

# THOMSONS

KITCHEN & BAR

## SHAREABLES & SOUP

<b>DAILY CHEF'S CHOICE SOUP</b>	CUP 6   BOWL 11
<b>COCONUT LEEK &amp; CELERY SOUP</b> <b>GFA DF VG</b> Herbs and crispy baguette	CUP 6   BOWL 11
<b>CHICKEN WINGS</b> * <b>GF DF</b> Frank's Hot, salt & pepper, honey garlic, celery sticks, ranch dressing	17
<b>ALBERTA BEEF TARTARE</b> * <b>GFA</b> Alberta farm-grown beef*, pickled shallot, free-run egg yolk*, crispy capers, pea shoots, crispy baguette	19
<b>CAST IRON STEAK BITES</b> * <b>GFA DFA</b> Alberta beef tenderloin*, roasted garlic aioli, sweet snap peas, peppers, sambal, shallots, garlic, focaccia garlic bread	20
<b>ALBERTA BISON SHORT RIB POUTINE</b> * <b>GF</b> Braised bison short rib*, crispy garlic, crinkle cut fries, brown gravy, Canadian cheese curds, pickled Saskatoon berries, chipotle aioli, chives	22
<b>SPICY MAPLE BISON MEATBALLS</b> * <b>DF</b> Maple sriracha-glazed bison meatballs*, crispy wonton wrap, pickled Saskatoon berries, arugula, garlic aioli	17
<b>SPINACH &amp; ARTICHOKE DIP</b> <b>V</b> Baked creamy spinach & artichoke dip, pita bread	16

## GREENS

ADD STEAK 10   ADD SALMON 10   ADD CHICKEN 8.5   ADD FALAFEL 5	
<b>YYC URBAN FARM GREENS</b> <b>GF VG V</b> Chef's pick greens, snap peas, cherry tomatoes, summer radish, pickled Saskatoon berries, pea shoots, house balsamic dressing	10
<b>AVOCADO CAESAR</b> Romaine lettuce, naturally-cured bacon*, diced avocado, Grana Padano cheese, herbed croutons, peppercorn Caesar dressing	13
<b>MEDITERRANEAN BOWL</b> <b>V</b> Warm falafels, cucumber, sun-dried tomatoes, marinated artichokes, baby spinach, kalamata olives, crispy chick peas, feta cheese, garden vinaigrette	14
<b>SUMMER SWEET CORN CAPRESE</b> <b>GF V</b> Grilled corn, herbed marinated bocconcini cheese, grape tomatoes, balsamic reduction, fresh basil, arugula	13

## BAR SNACKS

<b>ROCKY MOUNTAIN MEAT &amp; CHEESE BOARD</b> Chef's selection of local cured meat* & cheese, pickles, preserves, crackers	29
<b>CANADIAN CHEESE</b> <b>V</b> Chef's selection of Canadian cheese, pickles	21
<b>BAR NUT MIX</b> <b>GF VG</b>	12
<b>BUTTERED PITA &amp; ROASTED GARLIC HUMMUS</b> <b>V</b>	11
<b>TRUFFLE FRIES</b> <b>GF</b>	9
<b>YAM FRIES</b> <b>GF DF V</b>	8
<b>WARM OLIVES</b> <b>GF VG</b> Chili citrus spiced	8
<b>HOUSE KETTLE CHIPS</b> <b>V DF</b>	5
<b>SEA SALT PRETZEL BITES</b> <b>V</b> Maldon sea salt, buttered soft pretzel bites, maple grainy mustard	8

## BURGERS & SANDWICHES

* CHOICE OF CRINKLE CUT FRIES OR MIXED GREEN SALAD	
<b>THOMSONS BURGER ½ POUND</b> * <b>GFA</b> Two Canadian beef patties*, lettuce, beefsteak tomato, pickles, red onion, Thomsons' signature burger sauce, mustard, sesame bun, crinkle cut fries	19
ADD CHEESE 2   ADD BACON 4	
<b>IMPOSSIBLE MEAT™ BURGER</b> <b>GFA VG</b> Planted-based veggie patty, spinach, tomatoes, red onion, summer radish, mild buffalo aioli, sesame bun	19
<b>GRILLED ORGANIC CHICKEN CLUB</b> * <b>GFA DF</b> Grilled Alberta organic chicken breast*, naturally-cured bacon*, butter lettuce, steak tomato, smoked paprika plum aioli, toasted sourdough	19
<b>ALBERTA STEAK SANDWICH</b> * <b>GFA DF</b> Alberta beef striploin*, crispy onions, arugula, garlic aioli, grilled focaccia bread, steak cut fries	27

