

## BEVERAGES

### HOT BEVERAGES 16oz

**Coffee** (Regular or Decaf)  
Brewed Coffee 4  
Americano 4.50  
Cappuccino 5.50  
Latte 5.50

**Tea** (assorted) 3.00  
Hot Chocolate 4.50

#### Pop (355ml) 3

Pepsi | Diet Pepsi | 7-up | Schweppes Ginger Ale

#### Grizzly Paw Soda (355ml) 4

Black Cherry Cola | Ginger Beer | Root Beer | Cream Soda

#### Wild Tea Kombucha (355ml) 6

Wild Ginger | Strawberry Daiquiri

#### Water

Aquafina (500ml) 3

North Water (355ml) 3.75 | North Water (473ml) 5.50

Perrier (330ml) 3 | Perrier (750ml) 7

Bubly Sparkling Water (473ml) 4.50 | Gatorade (355ml) 4.50

#### Juices (355ml) 4.50

Tropicana Apple | Tropicana Orange

#### Milk2Go (310ml) 5.50

2% | Chocolate

## BAR LIST

#### Eau Claire Ready-to-Drink Cocktails (355ml)

Equinox Mule 10

Parlour Gin & Tonic 10

#### Wine Bottles

Canella Prosecco (200ml) 13

Campagnola, Pinot Grigio (250 ml) 16

Fat Bastard, Shiraz (250ml) 15

Campagnola, Valpolicella (250ml) 16

Cono Sur, Cabernet Sauvignon (375ml) 19

White Haven, Sauvignon Blanc (375ml) 24

#### Beers

Village Blonde Golden Ale (473ml) 9.50

Binge Watch Pale Ale (473ml) 9.50

Daura Damm Gluten Free 9

Budweiser (355ml) 7

Stella Artois (330ml) 9

Guinness (440 ml) 9.50

Fahr Non-Alcoholic 7

## A la CARTE

Available Daily 11:00 – 11:00

#### SMALL BITES

##### Chicken Wings 22

Choose One Sauce: Maple Soy, 'Bridgeland Distillery' BBQ Bourbon, Buffalo

##### Smoked Alberta Brisket Sliders 19

Horseradish Mayo, Caramelized Onion, Brie Cheese, Arugula

#### SOUPS

##### VF Heirloom Tomato Gazpacho 15

Golden Vine Tomato, Summer Vegetables, Puffed Rice, Smoked Paprika Chili Oil

#### SALADS + BOWLS

*Add: Chicken Breast 13, Shrimp 13, Salmon 13, Tofu 6*

##### Kale and Brussel Sprout Caesar Salad 19

Double Smoked Bacon, Focaccia Croutons, Shaved Parmesan, Caesar Dressing

##### Maple Smoked Salmon Cobb Salad 23

House Smoked Salmon, Avocado, Hard Boiled Egg, Shaved Fennel, Charred Ruby Grapefruit, Toasted Sunflower Seed, Haricot Vert, Citrus Tarragon Vin.

##### GF Tuna Poke 25

Ahi Tuna, Sushi Rice, Avocado, Mango, Edamame, Pickled Carrots, Sriracha Mayo, Soy Sesame Dressing

##### Shrimp Stir-Fry & Egg Noodle 31

Scallion, Vegetable Stir Fry, Napa Cabbage, Baby Bok Choy, Sweet Soy Sauce

#### FLATBREAD

##### Pancetta, apple & arugula 23

Smoked Applewood Cheddar

##### VF Caramelized Onion & Wild Mushroom 25

Arugula, Basil, Mozzarella, Goat Cheese, Balsamic Redux

##### Banh Mi 26

Spiced Pull Pork, Pickled Carrot, Pickled Cucumber, Cilantro, Spicy Mayo, Chili Flake, Mozzarella

## HANDHELDS

*All handhelds come with Fries or a Green Salad  
or upgrade to Caesar Salad 3*

### **VF RLV Farm Black Bean Burger 22**

Fried Haloumi, Portobello Mushroom, Avocado Chutney, Arugula,  
Sweet Chili Sauce

### **Classic Burger 25**



Alberta Beef, Smoked Applewood Cheddar, Bacon, Red Onion,  
Beefsteak Tomato, White BBQ Sauce, Brioche Bun

### **Yakima Turkey Club 23**

Asian Mustard, Pickled Red Onion, Arugula, Smoked Cheddar,  
Slow Roasted Alberta Turkey

### **AAA Alberta 'Yakima' Steak Sandwich 25**

Open Face, Herb Focaccia, Sautéed Jalapeños, Peppers, Onion, Sriracha Aioli

## FORK & KNIFE

### **Tandoori Rubbed Half Roast Chicken 38**

Cucumber Mango Slaw, Curry Scented Jeera Basmati,  
Coriander and Cumin Raita

### **Pan Seared West Coast Halibut 48**

Crisp Coconut Nori Rice Cake, Roast Squash, Tobiko, Bonito,  
Ginger Cilantro Coconut Cream Sauce

### **Garden Vegetable Cavatappi Pasta 32**

Roasted Squash, Fresh Corn, Cherry Tomato, Arugula,  
Fire Roasted Red Pepper Pesto, Grana Padano

### **GF VG Chickpea & Sweet Potato Curry 27**

Basmati Rice, Chickpea Curry, Cauliflower, Cilantro,  
Crispy Tofu, with Naan Bread

## DESSERT

### **GF Caramel and Dark Chocolate Cake 12**

**Cheesecake 11**

**Carrot Cake 11**

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please inform staff of any dietary restrictions or allergies.*

*A La Carte items are cooked fresh in our kitchen and packaged in our ecofriendly compostable To-Go containers.*

*GF gluten friendly | VG vegetarian friendly | V vegan friendly*

*Designed/Printed on June 19, 2023*

## MARKET

Available All Day as Grab-N-Go at Front Desk

### **Breakfast Burrito 10**

Free Run Egg, Cheddar Cheese, Ham, Salsa, Mini Fruit Cup

### **Toasted Bagel Sandwich 8**

Black Forest Ham, Fried Egg, Natural Mild Cheddar Cheese

### **VF Muffin 3.50**

Chocolate Chip | Bran | Blueberry

### **VF Bagel 4**

Sesame | 9-Grains Bagel  
Cream Cheese

### **VF Yogurt Parfait 6**

House Made Seeded Granola, Saskatoon Berry Jam

### **VF Seasonal Fruit Cup 5**

### **VF Caesar Salad 8**

Kale, Brussel Sprout Chiffonade, Croutons, Caesar Dressing, Bacon

### **'Yakima' Turkey Club 13**

Asian Mustard Aioli, Pickled Red Onion, Arugula, Smoked Cheddar

### **VF Caramelized Onion & Wild Mushroom**

7 Inch Pizza 13

12 Inch Pizza 25

## BREAKFAST

Available Daily 06:00 – 11:00



### **The Canadian (Includes One Drink only: Coffee, Tea or Juice) 24**

'Mans' Organic Farm Two Free Run Eggs cooked to your liking,  
your Choice of Bacon or Pork Sausages,  
Sautéed Potatoes with 'Yakima' Apple Wood Smoked Spice,  
Selection of White, Sourdough, Whole Wheat or Multigrain Toast

### **VF The Healthy Start 17**

White Egg Omelet, Goat Cheese, Cherry Tomato, Baby Spinach

### **VF Cinnamon French Toast 19**

Famous Brioche Bread, Market Berries and Quebec Maple Syrup