

## Starters

<b>CARROT HARISSA DIP</b> <sup>V GF</sup> home-fried potato chips	7	<b>GRILLED CHICKEN TACOS</b> jerk-glazed chicken thighs, mango jalapeño salsa, radish, roasted garlic crema, cilantro	12	<b>CHARCUTERIE</b> <sup>GF</sup> <i>ideal for 2-4 people</i> empire provisions cooked and cured meats, canadian cheese, homemade pickles, roasted olives, crackers, carrot spread, mixed nuts	36
<b>CRISPY HERITAGE PORK BELLY</b> <sup>GF</sup> achiote marinated, cumin salt, cilantro, key lime mayo	12	<b>SANDSTONE STEAK BITES</b> pan-seared alberta beef striploin, pickled calabrian peppers, bone marrow aioli, garlic bread	21	<b>SANDSTONE NACHOS</b> <sup>V</sup> pico de gallo, red onions, black olives, jalapeños, monterey jack cheese, jalapeño cheese sauce, cilantro, sour cream, guacamole	17
<b>ROASTED BEET TARTARE</b> <sup>V GF</sup> toasted hazelnuts, herb labneh, endive, vegetable chips	13	<b>SOURDOUGH FLATBREAD</b> wild mushroom duxelle, dancing goat creamery feta, old grizzly, garlic conserva, summer savory, arugula, cold pressed canola oil	16	ADD GRILLED CHICKEN	6
<b>SMOKED LAMB RIBS</b> korean barbecue sauce, charred scallions	18	<b>CHICKEN WINGS</b> <sup>GF</sup> breaded, choice of korean barbecue, frank's, salt and pepper, blue cheese ranch, celery sticks	15	ADD EXTRA JALAPEÑO CHEESE SAUCE	2
<b>FRIED BUTTERMILK CALAMARI</b> panko breaded, grilled lemon, tajine salt, homemade cocktail sauce	16			ADD SLOW-COOKED EGG	2
<b>SMOKED ALBERTA BONE MARROW</b> beef brisket marmalade, parsley salad, toast	22				

## Soups & Salads

<b>ROASTED ONION SOUP</b> port jus, raclette toast	9
<b>MARKET GREENS</b> <sup>V GF</sup> baby tomatoes, cranberry, roasted turmeric pumpkin seeds, grana padano crisp, carrot, beet curls, pear vinaigrette	12
<b>GRILLED CAESAR SALAD</b> charred romaine head, double smoked bacon jam, focaccia bread crumb, shaved old grizzly, slow-cooked egg, grilled lemon, creamy garlic anchovy dressing	15
<b>BEETS AND KALE SALAD</b> <sup>GF</sup> roasted beets, baby kale, crispy chickpeas, toasted flax seeds, slow-cooked egg, sesame miso vinaigrette	14
ADD GRILLED CHICKEN	6
ADD ORA KING SALMON	9

## Burgers & Sandwiches

<b>GLUTEN-FREE BUN</b> <i>available for all burgers and sandwiches</i>	2
<b>CLASSIC BURGER</b> <i>served with fries or greens</i> 8 oz alberta chuck patty, beefsteak tomato, butter lettuce, b&b pickles, sandstone burger sauce, dijon, sesame bun	16
ADD AMERICAN, GOUDA OR BLUE CHEESE	2
ADD THICK BACON	3
ADD FRIED EGG OR AVOCADO	2
SUBSTITUTE WITH CAESAR SALAD	3
<b>TOP GRASS BURGER</b> <i>served with fries or greens</i> grass-fed beef patty, double smoked bacon jam, bone marrow aioli, dijon mustard, red onion, cumin gouda, brioche bun, dill pickle	18
ADD FRIED EGG OR AVOCADO	2
SUBSTITUTE WITH CAESAR SALAD	3

<b>THOMSONS CLUB</b> <i>served with fries or greens</i> marinated and grilled alberta chicken breast, thick cut bacon, fried egg, romaine lettuce, beef steak tomato, lemon aioli, whole grain bread	18
ADD FRIED EGG OR AVOCADO	2
SUBSTITUTE WITH CAESAR SALAD	3
<b>VEGETABLE PANINI</b> <sup>V</sup> <i>served with fries or greens</i> grilled red pepper, portobello mushroom, spinach, artichoke, baba ghanoush, aged gruyere cheese, sourdough filone	16
ADD CRISPY BACON	3
ADD FRIED EGG OR AVOCADO	2
SUBSTITUTE WITH CAESAR SALAD	3

## Mains

<b>FISH AND CHIPS</b> beer battered haddock, coleslaw, tartar sauce, grilled lemon	21
<b>LAMB RAGU PASTA</b> braised alberta lamb neck, rustic marinara, riccia pasta, chevre, cured egg yolk	22
<b>VEGETABLE POT AU FEU</b> <sup>V GF</sup> root vegetables, brussels sprouts, pearl onions, peas, kale, beluga lentils, mushroom jus, tomato fondue	23
<b>GRILLED ORA KING SALMON</b> <sup>GF</sup> braised beluga lentils, roasted root vegetables, chimichurri	32

<b>SURF AND TURF</b> manhattan cut beef striping 6 oz and grilled sustainable shrimp with buttermilk mashed potatoes, charred brussels sprouts, wilted kale, double smoked bacon, red wine jus	36
<b>CAST IRON SEARED TOP GRASS SIRLOIN</b> grass-fed alberta beef top sirloin 8 oz, duck fat potatoes, sour cream, grilled asparagus, homemade steak sauce	32
<b>CHINOOK HONEY BRINED ALBERTA CHICKEN SUPREME</b> <sup>GF</sup> buttermilk mashed potatoes, grilled asparagus, peppercorn sauce	26

## Desserts

<b>WARM APPLE PIE</b> <i>best shared</i> cheddar crust, vanilla bean ice cream, salted caramel sauce	12
<b>CARROT CAKE</b> birch syrup cream cheese, carrot caramel, walnuts	9
<b>DARK CHOCOLATE POT DE CRÈME</b> <sup>GF</sup> brandy cherries, hazelnut meringue, mocha cream	9
<b>HOMEMADE CHOCOLATE BONBONS</b>	6

Prices are exclusive of Gratuity and Tax.

Please notify your server if you have food allergies.

<sup>V</sup> vegetarian <sup>GF</sup> gluten-free

Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.