## MAINS

<b>FISH &amp; CHIPS</b> * Ale beer-battered sustainably sourced haddock*, steak cut fries, coleslaw, lemon, tartar sauce	19
<b>GRILLED ALBERTA STRIPLIN</b> * <b>GF</b> Roasted chef's choice vegetables and potatoes, garlic chips, buttered jus	29
<b>BLACKENED ROASTED CAULIFLOWER STEAK</b> Roasted cajun cauliflower, mushroom tomato sugo, spinach lentil stew, chickpeas	18

## CHEF'S SPECIALS

<b>CHINOOK SESAME HONEY SALMON</b> * <b>GF DF</b> Honey sesame-glazed seared B.C. salmon*, grilled corn cob, roasted seasonal vegetables, paprika lentil pilaf	32
<b>ROSEMARY CANADIAN BEEF TENDERLOIN</b> * Chef's selected farm vegetables, quinoa mashed potatoes, local beer jus	34
<b>BEER-BRAISED BISON SHORT RIB</b> * Alberta beer-braised bison short rib, creamy mashed potatoes, charred seasonal vegetables, garlic herb compound butter	37

<b>UPSTREAM B.C. SALMON BOWL</b> * <b>DF</b> Tamari B.C. salmon*, sesame rice, edamame, pickled carrots and ginger, nori, summer radish, toasted sesame seeds, farm greens, grilled lemon, spicy aioli	24
<b>COCONUT CREAM RIGATONI</b> <b>DF VG</b> Lemon herbs coconut cream sauce, Impossible meatballs, spinach, charred lemon, cherry tomatoes	19

## THOUGHTFULLY SOURCED. CAREFULLY SERVED.

### LOCAL AND SEASONAL

Celebrate local traditions and fresh, seasonal, "farm-to-table" harvests  
Support the local economy with low "food miles"

### ANIMAL WELFARE

Strive to offer animal protein raised humanly, adhering to the "Five Freedoms"

### SEAFOOD AND BIODIVERSITY

Prioritize purchasing seafood with credible certifications such as Oceanwise

**V** Vegetarian   **VG** Vegan   **P** Pescatarian   **GF** Gluten-free   **DF** Dairy-free   **GFA** Gluten-free available   **DFA** Dairy-free available

\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*18% gratuity will be added to groups of 8 or more. Prices are exclusive of gratuity & tax.

# THOMSONS

KITCHEN & BAR

## HAPPY HOUR

3:00 PM - 6:00 PM, MONDAY TO FRIDAY

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HOUSE DROUGHT BEER	6
HOUSE RED & WHITE WINE	6
COCKTAILS OF THE MONTH	8

## BEERS

### DRAUGHT 20 OZ.

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FORCE MAJEURE NEW ENGLAND IPA, ANNEX ALES	9.5
GUINNESS	9.5
THE DANDY SOUR ALE, THE DANDY BREWING COMPANY	9.5
THOMSONS LAGER, BIG ROCK BREWERY	8.5
THOMSONS RED, BIG ROCK BREWERY	8.5
THUNDER MEADOWS IPA, FERNIE BREWING CO.	9.5
VILLAGE BLONDE	9.5
HALF TUBE TOWER <sup>45 OZ</sup>	20
FULL TUBE TOWER <sup>90 OZ</sup>	38

## COCKTAILS

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<b>ST. GERMAIN MARGARITA</b> <sup>2 OZ</sup> Patron Silver, St. Germain Elderflower, lime juice, simple syrup, cucumber, lime garnish	15
<b>APEROL SPRITZ</b> <sup>2 OZ</sup> Aperol, prosecco, club soda, orange slice	15
<b>COCONUT MOJITO</b> <sup>2 OZ</sup> Bacardi White, coconut syrup, mint syrup, club soda, lime & mint garnish	15
<b>RASPBERRY GIN LEMONADE</b> <sup>2 OZ</sup> Bombay gin, lemonade, raspberry syrup, mint & lemon garnish	15
<b>THOMSONS CAESAR</b> <sup>2 OZ</sup> Vodka, hot sauce, Worcestershire sauce, Clamato juice	15

## BOTTLES & CANS

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STELLA ARTOIS	7.5
HEINEKEN	7.5
CORONA	7.5
MOLSON CANADIAN	6.5
BUD LIGHT	6.5
BUDWEISER	6.5
ERDINGER	11
ERDINGER DUNKEL	11
FORAGER LAGER <sup>GF</sup>	8.5
VILLAGE CIDER	7.5
ERDINGER ALKOHOLFREI <sup>AF</sup>	6.5

