



WINE BY THE GLASS

	REGION	GLASS <small>5 OZ</small>	BOTTLE
SPARKLING			
<i>Pasqua Prosecco</i>	<i>Veneto, Italy</i>	14	65
<i>Piper-Heidsieck Brut</i>	<i>Reims, France</i>	27	136
WHITE & ROSE			
<i>Tiefenbrunner Pinot Grigio</i>	<i>Trentino-Alto Adige, Italy</i>	17	78
<i>Feudi di Romans Sauvignon Blanc</i>	<i>Friuli, Italy</i>	18	91
<i>Alpha Zeta Chardonnay</i>	<i>Veneto, Italy</i>	15	68
<i>Feudi Di San Gregorio Rose</i>	<i>Campania, Italy</i>	15	68
RED			
<i>Maculan Pinot Nero</i>	<i>Veneto, Italy</i>	21	98
<i>San Felice Chianti Classico</i>	<i>Tuscany, Italy</i>	15	68
<i>Masi Brolo di Campofiorin</i>	<i>Veneto, Italy</i>	18	91
<i>Pasqua Sagramoso Amarone</i>	<i>Veneto, Italy</i>	23	112

BEER & CIDER

	REGION	BOTTLE/CAN
<i>Peroni</i> 330ml, 4.7%	<i>Italy</i>	10
<i>Freehold Brewing, Tin Snips Sour</i> 475ml, 3.5%	<i>Calgary, Alberta</i>	12
<i>Glutenberg, Blonde Ale</i> 473ml, 4.5% Deglutenized	<i>Montréal, Quebec</i>	12
<i>Folding Mountain Brewing, Moraine West Coast IPA</i> 473ml, 6.0%	<i>Jasper, Alberta</i>	12
<i>Village Brewing Blacksmith Ale</i> 330ml, 5.4%	<i>Calgary, Alberta</i>	9
<i>No Boats on Sunday, Cider</i> 473ml, 5%	<i>Kelowna, BC</i>	12

PLEASE INFORM YOUR SERVER OF ANY DIETARY CONCERNS, AS MANY INGREDIENTS ARE NOT LISTED IN THE MENU DESCRIPTION.

#JASPERPARKLODGE | #JPLORSO



ORSO
TRATTORIA

COCKTAILS | MODERN CLASSICS

NEGRONI 3 OZ 18 <i>Park Alpine Gin, Carpano Antica, Campari, Aperol</i>	PAPER PLANE 3 OZ 19 <i>Makers Mark, Aperol, Nonino Quintessentia, Lemon</i>
SBAGLIATO 3 OZ 16 <i>Campari, Cocchi, Prosecco</i>	APEROL SPRITZ 2 OZ 15 <i>Aperol, Rhubarb Syrup, Prosecco, Soda</i>
ORSO HOUSE SANGRIA 2 OZ 17 <i>Apple Brandy, Rhubarb Syrup, Citrus, Pinot Grigio, Soda</i>	

COCKTAILS | HOUSE CREATIONS

SECRETS OF THE EAST 2.5 OZ 18 <i>Sherry, Hornitos Reposado, Campari, Lemon, Peychauds, Sumac</i>	IL COLIBRI 2 OZ 16 <i>Apricot, Peach, Mint, Lemon, Amaretto</i>
FRAGOLE DI VENETO 2 OZ 17 <i>Aperol, Maraschino Liqueur, Rhubarb Syrup, Strawberry Ice, Orange Zest</i>	IL LAGO 2 OZ 18 <i>Suntory Roku Gin, Luxardo Bitter, Green Chartreuse, Prosecco, Basil, Lemon</i>

MOCKTAILS | ZERO PROOF

NOT SO BOOZY MULE 12 <i>Seedlip Spice, Ginger Puree, Angostura, Soda, Lime</i>	HIBISCUS SOUR 12 <i>Seedlip Grove, Hibiscus Syrup, Lemon</i>
STRAWBERRY FIELDS FOREVER 13 <i>Seedlip Grove, Strawberry & Mint Shrub, Soda</i>	SMOKED RITA 13 <i>Seedlip Grove, Hibiscus Syrup, Lime, Smoked Maldon & Hibiscus Salt</i>

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