



# Garden

## TERRACE LOUNGE

### *Shareables and Bites*

**Charcuterie Board 25**

Selection of Cured Meats and Cheese.

**Chicken Wings 18**

Truffle Parm, Garlic, Sweet Cajun, Hot, Spicy Korean, Honey Soy, Salt and Pepper.

**Pork Belly Lettuce Wraps 15**

Crispy Pork Belly, Kimchi, Pickled Cucumber, Toasted Sesame, Sweet Soy.

**Prime Rib Sliders 18**

Brioche Buns, Sylvan Star Klondike Swiss, Pickle.

**Pulled Pork Poutine 16**

BBQ Pulled Pork, Shoestring Fries, Cheese Curds, Beef Gravy.

**Braised Short Beef Tacos 19**

Spicy Korean, Purple Cabbage, Lime & Cilantro Crema.

**Atlantic Lobster Rolls 26**

Brioche, Tarragon, Lemon.

### *Panini Press*

**Chicken & Waffle Club 20**

Crispy Chicken, Bacon, Maple, Lettuce, Tomato, Garlic Aioli.

**Ruben 17**

Marble Rye, Sylvan Star Swiss, Montreal Pastrami, Sauerkraut, Grainy Mustard.

### *Mains and Rice Bowls*

**Butter Chicken 24**

Garam Masala, Chicken Thigh, Tomato Gravy, Naan, Basmati.

**Pork Belly 21**

Adobo Glaze, Crispy Garlic, Kimchi, Miso cured-Egg, Kewpie, Steamed Rice.

**Atlantic Salmon 26**

Sesame and Soy Glaze, Avocado Puree, Slaw, Miso-cured Egg, Kewpie, Steamed Rice.

**Mushroom Fettuccine 20**

Roasted Mushrooms, Garlic Cream, Cured Tomato, Grana Padano.

**Baked Lasagna 21**

Italian Sausage Bolognese, Spinach, Ricotta.

**7 oz Sirloin 28**

Whipped Potato, Roasted Wild Mushrooms, Red Wine Demi, Crispy Onions.

**Alberta Burger 24**

Braised Oxtail, Demi Glaze, Pickled Cippolini Onions, Smoked Gouda, Brioche.

**Fish & Chips 22**


Atlantic Cod, Beer Batter, Remoulade.

**Roast Beef 19**

Panini Roll, Shaved Beef, Caramelized Onions, Sylvan Star Smoked Gouda, Horseradish Mayo, Red Wine Jus.

**Ham and Brie 18**

Sour Dough, Black Forest Ham, Green Apple, Brie.



# *Garden*

## TERRACE LOUNGE

### *Salads and Sides*

**Caesar Salad 12**

House Dressing, Bacon.

**Harvest Salad 12**

Tender Greens, Delicata Squash, Compressed Apple,  
Pomegranate Seeds, Brie, Cider Vinaigrette.

**Sweet Potato Fries 8**

**Truffle Fries & Parm 9**

**Onion Rings 8**

**Whipped Potato 6**

**Steamed Rice 6**

**Chicken Breast 5 oz 7**

**Soup of the Day (Ask Server) 7**

**Gravy 3**

### *Something Sweet*

**Triple Chocolate Mousse Cake 9**

**Deep Fried Cheese Cake 9**

### *Happy Hour*

Menu Scan here





# *Garden*

## TERRACE LOUNGE

### *Whites*

**6oz/9oz/Bottle**

**RED DEER RESORT & CASINO SAUVIGNON BLANC**

Crafted in Chile, with notes of gooseberry, passionfruit, and lime. Great acidity and Complex mouthfeel

**10/14/40**

**INNISKILLIN, PINOT GRIGIO**

Dry, light-medium bodied with citrus fruit and nut flavors; crisp, clean finish.

**12 / 17 / 45**

**INDIGENOUS WORLD GEWURZTRAMINER**

Presents aromas and flavors of rose petals, grapefruit, and lemon throughout, finishing dry with gentle acidity.

**10/14/40**

**ALAMOS, CHARDONNAY**

Round palate, flavors of pear, pineapple, and fig are balanced by attractive notes of caramel, toast and sweet brown spice.

**9 / 13 / 35**

**CHARLES SMITH KUNG FU, RIESLING**

Medium-bodied juicy, and lively, with lots of citrus blossom, lychee, and a touch of lime.

**14 / 19 / 52**

### *Sparkling*

**6oz/9oz/Bottle**

**LAMARCA PROSECCO**

Off-dry with notions of crunchy apple, pear and lemon.

**50**

— ASK US ABOUT OUR EXCLUSIVE WINE LIST —





# *Garden*

## TERRACE LOUNGE

### *Reds*

**6oz/9oz/Bottle**

#### **RED DEER RESORT & CASINO PINOT NOIR**

Crafted in Chile, notes of black cherries, strawberries, and cinnamon.

**10/14/40**

#### **JACKSON TRIGGS, SHIRAZ**

Rich aromas of ripe raspberry and blackberry with hints of cracked pepper and a subtle touch of oak.

**8.5 / 12 / 32**

#### **INNISKILLIN, MERLOT**

Rich flavors of blackberry, blueberry and coffee, and has a smooth, lingering finish.

