

WINE

White Wine

	6oz	9oz	bottle
UNDURRAGA, CHARDONNAY valle central, chile	12	16	46
PELLEHAUT HARMONIE, BLEND côtes de gascogne, france	12	16	46
VILLA MARIA, SAUVIGNON BLANC marlborough, new zealand	13	17	53
SARTORI, PINOT GRIGIO verona, italy	13	17	54
KENDALL JACKSON VINTNERS RESERVE CHARDONNAY lake county, california	17	22	66

Sparkling Wine

LAMARCA, PROSECCO veneto, italy	13		60
CONO SUR SPARKLING ROSÉ valle del bio, chile	12		48
TAITTINGER CUVÉE PRESTIGE champagne, france			110

Rosé

LUIGI BOCCA ROSÉ mendoza, argentina	12	16	48
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Beer

LOCAL, DOMESTIC AND IMPORTED			7.25
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Coffee & Tea

FRESHLY BREWED COFFEE	SMALL POT		6
	LARGE POT		8.50
ESPRESSO OR AMERICANO			4
LATTE OR CAPPUCINO			5
SELECTION OF TAZO TEAS	PER POT		5

Red Wine

	6oz	9oz	bottle
UNDURRAGA, CABERNET SAUVIGNON valle central, chile	12	16	46
CASA SILVA, CARMÉNÈRE san fernando, chile	12	16	46
NUGAN ESTATE, SHIRAZ 'ALFREDO' new south wales, australia	13	17	60
WENTE, SANDSTONE MERLOT california, usa	13	17	60
PASCUAL TOSO, MALBEC RESERVA mendoza, argentina	16	20	63
UNDERWOOD, PINOT NOIR oregon, usa	16	20	63
ALTENSINO, ROSSO montalcino, italy	17	21	68
CHÂTEAU TRILLOL, BLEND corbières, france	17	21	68
RAVENSWOOD, ZINFANDEL california, usa	17	21	68

Non-Alcoholic Beverage

STILL / SPARKLING BOTTLED WATER (750 ML)	8
SOFT DRINKS pepsi, diet pepsi, 7-up, diet 7-up, ginger ale, root beer, brisk iced tea	4
FRESHLY SQUEEZED JUICE orange or red grapefruit	9
GREEN SMOOTHIE kale, spinach, avocado, greek yogurt, almond milk, local honey, hemp hearts	10
BERRY SMOOTHIE mixed berries, banana, almond milk, fatso peanut butter, chia seeds	10
FRUIT JUICE orange, red grapefruit, apple, cranberry, tomato	4
2% OR SKIM MILK	4

ROOM SERVICE MENU

BREAKFAST

6:00 AM - 11:00 AM

Grains & Fruit

STEEL CUT OATS 11
fatso peanut butter, banana, coconut flakes, toasted pumpkin seeds, hemp hearts

HOMEMADE BIRCHER MUESLI 13
highwood crossing overnight oats, greek yogurt, chia, granola, berries

HEALTHY TRAVELER 20
quinoa, spinach, poached eggs, sliced avocado, hemp hearts, pumpkin seeds, smoked salmon (seared tofu available as substitute)

SLICED FRUIT AND BERRIES 16

CEREALS 7
raisin bran, special k, corn flakes, rice crispies, all-bran or mini wheat and choice of milk

ADD BANANA OR BERRIES 3

BAGEL AND CREAM CHEESE 6

PASTRY BASKET 8
croissant, grizzly claw, pain au chocolate

DAILY MUFFIN OR DANISH 3

KIDS MENU JUMP STARTERS

6:00 AM - 11:00 AM

FRUIT AND YOGURT PARFAIT 5
greek yogurt, homemade granola, seasonal berries, saskatoon berry compote

RISE AND SHINE 7
fried or scrambled eggs, choice of bacon, pork or chicken sausage, fresh fruit, toast

BUTTERMILK PANCAKES 6
maple syrup, blueberries

HIGHWOOD CROSSING ORGANIC STEEL-CUT OATS 6
fatso mct oil peanut butter, strawberries

Cage-Free Eggs

THOMSONS CLASSIC BREAKFAST 19
two eggs any style, choice of two breakfast meats, crispy brussels sprout hash, 9 grain toast

SANDSTONE OMELET 21
natural or egg whites
crab, asparagus, dancing goat chevre, crispy brussels sprout hash

