

2024 FOOD MENU

CALGARY

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AMBROSIAL CHEESECAKE SHOP / 304

- Cheesecake Bite - Our original cheesecake, made using handcrafted cheese and quality, local ingredients (GA) (V)
- Cheesecake Bite with Chocolate - Our original cheesecake hand dipped in Belgian chocolate (GA) (V)

BIG FISH & OPEN RANGE / 423

- Freshly Shucked Oysters - Choice of East or West Coast oysters with chimichurri and mignonette granita (GA) (DF)
- Lamb & Lobster Meatballs - Topped with a lemon caper aioli, lobster meat and mango pico de gallo (DF)

BIGGIE'S GLIZZIES / 205

- Elevated Glizzy
- Featured Glizzy

BRETZELKING / 536

- Soft Baked Pretzel
- Pretzel Pocket Dog

BRIE & BANQUET WILD CATERING CO. / 521

- Triple Crème & Pistachio Toastie - True French triple cream brie, small batch pistachio crème on a rosemary toast. Lush. Luxe. Heaven. (V)
- Falafel Bite - Falafel ball with herbed vegan aioli and cucumber (GA) (Vegan) (V) (DF)
- Veggie Sandy - Our famous dill pickle hummus, market veg and fresh dill on a handheld yellow turmeric bun. (DF) (V) (Vegan)
- Calgary's BEST Devilled Egg - Butterfly pea pickled devilled egg with pink caviar and fresh dill. An award winning bite! (DF) (V)

CITIZEN BREWING COMPANY / 516

- Cheddar Jalapeno Popcorn

FRESH PREP / 717

- Short Rib and Mac - Slow-cooked and served over cheesy serpentini pasta with grated parmesan and chopped parsley. Topped with crispy onions
- Chorizo & Mash - Spicy chorizo meatballs, paired with a creamy, garlic sweet potato mash with a rosemary infused, rich gravy.

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FUWA FUWA / 518

- *Tiramisu Pancake - Tiramisu pancakes are for those who want something a little bit more special, but still want easy and breezy. Chocolate and coffee flavored fluffy Japanese Souffle pancakes. (V)*
- *Strawberry Pancake - Japanese Souffle pancakes adorned with fresh, juicy strawberries, our pancakes deliver a burst of natural sweetness with every bite. (V)*
- *Matcha White Chocolate Pancake - Exclusive for matcha lovers! Souffle pancake offering the perfect blend between matcha and white chocolate. (V)*
- *Cookies & Cream Pancake - An easy and indulgent dessert of oreo pancakes or better yet with whipped cream and cookies, make a batch for a special dessert. (V)*

JACEK CHOCOLATE COUTURE / 718

- *Chewy Salted Caramel - Salted caramel enrobed in dark chocolate (GA)*
- *Chocolate covered Corn Nuts (GA)*

Bonbons (GA)

- *Key lime - Lime infused creamy ganache in a milk chocolate*
- *Café de Olla - Espresso ganache with spices and orange in dark chocolate*
- *Butter Caramel - Milk chocolate filled with creamy caramel*
- *Classic Dark - Dark chocolate*

Mini Chocolates (GA)

- *Jackie - Caramelized milk chocolate/sea salt*
- *Pierre - Dark chocolate with peppermint (Vegan)*
- *Frank - Milk chocolate with toffee bits and cocoa nibs*
- *Sylvia - Dark chocolate with dried cherries and pistachios (Vegan)*

JOEY RESTAURANTS / 401

- *Seared Salmon Sushi - Fire torched sushi grade salmon, umami sauce, shaved serrano peppers (DF)*
- *Tuna Poke - Ahi tuna poke, garlic chili sauce, cucumber, ginger (DF)*

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LAST BEST BREWING AND DISTILLING / 201

- *Beef Carpaccio - Thinly sliced beef on sourdough crostini with fresh arugula, gin vinaigrette, topped with confit tomatoes, sliced olives and crumbled feta and olive oil drizzle.*

