

Starters & Sharing Plates

Onion & Summer Squash Bisque \$10

Rimrock Caesar Salad \$12

Crisp Cut Romaine Lettuce, Pancetta, Parmesan Cheese Medallion, Homemade Creamy Roasted Garlic Dressing
Add Shrimp or Chicken Breast **\$8.50**

Canadian Baked Brie \$19 V

Phyllo Wrapped Brie Served with Fresh Crouton, Roast Garlic, Fresh Strawberries & Fig Chutney

Seafood Summer Lettuce Roll Platter \$22

(suitable for 1 or 2 people)

Smoked Salmon Cream Cheese, Tuna Pok'e, Beet Pok'e, Julienne Vegetables, Avocado, B.C. Butterleaf lettuce

Roadhouse Style or Breaded Chicken Wings \$18

Choice of Spiced Sambal Olek Sauce, Chili Lime Aioli, Sweet Thai Chili, Zesty Cole Slaw, Crudités, Blue Cheese Dip

Nachos

Oven Baked Tortilla Chips, Onion, Tomato, Jalapeños, Olives, Peppers, & Cheese, Salsa, Sour Cream & Guacamole

Add Braised Chicken or "Spolumbo's" Italian Sausage \$6

Grande **\$14** Mucho Grande **\$18**

Domestic & Imported Cheese Plate \$25 V

Aged Cheddar, Brie, Gorgonzola, Oka, Gouda, Dried Fruits & Cracker Selection

Sandwiches & Such

Rimrock Burger \$22

House Made Ground Pork Belly and Beef Burger
Smoked Canadian Cheddar, Crisp onion Ring
Lettuce, Tomato, Pickle, Martini Mustard
Add Sautéed Forest Mushrooms or Extra Cheese **\$1.50**

Rocky Mountain Cristo \$22

Smoked Alberta Sirloin, Fontini Cheese, Rosemary Ham, Cured Tomato, Forest Mushrooms, Served on Egg Battered Sourdough Bread

Portobello Burger \$17 V

Crisp Roast Portobello & Potato Croquette, Red Onion, Tomato, Lettuce, Smoked Canadian Gorgonzola, Grilled Artichoke & Fig Tapenade

"Jerk" Chicken Wrap \$18

Spiced Braised Chicken Thighs, Pickled Carrot & Radish Cilantro, Mint, Mango & Red Onion

Larkspur Alberta AAA Steak & Frites \$24

7oz New York Strip, French Fries, Garlic Herb French Bread, Onion Ring Garnish, Red Wine Reduction

Fish & Chips \$19

Beer Battered Icelandic Cod & Hand Cut Fries, Green Peppercorn Tartar Sauce & Lemon Wedge

*All Sandwiches are served with your choice of House Salad, House Made Rimrock Chips or Soup of the Day
Substitute Sweet Potato Fries or Caesar Salad for **\$2.00***

Please inform your server if you have ANY food allergies or dietary restrictions

V-Vegetarian
GF-Gluten Free

Please inform your server if you have ANY food allergies or dietary restrictions

V-Vegetarian
GF-Gluten Free

Desserts

Chestnut Tiramisu	\$12
Savoardi Biscuit, Fresh Berries	
Chocolate Stout Cake	\$10
Chocolate Anglaise, & Chocolate Curls	
Banana Crème Brûlée NF	\$10
Almond & Cardamom Cookie & Fresh Berries	
Shared Dessert Platter	\$16
Mango Crèmeux, Chestnut Tiramisu, Blue Velvet Cake, Banana Crème Brûlée	
GF-Gluten Free NF-Nut Free LF-Lactose Free	

Port (2oz)

Taylor Fladgate 10 year old tawny	\$12
Taylor Fladgate 20 year old tawny	\$18
Taylor Fladgate 30 year old tawny	\$36
Grahams 40 year old tawny	\$45

Cognac & Brandy (1oz)