## READY-TO-SERVE COCKTAILS

<b>ESPRESSO MARTINI</b> <sup>4 OZ</sup> Grey Goose, Kahlua, espresso, simple syrup	16
<b>NEGRONI</b> <sup>4 OZ</sup> Bombay Sapphire, Campari, sweet vermouth, grapefruit juice	16
<b>RUM PUNCH</b> <sup>8 OZ</sup> Bacardi Light, Bacardi Dark, pineapple juice, orange juice, lime juice, grenadine	16
<b>TAVILE'S COSMOPOLITAN</b> <sup>4 OZ</sup> Grey Goose, St. Germaine, lime juice, triple sec, white cranberry juice	16
<b>LONG ISLAND ICED TEA</b> <sup>8 OZ</sup> Bombay Sapphire, Bacardi, Grey Goose, Jose Cuervo, triple sec, sour mix, iced tea	16

<b>OLD FASHIONED</b> <sup>2 OZ</sup> Bourbon, old fashioned bitters, simple syrup, orange peel & bourbon cherry garnish	15
<b>PERFECT VODKA SODA</b> <sup>2 OZ</sup> Grey Goose, spritz watermelon rosemary essence, soda	15
<b>THE MULE</b> <sup>2 OZ</sup> Bombay gin, lime juice, ginger beer, lime wedge	15
<b>PATRON PALOMA</b> <sup>2 OZ</sup> Patron Silver, grapefruit juice, club soda, lime juice, simple syrup	15
<b>SANGRIA</b> <sup>2 OZ</sup> Glass (White/Red) 6 OZ Pitcher (White/Red) 18 OZ	14 30

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<sup>AF</sup> Alcohol-free   <sup>GF</sup> Gluten-free

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## WHITE WINE

**UNDURRAGA, CHARDONNAY**  
Valle Central, Chile

6 OZ	9 OZ	BOTTLE*
11	15	44

**PELLEHAUT HARMONIE, BLEND**  
Côtes de Gascogne, France

12	16	48
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**SARTORI, PINOT GRIGIO**  
Iverona, Italy

14	19	56
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**THE NED, SAUVIGNON BLANC**  
Malborough, New Zealand

15	20	58
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**TINHORN CREEK, PINOT GRIGIO**  
Okanagan, Canada

17	22	66
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## RED WINE

**UNDURRAGA, CABERNET SAUVIGNON**  
Valle Central, Chile

6 OZ	9 OZ	BOTTLE
11	15	44

**TRENTAM ESTATE RIVER RETREAT, SHIRAZ**  
New South Wales, Australia

13	18	52
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**WENTE, SANDSTONE MERLOT**  
California, USA

14	19	55
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**JACKSON-TRIGGS, CABERNET SAUVIGNON**  
Okanagan, Canada

14	19	56
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**THE CRUSHER, PINOT NOIR**  
California, USA

17	22	66
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## ROSE WINE

**LA LINDA ROSÉ**  
Mendoza, Argentina

6 OZ	9 OZ	BOTTLE
14	16	48

## SPARKLING WINE

**SEGURA VIUDAS CAVA BRUT**  
Côte Méditerranéenne, Spain

6 OZ	9 OZ	BOTTLE
14	-	54

**ZONIN PROSECCO**  
Veneto, Italy

14	-	56
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## SPIRIT-FREE COCKTAILS

