

Starters & Sharing Plates

Italian Bacon & Bean Soup \$10

Pancetta, White Beans, Cabbage, Onion, Carrot, Leek,
Tomato in a Rich Chicken Broth

Rimrock Caesar Salad \$12

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

Shrimp & Vegetable Lettuce Wraps \$18

Julienne Carrot, Onion, Cucumber, Shrimp, Cilantro, Boston
Bib Lettuce & Avocado Served with Thai Sweet Chili Sauce

Italian Farmers Pizza \$17

Goat Cheese, Salami, Prosciutto, Tomato Bruschetta, Roasted
Peppers, Olives & Garlic,

Nachos

Oven Baked Tortilla Chips, Onion, Tomato, Jalapeños, Olives,
Peppers, & Cheese.

Salsa, Sour Cream & Guacamole

Add Pulled Pork or Taco Beef \$6

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

Roadhouse Style Chicken Wings \$17

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

V Domestic & Imported Cheese Plate \$23

Dried Fruits & Cracker Selection

Sandwiches & Such

Rimrock Burger \$21

Ground Prime Rib Patty, Provolone, Peameal Bacon, Lettuce,
Tomato, Pickle, Chipotle Aioli
Add Sautéed Mushrooms or Extra Cheese **\$1.50**

V Vada Pav Sandwich \$17

Chick Pea & Vegetable Fritter, Lettuce, Tomato, Cucumber &
Red Onion, Served Open Faced on Naan with Mint Chutney

Braised Chicken Wrap \$18

Spiced Braised Chicken, Lettuce, Tomato, Onion, Cheddar &
Monterey Jack Cheese Served with Sour Cream

Chivito \$20

Shaved Smoked Brisket, Tomato, Caramelized Onion, Avocado,
Provolone Cheese, Served on Ciabatta with Lettuce,
Bacon & Egg

Larkspur Steak & Frites \$22

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

Tempura Fish Taco \$19

Lightly Battered Icelandic Haddock Served Open Faced on Two
Flour Tortillas with Shredded Cabbage, Red Onion,
Green Peppercorn Tartar Sauce & Lemon Wedge

*All Sandwiches are served with your choice of
House Salad, Skinny Fries 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

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Desserts

Chocolate Tart NF	\$12
Cherry Compote & Vanilla Chantilly	
Buttermilk Panna Cotta GF NF	\$10
Sweet Tomato Jelly & Basil Mascarpone Gelato	
Gooseberry Crème Brûlée GF NF	\$10
Granola Cluster & Fresh Seasonal Berries	
Rose Water & Lychee Nut Macaroon GF LF	\$10
With Strawberry Coulis & Fresh Berries	
Honey & Almond Bavaois	\$10
Preserved Apples & Gingerbread Crumble	
Maple & Caramel Semi Fredo GF NF	\$10
Fresh Berries & Mint	
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

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

Big Rock (Calgary)

Grasshopper	
Traditional Ale	
IPA	
<u>Grizzly Paw (Canmore)</u>	
Powder Hound Pilsner	
Grumpy Bear Honey Wheat	
Rutting Elk Red	
Beaver Tail Raspberry Ale	

Imported

Beck's (Germany), Corona (Mexico), Heineken (Holland), Stella Artois (Belgium)	\$9.50
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
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Wines

White Wine

	<u>5oz Glass</u>	<u>Bottle</u>
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

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

De-Alcoholized Wine

	<u>5oz Glass</u>	<u>Bottle</u>
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

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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, 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"

2oz of Botanical Gin, 2/3oz Grey Goose Vodka, 1/3oz 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

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