

## BEVERAGES

### HOT BEVERAGES 16oz

Coffee (Regular or Decaf) 5  
Brewed Coffee 5  
Americano 6  
Cappuccino 6  
Latte 6

Tea (assorted) 4.50  
Hot Chocolate 6

### Pop (355ml) 3

Pepsi | Diet Pepsi | 7-up | Schweppes Ginger Ale

### Grizzly Paw Soda (355ml) 4

Black Cherry Cola | Ginger Beer | Root Beer | Cream Soda

### Wild Tea Kombucha (355ml) 6

Wild Ginger | Strawberry Daiquiri

### Water

Aquafina (500ml) 3

North Water (355ml) 3.75 | North Water (473ml) 5.50

Perrier (330ml) 3 | Perrier (750ml) 7

Bubbly Sparkling Water (473ml) 4.50 | Gatorade (355ml) 4.50

### Juices (355ml) 4.50

Tropicana Apple | Tropicana Orange

### Milk2Go (310ml) 5.50

2% | Chocolate

## BAR LIST

### Eau Claire Ready-to-Drink Cocktails (355ml)

Equinox Mule 10  
Parlour Gin & Tonic 10

### Wine Bottles

Canella Prosecco (200ml) 13  
Campagnola, Pinot Grigio (250 ml) 16  
Fat Bastard, Shiraz (250ml) 15  
Campagnola, Valpolicella (250ml) 16  
Cono Sur, Cabernet Sauvignon (375ml) 19  
White Haven, Sauvignon Blanc (375ml) 24

### Beers

Village Blonde Golden Ale (473ml) 9.50  
Binge Watch Pale Ale (473ml) 9.50  
Daura Damm Gluten Free 9  
Budweiser (355ml) 7  
Stella Artois (330ml) 9  
Guinness (440 ml) 9.50  
Non-alcoholic Beer 7

# A La CARTE

All of our A La Carte items are made fresh to order in our Yakima kitchen.  
A La Carte is available from 11:00-23:00

## Shareable & Small Bites

- CHICKEN WINGS** G, DF, NF 21  
Bridgeland Distillery Berbon BBQ sauce, buffalo sauce, Yakima dry rub. Served with blue cheese dip
- YAKIMA GINGER BEEF** G, DF, N 22  
Smoked Yakima spiced beef, Bridgeland Berbon ginger glaze, pickled ginger & sweet pepper slaw  
Add Jasmine rice 5
- KOREAN FRIED CHICKEN** G, DF, NF 21  
Gochujang sauce, sesame seeds, spring onions
- CHICKEN LETTUCE WRAP** G, DF, N 24  
Sweet and spicy hoisin sauce, toasted cashew, scallion, sriracha mayo, crispy wontons

## Salads & Soup

Add ons: Chicken Breast 12, Shrimp (Sp) 12, Salmon (4oz) 12, Crispy Tofu 8

- ROASTED ACORN SQUASH & MISO** G, D, NF, VG 14  
Toasted pumpkin seeds, sesame seeds, crusty European bakery bread, chili flakes
- FORK & KNIFE CAESAR** G, D, NF 20  
Local baby gem lettuce, parmesan, focaccia crouton, double smoked bacon, Caesar dressing
- COBB SALAD (KETO)** D, GF, NF 21  
Smoked chicken, poached egg, double smoked bacon, iceberg lettuce, Greenland tomato, avocado, Sylvan Star gouda cheese, red onion, Fallentimber honey & Luco Farms mustard dressing
- TUNA POKE** GF, DF, NF 24  
Ahi Tuna, sesame soy dressing, sushi rice, avocado, mango, edamame, pickled carrots, sriracha mayo

## Flatbread Pizza

- HOUSE SMOKED CHICKEN** G, D, NF 25  
Red onions, jalapeño, Trafford Farm wild mushrooms, Bridgeland Distillery berbon BBQ sauce, cheese curds, mozzarella
- TUSCAN VEGGIE** G, D, NF 24  
Roasted cherry tomatos, marinated olives, mini burratini, Trafford Farm wild mushrooms, basil pesto, oregano, balsamic glaze

GF GLUTEN FREE VG VEGETARIAN DF DAIRY FREE NF NUT FREE V VEGAN  
G CONTAINS GLUTEN D CONTAINS DAIRY N CONTAINS NUTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Although we do our best to maintain an allergy friendly kitchen, all items may come into cross contamination with any and all allergens. Please inform staff of any dietary restrictions, allergies or concerns.

