



# thePark

## KITCHEN & BAR

# Brunch

Available Saturday and Sunday 10:30am - 2pm  
Statutory Holidays 11am - 2pm

## Classics

Available Gluten Free  
 Available Vegetarian

- Classic Breakfast 16**  
 Two eggs, your choice of bacon or sausage, hash browns, toast and fruit
- Avo Toast Two Pc 17 | One Pc 14**  
 Poached egg(s), avocado, bruschetta, fresh basil, balsamic glaze, multigrain toast, hash browns and fruit
- Eggs Benedict 17**  
 Two poached eggs, ham, hollandaise sauce, English muffin, hash browns and fruit
- Breakfast Scramble 18**  
 Three scrambled eggs with bruschetta, bell peppers, onions, bed of hash browns topped with shredded cheddar cheese, hollandaise sauce and toast
- Southwest Breakfast Wrap 17**  
 Scrambled egg, chipotle sour cream, salsa, black beans, bacon, shredded cheese and hash browns
- Steak & Eggs 22.50**  
6oz CAB Striploin, two eggs, hash browns, toast and fruit
- Stack of Pancakes 15**  
Fluffy house made pancakes, served with bacon, fruit and your choice of: maple bourbon butter and syrup, wild berry compote and whipped cream or Nutella and banana
- French Toast 16**  
3 pieces of brioche, wild berry compote, 3 pieces of bacon and fruit
- GF French Toast 17**  
Homemade chocolate chip banana bread French toast, 3 pieces of bacon and fruit
- Breakfast Poutine 18.50**  
Bacon, green onion, hash browns, tomato, hollandaise, cheese curds, topped with two poached eggs
- For the little ones 10**  
Two French toast slices or two homemade pancakes and fruit

**Join Us** for \$7 Mimosas and Caesars all day!

Add to any breakfast: Extra slice of French Toast +4 | Extra slice of GF French Toast +5 | Extra side of Fruit +4 | Add Extra Bacon or Sausage +3 | Extra Cheese +3 | Sub Vegan cheese +2 | Sub GF Toast +3

## Burgers & Sandwiches

All Burgers served on a brioche bun  
All Sandwiches and Burgers Available Gluten Free +3  
Add Cheese +2 | Avocado +2 | Sautéed Onions +2 | Sautéed Mushrooms +2

### Choice of Side

House Salad, Caesar Salad, Soup, Fries, Garlic Mashed Potatoes or Sautéed Vegetables

### Side Substitutions

French Onion Soup +4  
Sweet Potato Fries +3  
Poutine +4 | Mac & Cheese +4

**Cajun Chicken Club 19.25**  
Blackened chicken breast, bacon, sundried tomato, green leaf lettuce, guacamole, basil aioli  
Also available as a wrap

**Crispy Chicken Burger 21**  
Breaded chicken breast, jalapeño cream cheese, red onion jam, chipotle BBQ sauce, frizzled onion, tomato and arugula

**Bacon Cheese Burger 22**  
House made patty, crispy bacon, cheddar cheese, lettuce, onion, tomato, pickle and roasted garlic aioli

**Join Us** Mondays for our \$25 Burger and 16oz Draught Feature all day!

**Crispy Chicken Tenders 19**  
Hand breaded tenders served with fries unless otherwise stated

**Park Chicken Wrap 18.75**  
Grilled chicken, crispy bacon, green leaf lettuce, bruschetta, caesar dressing and basil aioli.

