

## Starters & Sharing Plates

### **Onion & 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 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***

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GF-Gluten Free

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## Desserts

<b>Chestnut Tiramisu</b>	\$12
Savoardi Biscuit, Fresh Berries	
<b>Chocolate Stout Cake</b>	\$10
Chocolate Anglaise, & Chocolate Curls	
<b>Banana Crème Brûlée NF</b>	\$10
Almond & Cardamom Cookie & Fresh Berries	
<b>Shared Dessert Platter</b>	\$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	\$25
Louis XIII	\$235

## Special Coffees

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

## Beer & Ale

<b>Draught 22oz</b>	
Sleeman's Honey Brown	\$9.50
Sleeman's Original	\$9.50

<b>Domestic</b>	\$7.50
Budweiser, Bud Light, Coors Light, Keith's, Kokanee, Miller Genuine Draft, Molson Canadian, Moosehead Lager	

## Canadian Craft Brews

<b>Big Rock (Calgary)</b>	\$8.50
Grasshopper	
Traditional Ale	
Pilsner	
IPA	
<b>Grizzly Paw (Canmore)</b>	
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 (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
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>
Gehringer 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

## 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

\$25

### 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 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**

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