Delivery fee of \$5 may apply

## Handhelds

<b>YAKIMA SMASH BURGER</b> G, D, NF	25
Double Alberta Beef patty, smoked cheddar, bacon, red onion, Greenland Beefsteak tomato, blond BBQ Sauce, European Bakery brioche bun	
<b>RLV FARM BLACK BEAN BURGER</b> G, D, NF	22
Fried haloumi, Trafford Farm mushroom, avocado chutney, bibb lettuce, sweet chili sauce	
<b>YAKIMA TURKEY CLUB</b> G, D, NF	23
Asian mustard, pickled red onions, smoked cheddar, bibb lettuce, slow roast Alberta Turkey	
<b>AAA ALBERTA YAKIMA STEAK SANDWICH</b> G, DF, NF	24
Open face herb focaccia, jalapeño, sautéed peppers, red onion, sriracha mayo	

## Mains


<b>SMOKED CHICKEN BREAST AND THIGH</b> GF, D, NF	40
Smoked chicken, Sudo Farm red kuri squash purée, onion sphere, Quebec maple glazed brussels sprouts, Nantes carrots, black garlic cream sauce	
<b>FALLEN TIMBER HONEY GLAZED TROUT FILET</b>	42
Citrus pearl barley risotto, roasted golden beets, grilled zucchini, Micro Acres sprouts	
<b>TANDOORI MASALA VEGETABLE PAKORA CURRY</b> G, D, VG, NF	32
Mixed vegetable tandoori spiced pakoras, paneer, teardrop naan, saffron & cardamon basmati rice, butter masala sauce	
<b>ELEVATED STROGANOFF</b> G, D, NF	38
Alberta Beef Tenderloin, Trafford Farms king, porcini dust crème fraîche, crispy leeks, sofrito pappardelle pasta, truffled cream sauce	
<b>ALBERTA AAA STRIPLOIN 14OZ</b> GF, D, NF	54
Creamy mashed potatoes, green beans, baby Sudo Farm carrots, choice of Bridgeland Distillery Berbon peppercorn cream or demi Jus	
<b>ALBERTA AAA 7OZ BEEF FILLET</b> GF, D, NF	62
Creamy mashed potatoes, charred baby Sudo Farm carrots, broccolini, Bridgeland Distillery Berbon peppercorn cream, smoke dome	

## Desserts

<b>Chocolate Cake</b>	12
<b>Cheese Cake</b>	12
<b>Butter Pecan Tart</b>	12

## Breakfast

Available 06:00-11:00

<b>The Canadian</b> G, D, NF, VG	24
Includes coffee, tea or juice & choice of toast.  Man's Organic Farm two free run eggs cooked to your liking, your choice of bacon or pork sausages, sautéed potatoes with Yakima applewood smoked spice	
<b>The Healthy Start</b> GF, NF, VG, D	20
White egg omelette, Fairwinds Farm goat cheese, baby spinach, grilled zucchini, Greenland tomato salsa	
<b>Stack of Three Pancakes</b> NF, V, G, D	22
Light fluffy pancakes served with Saskatoon berry compote, whipping cream & Quebec maple syrup	
<b>Toasted Bagel Sandwich</b> NF, G, D	8
Black forest ham, fried egg, natural mild cheddar cheese	

## Kids Menu

Available from 11:00-23:00

<b>Crudité</b> Cucumber, celery, carrot, cherry tomato, served with side of ranch	6
<b>Chicken &amp; Waffles</b>	12
<b>Cheese Burger &amp; Fries</b>	12

## Market Place Grab & Go

Available 24 Hours From the Front Desk

<b>Breakfast Croissant</b>	11	<b>Curry Bowl</b>	16
Ham, egg, cheddar cheese		Curry cauliflower, tofu, dates,	
<b>Breakfast Burrito</b>	10	<b>Quinoa Salad</b>	16
Black beans, cilantro rice, scrambled eggs, corn salsa, siracha aioli		quinoa, arugula, turmeric dressing	
<b>Thai Peanut Wrap</b>	15	Dried cranberries, cherry tomatoes, cucumbers, candied pecans, arugula, pickled carrots & onions, cider vinaigrette	
Grilled tofu, purple cabbage, cucumbers, carrots, cilantro, lettuce, peanut dressing		<b>Cobb Salad</b>	17
<b>Roast Beef Sandwich</b>	17	Mixed greens, smoked bacon, grilled chicken, smoked cheddar cheese, cherry tomatoes,	
Roast beef, chimichurri, caramelized onions, Swiss cheese, arugula		<b>Saskatoon Berry Parfait</b>	9
<b>Italian Sandwich</b>	17	Vanilla yogurt, saskatoon berry compote, granola	
Salami, soppressata, tomatoes, provolone cheese, pepperoncini peppers, roasted pepper tapenade		<b>Latte Overnight Oats</b>	9
<b>Chicken Sandwich</b>	17	Nut butter, espresso, maple syrup, chia & hemp	
Chicken breast, smoked cheddar cheese, thousand mayo, arugula, tomatoes		<b>Fruit Cup</b>	8
		Selection of seasonal fruit	