

BAR SNACKS & SHAREABLES

DAILY SOUP	cup 6 bowl 12	MARINATED OLIVES (V)(C)	9
Served with bread.		Rosemary, garlic and lemon	
BREAD BOARD (V)(V)	10	MARGHERITA FLATBREAD (V)	17
House made focaccia, Evolution basil olive oil & strawberry dark balsamic		San Marzano tomatoes, basil, mozzarella, bocconcini, balsamic glaze	
BROCCOLI (V)(C)	14	ROASTED CAULIFLOWER (V)	18
Crispy fried broccoli, Sesame chili sauce, green onion, house ranch		Labneh, roasted grapes, honey, hazelnut dukkha, flatbread	
FARMERS MARKET HUMMUS (V)(V)	17	DIRTY FRIES (V)(C)	14
Seasonal veggies, herbs, olive oil, zaatar, flatbread		House spice, pickled jalapenos, tomatoes, green onions, cucumbers, cilantro, garlic sauce	
SEARED SPICED PRAWNS (C)	16	TUNA TARTARE (C)	18
Guacamole, crispy onions, charred corn salsa, cilantro, tomato, chipotle aioli		Wasabi oil, cucumber, shallot, avocado, corn chips	

FAVORITE —————→	SLIDER TRIO	18
	Crispy chicken with house pickles, with cheddar and blueberry mostarda, Haloumi with chipotle aioli, and pear and pepper relish	

SALADS & BOWLS

FRESH HERB SALAD (V)(C)	16	GULL VALLEY TOMATO SALAD (V)(C)	19
Greens, herbs, toasted almonds, cherry tomatoes, blueberries, goat cheese, hibiscus vinaigrette		Crispy halloumi, sumac, Evolution basil olive oil & aged balsamic	
GREEN GODDESS SALAD (V)(C)	19	AHI TUNA BOWL (C)	24
Greens, kale, cucumber, radish, roasted sweet potatoes, beets, peas, savoury walnut granola, scallion, cashew hummus, tahini vinaigrette, herbs, Manchego		Greens, peppers, cucumber, watermelon radish, mango, avocado, carrots, rice miso carrot dressing	
KALE CAESAR SALAD (V)(C)	14		
Parmesan, Pickled red onion, fried capers		Add Grilled Chicken 8, Roasted Salmon 10, or Prawns 8	

SANDWICHES

With your choice of daily soup, green salad, or french fries. Sub sweet potato fries 2.
Can be made celiac-friendly with gluten-free bread 2.

VEGGIE BURGER (V) 20

Red lentil, spinach, ginger and onion fritter, homemade mango chutney, cucumber Raita, greens, crispy beetroot

CHICKEN CLUB 20

Lettuce, smoked gouda, bacon, tomato, basil aioli

GLASSHOUSE BURGER 22

Alberta chuck patty, tomato, greens, bacon, house pickles, aged cheddar, lemon thyme aioli

BISON BURGER 22

Blueberry mostarda, greens, American cheese, crispy onion

BUTTERMILK CHICKEN SANDWICH 21

Crispy chicken, kale Caesar, house pickles

ENTRÉES

GNOCCHI (V) 26

In-house rolled potato herb gnocchi, tomato sugo, cherry tomatoes, spinach, roasted red peppers, ricotta, parmesan

SALMON (C) 30

Herb risotto cake, bisque, seasonal vegetables

PAN ROASTED CHICKEN SUPREME (C) 28

Herb pistou, roasted and grilled seasonal vegetables

ALBERTA BEEF TENDERLOIN (C) 39

Parisian mashed potato, jus, seasonal vegetables

SIDES

SWEET POTATO FRIES 9

Chipotle aioli (V)(C)

HERBED FRITES 10

Parmesan, mixed herbs, lemon thyme aioli (V)(C)

DESSERTS

Please ask your server for today's selection

(V) Vegan Option (V) Vegetarian

(C) Celiac friendly Option