75 2 oz Empress Gin, Prosecco, Lemon Juice, Simple Syrup	17
EMERALD MULE 1.5 oz Absolut Elyx Vodka, Ginger Purée, Soda Water, Lime Juice	14

GIN & TONICS

PINK SKIES G&T 1.5 oz Botanist Gin, Fever-Tree Sparkling Pink Grapefruit, Rosemary, Grapefruit, Juniper	17
WILD ARCTIC G&T 1.5 oz Ungava Gin, Fever-Tree Premium Indian Tonic, Crushed Black Pepper, Sage, Lemon	15
ALPINE G&T 1.5 oz JPL PARK Alpine Gin, Fever-Tree Cucumber Tonic Water, Mint, Cucumber, Watermelon	16

LOUIS XIII | ONE CENTURY IN A BOTTLE

Each decanter takes four generations of cellar masters over 100 years to craft. A firework of aromas. Floral, spice, fruit, wood and nut dimensions. It has unparalleled complexity and an extremely long finish of up to one hour.

1/2 oz 180	1 1/2 oz 335
1 oz 225	2 oz 425

ZERO-PROOF

STRAWBERRY FIELDS Seedlip Grove, Strawberry & Mint Shrub, Soda	13
NOT SO BOOZY MULE Seedlip Spice, Fentimans Ginger Beer, Lime Juice, 5 Spice Syrup	12

ON DRAUGHT | 16oz

Jasper The Bear Honey Ale	10
Brewsters 52nd Raspberry Ale	10
Folding Mountain West Coast IPA	10
Folding Mountain Wild Mountain Heffe	10
Village Cider	10

CRAFT BEER

Jasper Brewing Crisp Pilsner	9
Brewster's Hawaiian Coconut Porter	9
Folding Mountain Overlander Pale Ale 473 ML	12
Folding Mountain Alpine Cranberry Sour 473 ML	12
Glutenberg Blonde Ale (Gluten Free)	12

IMPORTED BEERS

Corona	10
Stella Artois	10
Guinness 500 ML	12

CIDER

Lonetree	9
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