

BEVERAGES

HOT BEVERAGES 16oz

Coffee (Regular or Decaf) 5
Brewed Coffee 5
Americano 6
Cappuccino 6
Latte 6

Tea (assorted) 4.50
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

Bubbly 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

Ready-to-Drink Cocktails

Equinox Mule 10
Parlour Gin & Tonic 10
Ol Beautiful Hard Ice Tea 10
OTR Margarita 20
OTR Old Fashioned 20

Wine Bottles

Bocelli 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

Two Pillars Wit (355ml) 13
Railyard IPA (355ml) 8
Budweiser (355ml) 8
Stella Artois (330ml) 9
Guinness (440ml) 13
Athletic Lite Non-Alcoholic 12



All of our A La Carte items are made fresh to order in our Yakima kitchen.
A La Carte is available from 11:00-23:00 Delivery fee of \$5 will be added
All of our A La Carte items are packed in ecofriendly containers, unless plated
service is requested.

Shareable & Small Bites

CHICKEN WINGS G, DF, NF **24**

Bridgeland Distillery, Berbon BBQ sauce, buffalo sauce, Yakima dry rub. Served with blue cheese dip

CHILI SPICED MONGOLIAN BEEF G, DF, N **24**

Mongolian sweet and spicy chili sauce, sweet pepper slaw, spring onions and chili flakes

Add Jasmine rice 5

CHICKEN LETTUCE WRAP (KETO) G, DF, N **24**

Sweet and spicy hoisin sauce, toasted cashews, scallions, sriracha mayo, crispy wontons

Salads & Soup

Add ons: Chicken Breast 12, Salmon (4oz) 12, Crispy Tofu 8

CHARRED CORN CHOWDER GF, D, NF, **14**

Black beans, diced potatoes, leeks, charred corn, cream, smoke paprika oil

FORK & KNIFE CAESAR G, D, NF **22**

Local baby gem lettuce, parmesan cheese, focaccia croutons, double smoked bacon, Yakima Caesar dressing

THAI NOODLE CITRUS SALAD GF, DF, NF **24**

Grapefruit, mandarin oranges, Thai basil, rice noodles, cilantro, cashews, chili & citrus vinaigrette.

Choice of lemongrass chicken or lemongrass prawn skewer

AHI TUNA POKE BOWL GF, DF, NF **25**

Sushi rice, mango, avocado, pickled carrots, edamame, sesame soy dressing, sriracha aioli

Flatbread Pizza

Locally sourced flatbread pizza from European Bakery

SPICY ITALIAN G, D, NF **25**

Prosciutto, fresh mozzarella cheese VDG spicy salami, smoked bacon, house-made tomato sauce

TUSCAN VEGGIE G, D, NF **24**

Sundried tomatoes, roasted garlic, chili flakes, fresh basil, pine nuts, bocconcini, baby arugula

KOREAN BBQ CHICKEN G, D, NF **25**

Chicken thighs marinated gochujang sauce, mozzarella cheese, green onions, house-made tomato sauce, sesame seeds

GF GLUTEN FREE VG VEGETARIAN DF DAIRY FREE NF NUT FREE V VEGAN
G CONTAINS GLUTEN D CONTAINS DAIRY N CONTAINS NUTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Although we do our best to maintain an allergy friendly kitchen, all items may come into cross contamination with any and all allergens. Please inform staff of any dietary restrictions, allergies or concerns.



Handhelds

All handhelds served with fries, sweet potato fries, green salad or Caesar salad +\$3

YAKIMA ALBERTA BEEF BURGER G, D, NF 26

7oz Beef chuck, smoked applewood cheddar, bacon, red onion, "Greenland" Beefsteak tomato, blond BBQ Sauce, European Bakery brioche bun

RLV FARM BLACK BEAN BURGER G, D, NF 24

Fried haloumi, Trafford Farm mushrooms, avocado chutney, bibb lettuce, sweet chili sauce

YAKIMA TURKEY CLUB G, D, NF 25

Asian mustard, pickled red onions, smoked cheddar, bibb lettuce, slow roast Alberta turkey

AAA ALBERTA YAKIMA STEAK SANDWICH G, DF, NF 26

Open face herb focaccia, jalapeño, sautéed peppers, red onions, sriracha mayo

Mains

FREE RANGE SMOKED CHICKEN BREAST GF, DF, NF 44

Fingerling potatoes, edamame, asparagus, charred leek, duck fat & jalapeño Verde sweet soy chicken jus

PAN-SEARED BLACK COD GF, D, NF 44

Sumac-dusted cod, edamame, rice noodle cake, shimeji mushrooms, green goddess cream

OVERNIGHT SLOW COOKED ALBERTA GRASS FED BEEF BRISKET FOR 2 PERSONS G, D, NF 85

Garlic hoisin marinated brisket, Yakima spiced house-made Kimchi, blistered shishitos peppers

WEEKLY PASTA FEATURE 28

Ask about our pasta of the week pasta feature. Available allergy friendly.

Desserts

Chocolate Cake 12

Cheese Cake 12

Butter Pecan Tart 12

Breakfast

Available 06:00-11:00

The Canadian G, D, NF, VG 25

Includes coffee, tea or juice & choice of toast.



Mans Organic Farm two free run eggs cooked to your liking, your choice of bacon or pork sausages, sautéed potatoes with Yakima applewood smoked spice

The Healthy Start GF, NF, VG, D 23

White egg omelette, Fairwinds Farm goat cheese, baby spinach, grilled zucchini, Greenland tomato salsa

Stack of Three Pancakes G, D, NF, V 22

Light fluffy pancakes served with Saskatoon berry compote, whipping cream & Quebec maple syrup

Toasted Bagel Sandwich NF, G, D 10

Black forest ham, fried egg, natural mild cheddar cheese

Kids Menu

Available from 11:00-23:00

Crudité 6

Cucumber, celery, carrot, cherry tomato, served with side of ranch

Chicken & Waffles 12

Cheese Burger & Fries 12

Market Place Grab & Go

Available 24 Hours

Breakfast Croissant 11 | **Curry Bowl** 16

Ham, egg, cheddar cheese

Curry cauliflower, tofu, dates,

Breakfast Burrito 10

Black beans, cilantro rice, scrambled eggs, corn salsa, siracha aioli

quinoa, arugula, turmeric dressing

Quinoa Salad 16

Thai Peanut Wrap 15

Grilled tofu, purple cabbage, cucumbers, carrots, cilantro, lettuce, peanut dressing

Dried cranberries, cherry tomatoes,

cucumbers, candied pecans, arugula,

pickled carrots & onions, cider vinaigrette

Roast Beef Sandwich 17

Roast beef, chimichurri, caramelized onions, Swiss cheese, arugula

Saskatoon Berry Parfait 9

Vanilla yogurt, Saskatoon berry compote, granola

Latte Overnight Oats 9

Nut butter, espresso, maple syrup, chia & hemp seeds

Italian Sandwich 17

Salami, soppressata, tomatoes, provolone cheese, pepperoncini peppers, roasted pepper tapenade

Fruit Cup 8

Selection of seasonal fruit

Chicken Sandwich 17

Chicken breast, smoked cheddar cheese, thousand mayo, arugula, tomatoes