**Fish & Chips 2pc 21.75 | 1pc 19.50**  
Crispy Pacific cod, tartar sauce, fresh lemon, served with fries unless otherwise stated

**Steak Sandwich 23.50**  
6oz CAB striploin, frizzled onions on a ciabatta bun, garden tomato and basil oil | Sautéed Mushrooms or Onions +2

Please let your server know of any allergies. Although we will do our best to accommodate any and all requests, we are unfortunately unable to 100% guarantee that our dishes will be free of any allergen. Thank you!  
Please note parties of 10 or more are subject to an 18% gratuity

## Starters, Salads & Bowls

- Baked French Onion Soup 11**  
Topped with crostini, mozzarella and Swiss cheese
- Dumplings 17**  
Chicken or vegetarian dumplings served with ginger sesame soy sauce and micro greens
- Spring Rolls 15**  
Cabbage, sweet corn, served with ginger sesame soy sauce
- Ginger Beef 19.75**  
Crispy tender beef, tossed in a house made ginger glaze, topped with crispy chow mein noodles, sesame seeds, carrots and micro greens  
Make it an entree! Add rice +3.50
- Chicken Wings 18.50 (1lb)**  
Salt & Pepper, Smoky BBQ, Honey Garlic, Buffalo Hot, Sweet Sesame Soy, Buffalo Parmesan, Sweet & Spicy Thai, Sesame Teriyaki, Chipotle BBQ, or Hoisin-Apricot  
Served with carrots, celery and dip  
Available GF | Excluding Honey Garlic & Hoisin Apricot
- Caesar Salad 16.50**  
Our house made caesar dressing, garlic herb croutons and parmigiano reggiano
- Taco Salad 19.75**  
 Fragrant rice, romaine lettuce tossed in a lime vinaigrette, corn, chickpeas, green onions, avocado, blended cheese and tortilla strips, drizzled with chipotle sour cream and topped with corn salsa  
Add Ground Beef +4 or Chicken +6
- Beet Salad 19.50**  
Baby greens, chilled beets, goat cheese, chopped cashews and pumpkin seeds, citrus balsamic dressing
- Poke Bowl 22.50**  
Spicy marinated tuna, avocado, jasmine rice, edamame beans, pickled red onion, shredded carrots, topped with rajili aioli and nori strips  
Sub Crispy Tofu

**Join Us** for \$12 wings every Thursday after 2pm

## Pizzas & Entrees

All of our pizzas are 10" Vegan cheese available to substitute +2

All Pizzas Available Gluten Free +3

- The Two Topper 18.50**  
Choose 2: pepperoni, mushroom, bacon, ham, pineapple, tomato or jalapeño  
Extra toppings +2
- The Wild Mushroom Pizza 19.75**  
Wild mushrooms, truffle oil, roasted garlic, parmesan, arugula  
**Gaicho 19.50**  
Chorizo sausage, ham, salami, mozzarella, chimichurri drizzle
- Thai Salmon Entree 28.75**  
Grilled Atlantic salmon, fragrant rice, pineapple mango salsa, sautéed vegetables, cilantro vinaigrette
- NY Striploin 36**  
10oz CAB striploin, brown butter baby potatoes, sautéed vegetables, choice of chimichurri or peppercorn demi-glace  
Sautéed Mushrooms or Onions +2  
Garlic Butter Shrimp +7

**Join Us** for \$15 Pizzas every Tuesday after 2pm

## Specialty Coffees

- B52 Coffee 8.50**  
Kahlua, Bailey's, Grand Marnier, whipped cream 1.50z
- Spanish Coffee 8**  
Tia Maria, rum, whipped cream 10z
- Snow Cap Coffee 8**  
Vanilla vodka, Frangelico, whipped cream 10z
- Raspberry Mocha 8.50**  
Raspberry vodka, Kahlua, creme de cacao, whipped cream, raspberry drizzle 10z
- Caramel Coffee 8**  
Dark rum, Kahlua, whipped cream, caramel drizzle 10z
- Frangelico Royale 8**  
Frangelico, Amaretto, whipped cream 10z

Aspen



# Draught Beer

16oz Glass

- Park Bench Lager** 6.75  
Lager | Canada
- Wild Rose Wraspberry** 8.50  
Raspberry Fruit Ale | Calgary
- Born Brewing Hi Cutie** 7.50  
Raspberry Mint Wheat Ale | Calgary
- Trolley 5 Hazy Shade** 8.50  
Pale Wheat Ale | Calgary
- Phillips Blue Buck** 8.75  
Pale Ale | Canada