CLASSIC EGGS BENEDICT 18
valbella back bacon, poached eggs, hollandaise sauce, toasted english muffin, crispy brussels sprout hash

Specialties

ALBERTA STEAK AND EGGS 24
sterling silver striploin 6 oz, two eggs any style, grilled asparagus, hollandaise, calabrian chilis

BUTTERMILK PANCAKES 18
birch syrup cream cheese, toasted pecans, fresh berries, maple syrup

AVOCADO TOAST 19
slow-cooked eggs, smashed avocado, buttered rye bread, tomato jam, fine herbs

KIDS ALL-DAY DINING

11:00 AM - 12:00 MIDNIGHT

CHOPPED SALAD 7
romaine, cucumber, tomato, carrot, ranch dressing

CRISPY CHICKEN TENDERS 7
choice of celery sticks or fries
gluten-free breaded chicken breast, ranch dip

BROWN RICE PENNE 7
tomato pasta or butter and cheese

FISH AND CHIPS 8
battered sustainably sourced haddock, fries, tartare sauce

GRILLED ALBERTA CHICKEN BREAST 9
mashed potatoes, steamed vegetables

TOP GRASS KID'S BURGER 8
choice of sliced fruit, carrot sticks or fries
grass-fed alberta beef, lettuce, tomato

ADD CHEESE OR NATURAL BACON 2

ALL-DAY DINING

11:00 AM - 12:00 MIDNIGHT

Starters & Salad

ROASTED ONION SOUP 9
port jus, raclette toast

PORK BELLY 18
achiote marinated, cumin salt, cilantro, key lime mayo

SANDSTONE STEAK BITES 21
pan-seared alberta beef striploin, pickled calabrian peppers, bone marrow aioli, garlic bread

CHICKEN WINGS 15
choice of korean barbecue, frank's, salt and pepper, blue cheese ranch, celery sticks

CHICKEN FINGERS AND FRIES 16
vegetable crudités, ranch, plum dipping sauce

GRILLED CAESAR SALAD 15
charred romaine head, double smoked bacon jam, focaccia bread crumb, shaved old grizzly, slow-cooked egg, grilled lemon, creamy garlic anchovy dressing

MARKET GREENS 12
baby tomatoes, cranberry, roasted turmeric pumpkin seeds, grana padano crisp, carrot, beet curls, pear vinaigrette

ADD GRILLED CHICKEN 6

ADD ORA KING SALMON 9

Mains

TOP GRASS SIRLOIN 32
grass-fed alberta beef top sirloin 8 oz, duck fat potatoes, sour cream, grilled asparagus, homemade steak sauce

CHINOOK HONEY BRINED ALBERTA CHICKEN SUPREME 26
buttermilk mashed potatoes, grilled asparagus, peppercorn sauce

GRILLED ORA KING SALMON 32
braised beluga lentils, roasted root vegetables, chimichurri

LAMB RAGU PASTA 22
braised alberta lamb neck, rustic marinara, riccia pasta, chevre, cured egg yolk

Burgers & Sandwiches

served with fries or mixed greens

CLASSIC BURGER 16
8 oz alberta chuck patty, beefsteak tomato, butter lettuce, dill pickles, sandstone burger sauce, dijon, sesame bun

TOP GRASS BURGER 18
grass-fed beef patty, double smoked bacon jam, bone marrow aioli, dijon mustard, red onion, cumin gouda, brioche bun, dill pickle

VEGETABLE PANINI 16
grilled red pepper, portobello mushroom, spinach, artichoke, baba ghanoush, aged gruyere cheese, sourdough filone

SOURDOUGH FLAT BREAD 18
wild mushroom duxelle, dancing goat creamery feta, old grizzly, garlic conserva, summer savory, arugula, cold pressed canola oil

THOMSONS CLUB 18
marinated and grilled alberta chicken breast, thick cut bacon, fried egg, romaine lettuce, beef steak tomato, lemon aioli, whole grain bread

ADD SMOKED BONE MARROW 2

ADD THICK BACON 3

ADD FRIED EGG OR AVOCADO 2

SUBSTITUTE WITH CAESAR SALAD 3

Desserts

WARM APPLE PIE 12
cheddar crust, vanilla bean ice cream, salted caramel sauce

CARROT CAKE 9
birch syrup cream cheese, carrot caramel, walnuts

ICE CREAM 8
homemade vanilla bean or chocolate

DARK CHOCOLATE POT DE CRÈME 9
brandy cherries, hazelnut meringue, mocha cream