Courvoisier VSOP, Rémy Martin VSOP	\$10.50
Hennessy XO, Rémy Martin XO, Otard XO	\$25
Louis XIII	\$235

Special Coffees

Rimrock Coffee	\$9
Bailey's, Grand Marnier, Tia Maria & Whipped Cream	
Blueberry Tea	\$9
Grand Marnier, Amaretto, Earl Grey Tea	
Canadian Warmer	\$9
Sortilège, Canadian Whiskey & Whipped Cream	
Irish Coffee	\$9
Irish Mist, Irish Whiskey & Whipped Cream	
Monte Cristo Coffee	\$9
Kahlua, Grand Marnier & Whipped Cream	
Spanish Coffee	\$9
Brandy, Kahlua & Whipped Cream	

Beer & Ale

Draught 22oz	
Sleeman's Honey Brown	\$9.50
Sleeman's Original	\$9.50

Domestic	\$7.50
Budweiser, Bud Light, Coors Light, Keith's, Kokanee, Miller Genuine Draft, Molson Canadian, Moosehead Lager, Rickards Red	

Canadian Craft Brews

Big Rock (Calgary)	\$8.50
Grasshopper	
Traditional Ale	
IPA	
Grizzly Paw (Canmore)	
Powder Hound Pilsner	
Grumpy Bear Honey Wheat	
Rutting Elk Red	
Beaver Tail Raspberry Ale	

Imported	\$9.50
Beck's (Germany), Corona (Mexico), Heineken (Holland), Stella Artois (Belgium)	
Guinness and Kilkeny Ireland (440ml can)	\$10.50
Sapporo Japan (650ml)	\$11

Non Alcoholic Beer	
O'Doul's Amber or Regular Ale	\$6
Becks	\$6

Ciders & Coolers

Growers Apple or Pear Cider, Mike's Hard Cranberry Or Lemonade, Strongbow (England)	\$7.50
--	--------

Please inform your server if you have **ANY** food allergies or dietary restrictions

V-Vegetarian
GF-Gluten Free

Please inform your server if you have **ANY** food allergies or dietary restrictions

V-Vegetarian
GF-Gluten Free

Wines

White Wine

	5oz Glass	Bottle
Open, Sauvignon Blanc Okanagan, BC, Canada	\$10	\$40
Gruen, Riesling Rhiengau, Germany	\$11	\$46
Oyster Bay, Sauvignon Blanc Marlborough, New Zealand	\$12	\$55
Quail's Gate, Chardonnay Okanagan, BC, Canada	\$13	\$54
Alpha Zeta, Pinot Grigio Veneto, Italy	\$11	\$46
Woodbridge, White Zinfandel (Rosé) California, USA	\$10	\$36

Red Wine

Open, Merlot Okanagan, BC, Canada	\$10	\$40
Rodney Strong, Zinfandel Sonoma, California, USA	\$14	\$62
Norton Bodega, Malbec Mendoza, Argentina	\$12	\$52
Oyster Bay, Pinot Noir Marlborough, New Zealand	\$14	\$64
Sister Run, Shiraz McLaren Vale, Australia	\$13	\$60
Cedar Creek, Merlot Okanagan, BC, Canada	\$14	\$64
Luigi Bosca, Cabernet Sauvignon Mendoza, Argentina	\$14	\$64

Champagne, Sparkling

Piper Heidsieck, Brut Champagne, France	\$25	\$120
Canella, Prosecco Veneto, Italy	\$11	\$52
Oyster Bay, Sparkling Rosé Marlborough, New Zealand	\$13	\$63

Dessert Wine

	2oz Glass	Bottle
Gehring Bros. Ice Wine Okanagan, BC, Canada	\$29	\$125

De-Alcoholized Wine

	5oz Glass	Bottle
Ariel Red Blend	\$6	\$23
Ariel Chardonnay		

Single Malt (1oz)