- Hop Valley Bubble Stash** 8.50  
IPA | USA
- Banded Peak Mount Crushmore** 8.75  
Pilsner | Canada
- '88 Hi-Fi** 8.50  
Hazy IPA | Calgary
- Coors Original** 8.50  
Copper Ale | Canada
- Stella Artois** 9.50  
Lager | Belgium

**Join Us** every Friday for \$1 off Import Draught all day!

# Non-Alcoholic

- Corona SunBrew** 6  
Non-Alcoholic Lager | Mexico 330ml
- Erdinger Non-Alcoholic** 8.25  
Non-Alcoholic Lager | Germany 500ml

# Coolers

- Palm Bay Pineapple Mandarin** 7  
Vodka Cooler Canada 355ml
- Arizona Peach Hard Ice Tea** 9  
Hard Ice Tea USA 473ml

**Join Us** \$2 off any Park cocktail every Thursday all day

# Park Cocktails

- Rose and Cardamom Lemonade** 12  
Smirnoff Vodka, rose and cardamom syrup, lemon, soda 10z
- Pretty in Pink** 14  
Tequila blanco, chambord, lemon, raspberries 1.5oz
- Marasca** 14  
Gin, Maraschino, cherry, lemon, orange 2oz
- Naughty & Spice** 14  
Spiced rum, cointreau, lime, pineapple, spicy rim 2oz
- Park Gin & Tonic** 14  
Tanqueray, St Germain elderflower, tonic, lime slush, earl grey simple syrup 2oz
- The Canadian** 15  
Bulleit bourbon, averna amaro, maple syrup, torched orange 2oz
- The Empress** 15  
Empress Gin, Passionfruit, Lemon, Rose 2oz
- Pot of Gold** 15  
Jameson, amaretto, lemon, aquafaba, rosemary 2oz

# Martinis

2oz

- Orchard Martini** 15  
Smirnoff cucumber vodka, lime juice, muddled raspberries, shaken and topped with soda
- Classic Martini** 14  
Gin or vodka, vermouth, olives
- Premium Classic Martini** 16  
Premium gin or vodka, vermouth, olives
- Vanilla Espresso Martini** 15  
Smirnoff vodka, kahlua, vanilla, espresso 2oz

# Beverages

- Pepsi Products** 3.50  
Pepsi, Diet Pepsi, Gingerale, 7UP, Brisk Ice Tea
- Juices** 4  
Orange, grapefruit, apple, cranberry, pineapple, tomato
- Coffee** 4
- Cappuccino or Latte** 5
- Espresso** 3.50
- Loose Leaf Tea** 4  
Creamy Earl Grey | English Breakfast | Strawberry Green Tea | Sencha Kyoto Cherry Rose Green Tea | \*Chamomile Lemongrass | \*Peppermint | \*Roman Provence Rooibos Tea \*Caffeine free \*Soy milk available
- Grizzly Paw Sodas** 5  
Root Beer, Ginger Beer or Cream Soda
- True Buch Kombucha** 6.25  
Ginger or Rooibos Blueberry
- Red Bull** 7