LOADED PIEROGI / 128

- *Baba's Classic - Potato & Onion filled Pierogies, topped with shredded cheese, sautéed onions and Sour Cream (V)*
- *Chicken Bacon Ranch - Potato & Onion filled Pierogies, topped with shredded cheese, roasted chicken, bacon, ranch and sour cream.*
- *Double Double - Potato & Onion filled Pierogies, topped with shredded cheese, bacon, maple ranch and sour cream.*
- *Godzilla - Potato & Onion filled Pierogies, topped with shredded cheese, pulled pork, teriyaki sauce, garlic mayo, sesame seeds and sour cream.*

MA PIES / 417

- *Butter Chicken Pocket Pie - Our Butter Chicken is filled with lots of white meat. It's marinated with multiple spices, but mildly spicy, with just enough moisture from the tomatoes and cream. Green peas are included for additional texture.*
- *Chili Pocket Pie - Bold, flavourful, and mildly spicy, these unique pocket pies leave an impression. Along with the multiple spices, there are multiple textures. The process of preparing the chili takes over a day to let the spices seep in. Nothing beats a homemade chili with homemade butter crust.*
- *3 Cheese & Spinach Pocket Pie - Hope you like cheese 'cause this one has 3 kinds: ricotta, parmesan, and mozzarella! Warm ricotta gives a creamy texture while the flavours come from the spinach, parmesan, and mozzarella (V)*
- *Paddy's Pulled Pork Pocket Pie- A throwback to Paddy's Barbecue & Brewery, the pulled pork is made in-house just the way Paddy's made them. The pulled pork is slow roasted with housemade juice and apple wood-smoked for over 12 hours. Add Paddy's signature Himalayan Sauce and you have one unforgettable pie.*

MASTER CHOCOLAT FACTORY / 501

- *Truffle Samples - Various gourmet chocolate combinations (GA) (Vegan)*

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MEZCAL AGUA SANTA / 427

- Nachos - With salsa, jalapeño cream or chipotle cream (or add on guacamole). (GA) (V)
- Pork Carnitas - Slow-cooked pork served on a corn tortilla garnished with cilantro and onion top with hot sauce. (GA)
- Tequenos - Fresh cheese finger wrap on a pastry dough, served with dip.
- Taquitos - Crispy rolled tacos with pork, beef, or chicken and served with hot salsa and Pico de Gallo.
- Croquetas - Deep fried and crispy breaded outer layer, the inner layer contains potato and bechamel sauce, chorizo, cheese, and jalapeno served with dip.
- Churros - Cinnamon dough, deep fried garnished with dulce de leche.
- Tres leches - Vanilla sponge cake soaked in milk, garnished with whipped cream and fruits.

MISTER M / 514

- Beet Burrata - A variety of beets topped with burrata. (GA) (V)
- Tres Leches - Three milk sponge cake and berry compote. (V)

NUDEMARKT / 604

- All Natural Nut Butters

PENNY BLACK BAR & KITCHEN / 624

- Bacon Jam Slider - Indulge in the mouthwatering flavor of our signature Bacon Jam Slider! Made with our tender, juicy homemade beef patties, topped with a smoky-sweet homemade bacon jam, garlic parmesan aioli, smoked gouda, and arugula all paired perfectly with a brioche bun. Each bite bursts with a perfect balance of smoky, savory, and tangy goodness.
- Caramelized Onion & Bacon Dip - Caramelized onions with bacon, cream cheese, garlic, and chives, served with tri colour tortilla chips. Give your tastebuds a nice refreshing treat!

OLLIA MACARONS & TEA / 138

- Trio of mini SWEET macarons - Hazelnut, salted caramel & raspberry
- Trio of mini SAVOURY macarons - Goat cheese apricot, fig balsamic & black truffle
- Open faced macaron - Raspberry & champagne

ONE18 EMPIRE / 530

- Juniper and Citrus Beef Carpaccio - Grizzly Gouda, Pickled Haskap Berry, Sunflower Shoots, Smoked Onion Aioli (GA)(DF)

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PRAIRIE DOG BREWING / 214

- *Burnt Ends - Smoked and Candied Alberta Beef Cubes in BBQ sauce (GA) (DF)*
- *Pork Riblets - Smoked Pork Side Rib points seasoned with a side of BBQ Sauce (GA)(DF)*