**HOUSEMADE LEMONADE**

Blueberry, sweet & sour mix, sparkling water

6.5

## NON-ALCOHOLIC BEVERAGES

**FOUNTAIN POP**

3.5

**TROPICANA JUICE**

Orange, apple

4

**MILK 2 GO**

4

**REDBULL**

Regular, sugar-free

6

**ESKA WATER 250 ML**

Still or sparkling

4

**ESKA WATER 1L**

Still or sparkling

9

**VIVEAU FRUIT SPARKLING MINERAL WATER 235 ML**

Wild blueberry, ripe cherry, crisp apple cider

5

**TRUEBUCH KOMBUCHA**

7.75

## SPECIAL COFFEE DRINKS

**BAILEY'S COFFEE**

14

**SPANISH COFFEE**

Bacardi Dark, Kalua, triple sec

14

**IRISH COFFEE**

Whiskey

14

**MONTE CRISTO COFFEE**

Kahlua, Grand Marnier

14

AF Alcohol-free GF Gluten-free

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## RESERVE WINE BOTTLES

### WHITE WINE

<b>LOUIS JADOT, POUILLY-FUISSÉ</b> Burgundy, France	102	<b>DIRTY LAUNDRY, RIESLING</b> Okanagan, Canada	77
<b>DOMAINE CHANZY, CHARDONNAY</b> Burgundy, France	98	<b>KENDALL JACKSON, VINTNERS RESERVE, CHARDONNAY</b> Lake County, California	77
<b>PENFOLD MAX'S CHARDONNAY</b> Adelaide Hills, Australia	92	<b>KLOSTER EBERBACH, RIESLING FEINHERB</b> Rheingau, Germany	68
<b>NOBLE RIDGE, CHARDONNAY</b> Okanagan, Canada	86	<b>WILLM, PINOT GRIS</b> Alsace, France	66
<b>JOEL DELAUNAY, LE VOUTE, SAUVIGNON BLANC</b> Okanagan, Canada	85	<b>SANTI SORTESELE, PINOT GRIGIO</b> Delle Venezie	64
<b>LE VIEUX PIN, PETIT BLANC</b> Okanagan, Canada	80	<b>WYNNS, CHARDONNAY</b> Coonawarra Estates, Australia	60
<b>KENDALL JACKSON, VINTNERS RESERVE, CHARDONNAY</b> Lake County, California	77		

### RED WINE

<b>STAGS LEAP, ARTEMIS, CABERNET SAUVIGNON</b> California, USA	198	<b>POPLAR GROVE, MERLOT</b> Okanagan, Canada	95
<b>HARTFORD COURT, PINOT NOIR</b> California, USA	180	<b>CULMINA R&amp;D RED BLEND</b> Okanagan, Canada	95
<b>BERINGER KVR, CABERNET SAUVIGNON</b> California, USA	165	<b>RAVENSWOOD, ZINFANDEL</b> California, USA	80
<b>DUCKHORN, MERLOT</b> Okanagan, Canada	158	<b>CHÂTEAU TRILLOL, RED BLEND</b> Corbières, France	74
<b>CHÂTEAU D'ANGLUDET</b> Margaux, France	150	<b>THE BLACK PIG, SHIRAZ</b> McLaren Vale, Australia	70
<b>DOMAINE DES SÉNÉCHAUX</b> Châteauneuf-du-Pape, France	126	<b>ALTESINO, ROSSO</b> Montalcino, Italy	68
<b>AMARONE TOMMASI VALPOLICELLA</b> Veneto, Italy	120	<b>SANDHILL, CABERNET MERLOT</b> Okanagan, Canada	68
<b>BURROWING OWL, CABERNET SAUVIGNON</b> Okanagan, Canada	120	<b>ROBERT MONDAVI PRIVATE SELECTION, MERLOT</b> Monterey County, USA	68
<b>CHÂTEAU D'ARCIE, SAINT-EMILION GRAND CRU</b> St. Emilion, France	118	<b>PASCUAL TOSO, MALBEC RESERVA</b> Mendoza, Argentina	64
<b>J. BOUTIN CROZES HERMITAGE "LES HAUTS GRANITES"</b> Vallée du Rhône, France	102	<b>ANDELUNA WINEMAKER'S SELECTION, MALBEC</b> Tupungato, Argentina	64
<b>STERLING VINEYARDS, CABERNET SAUVIGNON</b> Napa Valley, USA	112	<b>RESERVE DE BONPAS ROUGE, BLEND</b> Côtes du Rhône, France	60

### SPARKLING WINE

<b>DOM PERIGNON</b> Champagne, France	475	<b>CHANDON, BLANC DE NOIRS</b> California, USA	82
<b>TAITTINGER CUVÉE PRESTIGE</b> Champagne, France	125	<b>CONO SUR SPARKLING ROSÉ</b> Pirque, Italy	52

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## BREAKFAST MENU

### SIMPLE & CLASSICS

#### THOMSONS TWO EGGS \* GFA DFA

Two cage-free eggs\* any style, natural smoked bacon\*, valbella maple sausage\*, herbed smashed hash, toast 19

#### BABY SPINACH & SUMMER SQUASH OMELET \* V GF DFA

Sautéed baby spinach, roasted zucchini, goat cheese, herbed smashed hash, toast 17

#### AVOCADO TOAST GFA DFA V

Poached cage-free eggs\*, smashed avocado, toasted sourdough bread, sun-dried tomatoes, Grana Padano cheese, arugula salad 17