Speyside

Bar Selections

Glenfiddich 12 yr old, Glenlivet 12 yr old

\$9.50

Premium Selections

Cragganmore 12yr old, Balvenie 12 yr old Double Wood, Macallan Gold

\$11

Deluxe Selections

Macallan Amber

\$13

Luxury Selections

Macallan Sienna

\$20

Macallan Ruby

\$35

Highland

Premium Selections

Highland Park 12 yr old (Orkney), Springbank 10 yr old

\$11

Deluxe Selections

Dalwhinnie 15 yr old, Springbank 12 yr old, Talisker 10 yr old
Glenmorangie Quinta Ruban, La Santa, Nectar D'or or Original.

\$13

Glenmorangie flight. 1/2oz of each

\$20

Luxury Selections

Oban 14 yr old

\$18

Springbank 15 yr old (Campbeltown)

\$15

Springbank 18 yr old (Campbeltown)

\$18

Highland Park 25 yr old (Orkney)

\$35

Lowland

Premium Selections

Glenkinchie 10 yr old

\$11

Deluxe Selections

Auchentoshan 3 Wood, Glenkinchie 12 yr old.

\$13

Scotch Blended (1oz)

Chivas Regal 12 yr.

\$10.50

Johnny Walker Red

\$9.50

Johnny Walker Black

\$10.50

Johnny Walker Platinum

\$20

Johnny Walker Blue

\$28

Please inform your server if you have **ANY** food allergies or dietary restrictions

V-Vegetarian
GF-Gluten Free

Please inform your server if you have **ANY** food allergies or dietary restrictions

V-Vegetarian
GF-Gluten Free

Canadian Whiskey (1oz)

Bar Selections \$8.50
Seagram's V.O, Canadian Club

Premium Selections \$9.50
Wiser's Deluxe 10 yr old, Canadian Club Classic
Crown Royal, Gibsons Finest 12 yr old

Deluxe Selections \$10.50
Crown Royal Limited Reserve

Irish Whiskey (1oz)

Bar Selections \$8.50
Bushmill's, Jameson's

Tequila (1oz)

Bar Selections \$9.50
El Jimador, Jose Cuervo Gold, Herencia Reposada

Premium Selections \$10.50
Patron Silver

Deluxe Selections \$12
Cabo Wabo Reposado

Luxury Selections
Don Julio 1942 \$20
Herradura Seleccion Suprema \$50

Rum (1oz)

Bar Selections \$8.50
Captain Morgan's White and Dark

Premium Selections \$9.50
Bacardi White, Captain Morgan's Spiced Rum, Lamb's Navy,
Lemon Hart, Sailor Jerry, Appleton Estate V/X

Deluxe Selections \$10.50
Bacardi 8, Appleton Estate 12 yr.

Luxury Selections \$12
Zaya 12 yr old

Imperial Cocktails

Canadian Maple Old Fashioned

2oz Cocktail

The American classic cocktail with a Canadian Twist, so famous the glass it's served in is named after it.

Canadian Limited Edition Rye Whiskey,
Bitters & a Drop or Two of Maple Syrup

\$16

Ice Wine Martini

3oz Martini

Chopin Vodka & Maple Whiskey Liqueur shaken ice cold with
Late Harvest Canadian Ice Wine from grapes picked in
Temperatures below -10 Celsius

\$20

The Vesper

3oz Martini

"James Bond Martini—Shaken, not stirred....of course"

Botanical Gin, Grey Goose Vodka, Lillet Blanc
and of course the lemon peel

\$20

Mountain Cosmo

3oz Martini

Grey Goose Vodka, Amaretto & Cranberry Juice shaken with
Freshly Sliced Oranges and Topped with A Splash of Champagne

\$20

Please inform your server if you have **ANY** food
allergies or dietary restrictions

V-Vegetarian
GF-Gluten Free

Please inform your server if you have **ANY** food
allergies or dietary restrictions

V-Vegetarian
GF-Gluten Free