# Classic Cocktails

- Shaft** 11.50  
Vanilla Vodka, Kahlúa, milk, cold brew 2oz
- Mexican Bulldog** 15  
José Cuervo, lime, shaved ice, Coronita 1oz + 255ml  
Lime, mango, peach, raspberry or strawberry
- Italian Bulldog** 16  
Chambord, peach slush, mini prosecco 1oz + 187ml  
Mango, peach, raspberry or strawberry
- Classic Mojito** 10  
White rum, lime juice, fresh mint, simple syrup, soda 1oz
- Margarita** 12  
José Cuervo, Cointreau, lime, classic or shaved ice 2oz  
Lime, mango, peach, raspberry, coconut or strawberry
- Negroni** 13  
Campari, sweet vermouth, bombay 2oz
- Old Fashioned** 15  
Bulleit Bourbon, simple syrup, bitters, orange peel 2oz
- Frozen Peach Bellini** 13  
Appleton Estate VX Rum, peach liqueur, peach purée, wine 2oz
- White Sangria** 13.50 Pitcher 34  
Strawberry vodka, prosecco, brandy, Cointreau, strawberry puree, lime, cranberry, orange juice, gingerale  
Glass 1.5oz + 100ml | Pitcher 4.5oz + 300ml serves 4
- Red Sangria** 13.50 Pitcher 34  
Cabernet, strawberry vodka, brandy, Cointreau, peach puree, lime, cranberry, orange juice, gingerale  
Glass 1.5oz + 100ml Pitcher 4.5oz + 300ml serves 4
- Mimosa Flight** 15  
Choose three of your favourite flavours!  
Orange, cranberry, grapefruit or pineapple 3 x 3oz

# Desserts

- Banana Cream Pie** 11  
Banana Pudding, fresh bananas, graham crackers topped with whipped cream and caramel drizzle
- Warm Chocolate Brownie** 11  
Vegan brownie served with vanilla ice cream and caramel sauce Vegan ice cream available
- Raspberry Chocolate Ganache** 11  
A slice of chocolate ganache served with ice cream, whipped cream and raspberry drizzle
- Mini Cheesecake** 11  
Two homemade mini cheesecakes, ask about our current flavour!

# Mocktails

- Virgin Naughty & Spice** 7  
Grapefruit, pineapple and lime juice, simple syrup, grenadine, soda
- Virgin Rose and Cardamom Lemonade** 7  
Rose and cardamom syrup, lemon juice, soda
- Virgin Roasted Lime and Grapefruit Mojito** 7  
Grapefruit juice, lime juice, simple syrup, mint, soda
- Virgin Frozen Peach Bellini** 8  
Peach slush, cranberry juice

**Join Us**

for Brunch Saturdays & Sundays 10:30am-2pm  
\$7 Caesars and Mimosas all day!

# Bottled Beer

- Budweiser** 7.25  
Lager | Canada 341ml
- Bud Light** 7.25  
Light Lager | Canada 341ml
- Kokanee** 7.50  
Lager | Canada 341ml
- '88 Night Gallery** 9.25  
Pale Ale | Calgary 473ml Can
- Blindman Five Diamonds** 9  
Pilsner | Lacombe 473ml Can
- Somersby** 10  
Cider | Denmark 500ml
- Corona** 7.75  
Lager | Mexico 330ml
- Heineken** 7.75  
European Lager | Netherlands 330ml
- Zero Issue Nemesis IPA** 9.25  
IPA | Calgary 473ml Can
- Stiegl Grapefruit Radler** 8.75  
Fruit Beer | Austria 500ml Tall Can
- Railyard Peach Sour** 9.25  
Sour | Calgary 473ml Can
- Whistler Brewing Forager GF Lager** 6.75  
Lager | Whistler 355ml Can
- Glutenberg GF Blonde Ale** 6.75  
Blonde Ale | Quebec 355ml Can

**Join Us** Wednesdays for Half Price Bottles of Wine all day and \$3 Fresh Oysters after 2pm (minimum purchase of 6 oysters)