#### BREAKFAST SANDWICH GFA DFA

Cheese omelet, natural smoked bacon\*, tomato, avocado, garlic aioli, cheddar cheese, herbed smashed hash 18

#### ORGANIC QUINOA POTATO PANCAKE V

Pan-seared quinoa potato pancakes, tomato parsley salad, lemon sour cream 14

### BENNY'S

ALL EGGS BENEDICTS ARE SERVED WITH FARM FRESH CAGE-FREE POACHED EGGS, TOASTED ENGLISH MUFFINS AND HERB SMASHED HASH POTATOES

#### CANADIAN BENEDICT

Canadian peameal bacon\* & classic hollandaise\* sauce 19

#### TOMATO & AVOCADO

Sliced steak tomato, avocado & chipotle hollandaise\* sauce 18

#### SMOKED SALMON FLORENTINE GF DF VG

Natural smoked salmon\*, wilted spinach & pesto hollandaise\* sauce 19

### BOWLS

#### TOMATO MUSHROOM POLENTA \*

Mushroom sugo, Canadian cheese curd polenta, natural smoked bacon\*, sunny side cage-free eggs\* 17

#### CANADIAN NATURAL SMOKED SALMON \*

Sautéed baby spinach and tomatoes, pickled carrots, herbed smashed hash, natural smoked salmon\*, cage-free poached eggs\*, dill lemon oil 19

#### BISON BREAKFAST POUTINE \*

Cage-free poached eggs\*, braised Alberta bison short rib\*, spinach, cheese curds, pesto hollandaise sauce\*, herbed smashed hash potatoes 21

### MORNING STARTER

#### SUNRISE GREEK YOGURT GF V

House granola, peach compôte, fresh field berries 12

#### CITRUS OVERNIGHT QUINOA & CHIA SEEDS GF DF VG

Overnight organic quinoa and chia seeds, almond milk, orange lemon marmalade, dried fruits, toasted coconut flakes, fresh berries 14

#### VEGAN STEEL CUT ORGANIC OATS GF DF VG

Hot steel cut oats, seasonal fresh berries, toasted almonds, brown sugar, toasted coconut flakes 11

### SWEETS

#### PRAIRIE CORNMEAL CHEESE PANCAKES V

Cornmeal buttermilk pancakes, peach compote, lemon crumble, vanilla mascarpone cheese, Canadian maple syrup 18

#### SUMMER CAMP S'MORE WAFFLE V

Vanilla cocoa waffle, hazelnut cocoa spread, toasted marshmallow, graham crumble, cinnamon whipping cream 19

### SIDES

TOAST 5

SEASONAL FRUITS 8

BAGEL & CREAM CHEESE 5

DAILY MUFFIN OR DANISH 3

CAGE-FREE EGG ANY STYLE \* 3

TWO CAGE-FREE EGGS ANY STYLE \* 6

NATURALLY SMOKED BACON \* 7

ROASTED VALBELLA SAUSAGE \* 7

Maple breakfast or chicken basil

HERB SMASHED HASHBROWN 5

ONE BUTTERMILK PANCAKE 7

ONE WAFFLE & MAPLE SYRUP 10

AVOCADO 6

### MORNING BEVERAGES

LOCALLY ROASTED DIRECT TRADE COFFEE  
DECAF AVAILABLE

BREWED COFFEE 4.5

ESPRESSO/AMERICANO 4.5

CAFÉ LATTE 5.5

CAPPUCCINO 5.5

MILK 2% 3.5

CHOCOLATE, ALMOND, SOY, OAT 4

MASALA CHAI 5.5

Authentic Indian chai

PEPPERMINT LEAVES 5.5

Caffeine-free peppermint leaves

RED NECTAR 5.5

Caffeine-free blend of South African Rooibos & honeybush

JASMINE SILVER TIP 5.5

Full leaf green tea scented with jasmine

BIG HIBISCUS 5.5

Caffeine-free hibiscus blend

ESKA WATER 250 ML | 1 L 5 | 9

Still or sparkling

JUICES 4.5

Orange, cranberry, apple, grapefruit, tomato

VIVEAU SPARKLING MINERAL WATER 5

Wild blueberry, ripe cherry, crisp apple cider

FRESH JUICES 8

Fresh orange, fresh melon, fresh carrot

EXTREME GREEN SMOOTHIE 8

Apple, spinach, banana

V Vegetarian VG Vegan P Pescatarian GF Gluten-free DF Dairy-free GFA Gluten-free available DFA Dairy-free available

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