RANCHMAN'S CALGARY / 134

- *Beef on a Bun - 100% free-range Alberta Beef on bun, with Ranchman's way*

SALTLIK CALGARY / 500

- *Classic Italian Meatballs - Classic marinara, beef & pork, ricotta crostini*
- *Prawn Spaghettini - Smokey tomato sauce, blistered cherry tomatoes and prawn*
- *Tiramisu - Chocolate cake, mascarpone foam and kahlua Jelly (V)*

SHOE & CANOE PUBLIC HOUSE / 704

- *Smoked Beef Brisket & Corn Bread - Smoked Alberta beef brisket with local whisky demi & house made Jalapeno cornbread*
- *Beer Brownie - Local Stargazer Pale ale, dark chocolate and Alberta stout caramel sauce (V)*

SOUTHLAND YARD BAR & TABLE / 112

- *Lamb Bao Bun - Slow cooked lamb, sesame, pickled cucumber + carrot salad, kewpie finished with spring onion (DF)*
- *Butterscotch Pudding - Topped with whey carmel, cinder toffee and flaked sea salt (GA) (V)*

THE DORIAN - THE WILDE ON 27 - PROLOGUE AM I PM CAFÉ / 743

- *Short Rib Pot Pie - Slow braised Alberta beef short rib, autumn vegetable, feuille de brick, puff pastry crumble.*
- *Pork Belly - Cured and roasted pork belly, pickled apples, maple nuggets*

THE MANOR VILLAGE LIFE CENTERS / 601

- *Alberta Petite Tender with Seafood Provencal on toast - Savor seared beef petite tender on a crisp baguette, topped with succulent seafood provencal, red wine demi-glace and citrus honeycomb tuile - an indulgence for the senses, where land meets sea in perfect harmony*

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THE MASH / 235

- *Dill Pickle & Bacon Pizza - Garlic butter base with pickles and crispy bacon bits. Topped with mozzarella, aged white cheddar cheese and even more pickles. Finished with honey drizzle.*
- *Four Cheese Pizza - Tomato sauce, mozzarella, aged white cheddar, parmesan, and goat cheese. Topped with fresh herbs and honey drizzle (V)*

THE RIBEYE BUTCHER SHOP & THE BANQUET / 330

- *Smash Burger - Alberta Beef Smash Burger topped with American cheddar, lettuce, pickles, and secret sauce!*
- *Bacon Wrapped Jalapenos - Cream cheese-stuffed jalapeños wrapped in bacon, baked to perfection, and served with ancho chipotle sauce (GA)*
- *Wagyu Beef Gyozas - Locally made beef gyoza using Alberta's own Brant Lake, grain-fed Wagyu beef. These pillow-like dumplings are served with maple ginger soy sauce and topped with spicy sriracha mayo.*

TIPZY COW CREAMERY / 735

- *Ice Cream - Handcrafted ice cream*

TRISCUIT / 115

- *New Light and Crispy Crackers - Garden Veggie and Classic Wheat served with Cream Cheese*

TWIGZ PRETZELS / 404

- *Craft Pretzels - Buttery Herb & Garlic, Zesty Dill Pickle, Fire Roasted Jalapeno and Smooth Cheddar Ranch*

TWO HOUSE BREWING / 435

- *Pao de Queijo - Mini house-made, cassava cheese breads, made with house-made queso fresco, topped with a parmesan mouse, parmesan crisp, and a 2HB lager reduction (V)*

WILDER INSTITUTE/CALGARY ZOO / 210

- *Delizia's Riccota Gnocchi - Sundried Tomato Cream Sauce with Spolumbo's Sausage*

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2024 ARTISANAL & PROMO

CALGARY

CADILLAC / 319

CUTCO CUTLERY / 129

ENBRIDGE TOUR ALBERTA FOR CANCER / 104

FALUN DAFA ASSOCIATION OF CALGARY / 137

FIDELITY INVESTMENTS CANADA / 623

HOLT FINE ART / 803

LIQUOR CONNECT / 310

MIDDLETON'S BITTERS & BAR SUPPLIES / 721

STUDIO PALOMA / 609

THE PROSECCO CART INC / 609

TUDI WRAP / 541

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