

ALL DAY DINING 11:00AM - 10:00PM

To Start

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| RED LENTIL HUMMUS Cold pressed canola oil, goat feta, grilled flatbread | 9 | MAC N' CHEESE Pimento cheese, cheddar cheese, double smoked bacon, jalapeño | 14 |
| FRIED CALAMARI Preserved lemon, pickled red chili, lemon mayo | 14 | CRISPY RICE TUNA Ponzu aioli, pickled ginger | 14 |
| CRISPY CHICKEN WINGS Adobo chili or buffalo sauce, apple, celery | 16 | SMOKED FOGO ISLAND COD RILLETTE Lemon crème fraîche, chives, dill, beer mustard, grilled sourdough | 14 |
| LETTUCE WRAPS Crispy fried tofu, sweet chili sauce, peanuts, cilantro, sprouts. Sub chicken +\$2 | 14 | TRIPLE COOKED CHIPS House ketchup | 8 |
| GRILLED KOREAN SHORT RIBS Gal-bi, green onion, kimchee slaw | 22 | | |

Pizzate

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| EZZO'S PEPPERONI Famous pepperoni, San Marzano tomato, 3 cheese blend, honey, pickled chili | 14 | WESTCOAST Sundried tomato pesto, avocado, red onion, spinach, feta | 14 |
| MUSHROOM Sautéed mushroom mix, truffle crème fraîche, arugula, mozzarella, aged Sylvan Star gouda, pine nuts | 16 | MARGHERITA San Marzano tomato, mozzarella, basil | 13 |

Salads & Bowls

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| KALE CAESAR Alberta Hot House Cherry tomato, bacon, parmegiano reggiano, croutons, creamy Caesar dressing Add grilled chicken + \$6.00 | 15 | MEDITERRANEAN BOWL Spiced chicken, brown rice, roasted cauliflower, cucumber, feta & harissa yogurt | 26 |
| HOUSE CHOP Spinach, red cabbage, baby gem, avocado, goat cheese, dill vinaigrette Add grilled chicken + \$6.00 | 15 | PACIFIC BOWL Grilled tuna, soba noodles, snow peas, edamame, carrots, radish, chilis, miso & pickled ginger dressing | 29 |
| ALBERTA GREENS Roasted local squash, ricotta, rocket pistou, caramelized pears, chardonnay gastrique | 15 | KOREAN STEAK BOWL Marinated flat iron steak, brown rice, mushrooms, cherry tomatoes, pickled carrots, greens, kimchee vinaigrette, cashew sauce | 29 |

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Handhelds & Burgers

All served with fries. Sub green salad +\$2

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| CRISPY FALAFEL Lettuce, fresh tomato, pickled red onion, pickled turnip, feta, garlic aioli | 15 | DRY AGED BURGER House sauce, pickles, lettuce, white cheddar, brioche bun | 17 |
| GRILLED CHICKEN Marinated chicken, red pepper relish, avocado, arugula Add Jalapeno Havarti +\$1 or Add Bacon +\$1 | 15 | HOUSE SMOKED BRISKET Caramelized onions, pickled jalapeño, cheddar, house made beer mustard, arugula | 17 |
| FRIED FISH SANDWICH Beer battered haddock, celery and cabbage remoulade, pickles, american cheddar | 17 | ROAST ALBERTA BEEF DIP Fresh demi baguette, horseradish & pea shoot pesto, caramelized onions, roasted peppers, Sylvan Star gouda, au jus | 17 |
| FOOTLONG HOT DOG Truffle sauerkraut, dijonnaise, crispy onions, pickled jalapeño | 19 | | |

Mainz

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| TOMATO TART Fairwinds goat cheese, basil, arugula, red wine vinaigrette | 24 | SMOKED BACK RIBS Cabbage, pickled carrot & jalapeno slaw, cheddar corn bread, house bbq sauce | 29 |
| ROASTED CHICKEN PENNE Basil pesto, pine nuts, cherry tomatoes & goat cheese | 24 | STEAK FRITES Flat iron steak, au poivre, triple cooked chips, house ketchup | 32 |
| FISH & CHIPS Battered haddock, triple cooked chips, dill, curry vinaigrette | 19 | 12oz ALBERTA RESERVE AAA RIBEYE Potato rosti, roasted cauliflower, mushrooms (choice of au poivre, veal jus, truffle butter) | 55 |
| SEARED FOGO ISLAND COD Sautéed greens, roasted cauliflower, salsa verde | 33 | | |
| SOUTHERN FRIED CHICKEN Tabasco honey or buffalo sauce, ranch, house pickles | 26 | | |