

BEVERAGES

HOT BEVERAGES 16oz

Coffee (Regular or Decaf)
Brewed Coffee 4.5
Americano 6
Cappuccino 6
Latte 6

Tea (assorted) 4.25
Hot Chocolate 6

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

Non-alcoholic Beer 7

A la CARTE

Available from 11:00 – 23:00

SMALL BITES

Chicken Wings 21

Choose One Sauce: Yakima House Dry Rub, 'Bridgeland Distillery' BBQ
Bourbon, Buffalo

Smoked Alberta Brisket Sliders 20

5 Spiced Alberta Beef Brisket, Pickled Ginger Relish, Togarashi Kewpie Mayo, Napa
Cabbage Slaw

SOUPS

Leek, wild rice & Potato Soup 16

Fingerling Potato, Fried Leeks, Herbs Oil

SALADS + BOWLS

Add: Chicken Breast 13, Shrimp 13, Salmon 13, Tofu 8

Kale and Brussel Sprout Caesar Salad 19

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

Crispy Skin Chicken Salad 23

Red Onion, Coriander, Toasted Peanut, Scallion, Sesame Seed,
Pickle Carrot, Snow Peas

Tuna Poke GF 25

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

Pizza

BBQ Chicken Pizza 26

Slow Cooked BBQ Chicken, Pickled Red Onion and Jalapeno, Buttermilk Ranch
Drizzle, Chili Flake and Arugula

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

HANDHELDS

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

RLV Farm Black Bean Burger V 22

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

Classic Burger 24



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 Chicken Supreme 39

Curried Root Vegetables, Jeera Basmati, Coriander and Cumin Crème Fraiche

Alberta AAA 7oz Beef Filet 59

Creamy Mash Potato, Charred Baby Carrot, Broccoli, Bourbon Peppercorn Jus

Miso Glazed Artic Char 40

Crispy Onion Crusted Char, Potato Mash, Grilled Scallion, Sugar Peas, Crispy Garlic

Mixed Vegetable Manchurian Curry V 28

Chickpeas, Mixed Vegetable, Crispy Tofu, Indo-Chinese Manchurian Curry,
Grilled Naan bread

DESSERT

Caramel and Dark Chocolate Cake GF 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.

Designed/Printed November 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

Muffin V 3.50

Chocolate Chip | Bran | Blueberry

Bagel 4

Sesame | 9-Grains Bagel
Cream Cheese

Yogurt Parfait V 6

House Made Seeded Granola, Saskatoon Berry Jam

Seasonal Fruit Cup V 5

Caesar Salad V 8

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

'Yakima' Turkey Club 13

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

BREAKFAST

Available Daily 06:00 – 11:00



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

Included Coffee, Tea and Juice, Choice of Toast

"Man's Organic Farm" Two Free Run Eggs Cooked to your Liking,
Your Choice of Bacon, Pork Sausages, Sautéed Potatoes with
"Yakima" Apple Wood Smoked Spice

The Healthy Start V 20

White Egg Omelet, "Fairwinds Farm" Goat Cheese, Baby Spinach,
Grilled Zucchini, "Greenland" Tomato Salsa

French Style Crêpe 21

Vanilla Custard, Berries, Banana, Fresh Whipped Cream,
Quebec Maple Syrup

YAKIMA SOCIAL KITCHEN + BAR

2008 Airport Road NE

Calgary, Alberta T2E 3B9 Canada YYC Airport

Departures Level near Door 13