# Wine List

RED	6oz	9oz	Bottle
<b>Della Cassa Rosso</b> Veneto, Italy   Hints of cassia, cherry and herbs	9.5	14.5	
<b>Pascual Toso Malbec</b> Mendoza, Argentina   Medium bodied with plum and black cherry notes	11.75	16.75	49
<b>Guenoc Pinot Noir</b> California, USA   Oak, clove, cedar with cherry and plum flavours	11.75	16.75	46
<b>L'Oie Du Périgord Merlot</b> Vin de Pays, France   Red fruits, earthy and smoky	11.5	16.5	49
<b>Bramosia Chianti Classico DOCG</b> Tuscany, Italy   Dark ruby colours with intense aromas of cherry and red fruit	12.25	17.25	53
<b>Silvia Cellars Cabernet Sauvignon</b> California, USA   Notes of plum with layers of tannins and slight oak	15.5	20.5	54
<b>Château Ferran Bordeaux</b> Bordeaux, France   Violet notes, with currant, strawberry and cherry on the palate *organic			60
<b>Collazzi Liberta Merlot Syrah Sangiovese</b> Florence, Italy   Notes of plum and dark cherry with a spicy finish			69
<b>Henry Of Pelham Reserve Baco Noir VQA</b> Niagra, Canada   Plum, blackberry and dark fruit with oak and vanilla notes			72
<b>Batasiolo Riserva Barolo</b> La Morra, Italy   Full bodied, smooth with leather oak and tar aromas			95
<b>Crossbar Pinot Noir</b> Sonoma, California   Balanced and full with bright fruit and complex earth notes			98
<b>Col D'Orcia Brunello Di Montalcino</b> Toscana, Italy   Full bodied and balanced with plum jam notes followed by toasted vanilla			125
<b>Louis Bernard Châteauneuf Du Pape</b> Vallee Du Rhone, France   Creamy and lush palate, with notes of mocha and black tea			125
<b>Reva Barolo DOCG</b> Piemonte, Italy   Smooth, full bodied red with notes of oak and vanilla			142
<b>Paul Hobbs Cabernet Sauvignon</b> Napa Valley, USA   Polished tannins and fresh acidity, notes of dried lavender and cocoa powder			245
WHITE	6oz	9oz	Bottle
<b>Della Cassa Bianco</b> Veneto, Italy   Light, fresh and fruity	9.5	14.5	
<b>Louis Guntrum Riesling</b> Rheinhessen, Germany   Light bodied, floral aromas, sweet fruit, taut acidity	14	19	53.5
<b>Villa Antinori Bianco Toscano IGT Blend</b> Tuscany, Italy   Aromas of peach, honey and citrus	13.5	18.5	50
<b>Campagnola Pinot Grigio</b> Veneto, Italy   Aromas of green apple, pear and citrus	11.75	16.75	45
<b>Colombelle Rosé</b> Cotes de Gascogne   Crisp with intense acidity and brightness	11	15.5	42
<b>Le Gouleyant Sauvignon Blanc</b> France   Citrus aromas, with balanced acidity and fruitiness	11.75	16.75	46
<b>The Original Chardonnay</b> France   Green apples and a zippy acidity	12	17	47
<b>Arboleda Sauvignon Blanc</b> Valle de San Antonio, Chile   Aromas of grapefruit and guava with citrus flavours			57
<b>Church &amp; State Pinot Gris</b> Okanagan Valley, Canada   Aromas of lemon, exotic fruit, ripe pear and ginger			59
<b>Château Ferran Entre White Bordeaux</b> Bordeaux, France   Notes of green apple & pear, with a touch of oakiness			60
<b>Collazzi Otto Muri</b> Tuscany, Italy   Full and intense with scents of yellow peach and mango			65
<b>Chardonnay Oak</b> Emilia-Romagna, Italy   Medium bodied, with hints of tropical fruit and a twist of vanilla and sweet tobacco			70
<b>Paul Hobbs Russian River Chardonnay</b> Russian River, California   Delicious apple and meyer lemon, with bright acidity and a long finish			145
<b>Segura Viudas Brut Cava</b> Spain   Dry medium body with flavours of citrus & nuts	200ml 14		45
<b>La Favorita Lambrusco</b> Northern Italy   Notes of red fruit aromas combined with a touch of floral			45
<b>Alexandrie Cellars Brut</b> California, USA   Flavours of cantaloupe, baked apple tart and ground nutmeg			112
<b>Dom Perignon</b> France   Full bodied, spicy and fruity			357

Aspen