**12 / 17 / 45**

#### **ALAMOS, MALBEC**

Blends the deeply concentrated plum flavors of the country's signature variety, dark cherry and blackberry flavors.

**9 / 13 / 35**

#### **CASILLERO DEL DIABLO, CAB SAUVIGNON**

Ruby red with aromas of cherries, black currant and dark plums.

**12 / 17 / 45**

#### **HOB NOB, PINOT NOIR**

Medium bodied elegant as a bouquet of violets and bursting with cherry flavors.

**12 / 17 / 45**

### *Rose*

**6oz/9oz/Bottle**

#### **JACKSON TRIGGS, ROSE**

Medium pink color, candied strawberry-cherry aromas, medium sweet, with sweet fruit flavors, with soft acidity.

**8.5 / 12 / 32**

# Garden

## TERRACE LOUNGE

### Select Scotch

#### CARDHU 12YR (1 oz) 9.00

A smooth, beautifully structured and Speyside malt with a rich texture and a balance of sweet fruit, dark chocolate, toffee and spice.

#### GLENKICHIE 12YR (1 oz) 9.75

This subtly sophisticated Lowland single malt scotch whiskey is a super pre-dinner drink: try it with a few drops of water.

#### TALISKER STORM 10YR (1 oz) 10.00

Talisker Storm offers the drinker Talisker's full maritime majesty, all unfettered elemental power and confidence.

#### OBAN 14YR (1 oz) 14.00

A combination of rich sweetness with a smoky dryness and appetizing spice distinguishes this lovely- matured Highland malt.

#### LAGAVULIN 16YR (1 oz) 17.50

This single malt has the massive peat-smoke that's typical of southern Islay- offers a dryness that turns into a truly interesting dram.

#### DALWHINNIE 15YR (1 oz) 11.50

Mellow, soft and lasting flavors of heather, honey and vanilla.

#### GLENFIDDICH (1 oz) 9.75

Distinctively fresh and fruity with a hint of pear. Beautifully crafted and delicately balanced.

### Craft Beer

#### FIELD AND FORGE, GOLD 7.50

Most precious of all the golds. Leaving your palate refreshed, quenched and feeling regal.

#### FIELD AND FORGE, PILSNER 7.50

Traditional style with a modern twist. Soft water and base malt only

#### SAWBACK, WEST COAST IPA 10.25

Dank, upfront hop aroma with earthy tones and follows all the way through with dry aftertaste.

#### SAWBACK HAZY BLONDE ALE 10.25

Citrus and grapefruit on the nose

#### DARK WOODS SMOKING FIRE 10.25

60-year-old Maple planks, smoked malted barley for over 4 hours

#### TROUBLED MONK JUICY GOSSIP 10.25

Hops added at the right time to extract delicious tropical and citrusy flavors.

#### TROUBLED MONK DAYCATION 10.25

The one beer you need while you put your feet up or to get up and move.

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#### SNAKE LAKE PILSNER 10.25

Immensely quaffable, with a snappy noble hop character and crisp finish

### Coolers

Non-alcoholic Corona  
Sunbrew 6.00

Twisted tea 8.50  
Strongbow Cider 9.00

Crazy Uncle Strawberry Soda 7.25  
Troubled Monk Troubled Tea 6.50  
Snake Lake Sugar free Vodka Sodas 8.50  
Snake Lake Sugar Free Gin Soda 8.50  
Simply Spiked Lemonade 8.00

### Draft Beer

#### PINT 10.50 | JUG 25.00

Coors Original  
Granville Lions Winter Ale  
Blue Moon



*Garden*  
TERRACE LOUNGE

*Happy Hour*

**SUN - THURS | 3PM - 6PM**

**Truffle Fries & Parm 7**

**Sweet Potato Fries 5**

**Onion Rings 6**

**Prime Rib Sliders 14**

**Chicken Wings 15**

Truffle Parm, Garlic, Sweet Cajun,  
Hot, Spicy Korean, Honey Soy, Salt and Pepper.

**Domestic Beer & Standard**

**Highballs \$3 off**



# Winter Menu

BY THE GARDEN TERRACE LOUNGE

## SUGAR COOKIES MARTINI 3oz \$12.00

Vanilla Vodka, Butterscotch Schnapps, Baileys

## BROWN SUGAR BOURBON SMASH 2oz \$11.00

Bulleit Bourbon, Brown Sugar Syrup, Ginger Beer

## MIDNIGHT CHATA 2oz \$12.00

RumChata, Kahlua, Egg white

## MARSHMALLOW CHATA 2oz \$12.50

Vodka, RumChata, Marshmallow Syrup, Chocolate Syrup

## SPIKED HOT CHOCOLATE 1oz \$9.25

Peppermint Schnapps, Baileys, Whipped Cream

## HOT BUTTERED RUM 1oz \$11.00

Hot Apple Cider, Rum, Spiced Butter

## SPICED CRANBERRY MULE 2oz \$10.50

Vanilla Vodka, Spiced Cranberry Syrup, Ginger Beer

## WINTER MOCKTAILS

### PEPPERMINT HOT CHOCOLATE \$7.00

Peppermint syrup, Whip Cream, Crushed Candy cane

### HOT BUTTERED CIDER \$7.00

Spiced Butter, Hot Apple Cider

### CRANBERRY MULE \$7.00

Cranberry syrup, Ginger beer