

2025 FOOD MENU

EDMONTON

GA = GLUTEN AWARE / DF = DAIRY FREE / V = VEGETARIAN / VEGAN = VEGAN

ATLAS STEAK + FISH / 1116

- **Mini Atlas NY Steak plates** - Charcoal seared NY striploin with our signature warm potato salad and chimichurri. (GA) (DF)
- **Razzmadazzle Mocktail**
- **Cucumber Buck Mocktail**

BOX'D YEG / 906

- **Cheese Flight** - A tasty trio of red wine bellavitano, mild gouda, and cave-aged cheddar, served with crackers.
- **Pairings Sampler** - Montreal smoked beef, whipped herb cream, double cream brie, apricot, turkey, pickle, and cracker.
- **Candy Cup** - Assorted candy. (GA) (DF) (V)

EDMONTON CONVENTION CENTRE / 1103

- **Slow Roasted Filipino Style Roast Pork** - Served on a house-made potato pan de sal bun topped with pickled vegetables and adobo aioli.
- **ECC Smoked Duck Cheesy Buldak Noodles** - Fiery, creamy twist on Korea's famous spicy noodles.
- **Dark Chocolate Chiffon Burger Bun with Valrhona Jivara Milk Chocolate Whipped Ganache** - Raspberry Jelly and Pistachio Dubai chocolate crunch served with warm chocolate Fudge Sauce.

EL FURNITURE WAREHOUSE / 404

- **Chicken Tacos** - Seasoned chicken with shredded cheddar and mozzarella cheese, topped with pico de gallo and shredded lettuce on a flour tortilla.
- **Spicy Rigatoni Pasta** - House made alla vodka sauce with Calabrian chilies, served with fresh chives and Grana Padano cheese. (V)

FLAVOUR AGENCY CATERING CO / 710

- **Kimbap** - Korean-style maki roll with seasoned rice, spam, pickled daikon, carrot, cucumber, seasoned seaweed and sesame oil. (GA) (DF)
- **California Roll** - Japanese-style maki roll with seasoned rice, crab, avocado, cucumber and black sesame seeds. (GA) (DF)

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FLIPSIDE BBQ / 1001

- **Flip Belly** - Grilled pork belly served with fried rice and pickled papaya on the side. (GA Option)
- **Flip Chix** - Grilled chicken with fried rice. (GA Option)
- **Boa** - Pulled pork served on a bao bun.
- **Flipdope Tots** - Tater tots with pulled pork, cheese, and flipside sauce.
- **Cheese Stixs** - Mozzarella sticks.

FRESH PREP / 1125

- **Short Rib and Mac** - Tender short ribs, slow-cooked and served over cheesy serpentini pasta with grated parmesan and chopped parsley. Topped with crispy onions.

FUZION DONUTS / 910

- **Donuts** - A delicious assortment of donuts, featuring both filled and unfilled varieties.

GENTEA BUBBLE TEA . CAFE / 1106

- **Taco In a Bag** - Dorito bag topped with taco beef, cheese, lettuce, salsa, and sour cream.
- **Pork Siomai** - Made with pork, chopped beans, carrot and soy sauce. (DF)
- **Croffles** - A combination of waffles and croissant bread. (DF)

GRETA / 505

- **Greta Burger Sliders** - Wagyu beef patty, American cheddar, lettuce, tomato, onion, fancy sauce, and brioche bun. (DF option)
- **Jamaican Spring Rolls** - Wagyu beef, allspice, habanero, and jerk BBQ aioli. (DF)

KEMURI / 1123

- **Salmon Press** - Salmon and avocado topped with yuzu unagi sauce and serrano pepper.
- **Spicy Tuna** - Spicy ahi tuna, spicy mayo, orange tobiko, kaiware, chives, and tempura flakes topped with spicy miso and togarashi.
- **Dynamite Roll** - Crabstick and avocado topped with tempura shrimp, dynamite mayo, unagi sauce, orange tobiko, sriracha, and mixed sesame seeds.
- **Kappa Maki Roll** - Ginger pickled, cucumber, avocado, topped with sesame seeds. (V)

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KRAMMED KOOKIES / 601

- Gourmet Stuffed Cookies

KRYPTONITE / 605

- **Beef Tapa Cheesesteak** - Tender marinated beef tapa, melted cheese, and caramelized onions on a soft potato bun.
- **Inasal Nacho** - Pulled Filipino-style barbecue chicken on crispy nachos with roasted garlic sauce and fresh garnishes. (DF)
- **Chicken Skin with Peri Peri Aioli** - Golden, crunchy chicken skin served with a zesty peri-peri aioli. (GA)(DF)

L'OCA QUALITY MARKETS / 304

- **The Italian Padrino** - Layers of mortadella, soppressata, and ham with pesto, sun-dried tomato tapenade, onion and shredded lettuce on a ciabatta bun with a crisp pickle.
- **Lobster Bisque Ravioli** - L'OCA's house-made ravioli is filled with decadent lobster bisque, finished in a rich sauce that highlights its natural sweetness with a touch of aromatic herbs.
- **Macarons** - LOCA's signature collection of macarons are hand-made from scratch with all-natural colours and flavours, giving every bit a perfect balance of crisp shell and a soft, chewy centre.

MARLO TACOS / 300

- **Al Pastor Taco** - Roasted marinated pork on a fried cheese-topped, house-made corn tortilla garnished with fresh onion, cilantro, and pineapple. (GA) (DF Option)
- **Mushroom Taco** - Sautéed local oyster mushrooms on a fried cheese-topped, house-made corn tortilla garnished with fresh onion, cilantro, and pickled onions. (GA) (DF Option) (V) (Vegan Option)

MASTER CHOCOLAT / 301

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

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MEUWLY'S CHARCUTERIE CART / 107

- **Create your own Charcuterie Board** - Choose from Meuwly's selection of gourmet cured meats, cheeses, fresh fruits, pickles, olives, and more to build your perfect charcuterie board.

MR MIKES STEAKHOUSE CASUAL / 1108

- **Spinach And Artichoke Dip** - Oven-baked blend of cream cheese and three cheeses, topped with fresh tomatoes. Served with fresh corn tortilla chips. (GA) (V)
- **Sliders** - Alberta beef sliders topped with mayo sauce and cheese, served on our signature toasted french loaf. (DF)
- **Tomato Bruschetta** - Toasted garlic baguette with tomato, red onion, basil, spiced herbed aioli, balsamic glaze, and parmesan. (DF) (V) (Vegan)
- **Sticky Toffee Pudding** - Rich, buttery, golden toffee sauce flowing over a cool white cloud of whipped cream and layers of dark, lightly spiced sponge cake. (GA) (V)

ON THE ROCKS / 111

- **Spicy Mango Margarita Taco** - Fresh pulled chicken in a spicy mango marinade topped with fresh slaw and Tajin lime in a tortilla shell.
- **Bourbon BBQ Beef Slider** - Slow-roasted beef topped with our house aioli on an artisan bun.

PYRO & ORO / 304

- **60-Hour Brisket Sandwich** - 48-hour marinated and 12-hour slow-smoked brisket with Carolina mustard dressing, Mexican cabbage slaw and a potato bun. (DF)
- **Mushroom Toast** - Mushroom duxelles with ricotta, truffle, chives served on a toasted sourdough focaccia. (V)
- **White Lady Mocktail** - A zero-proof cocktail with Alberta-made, alcohol-free gin, orange liqueur, lemon.
- **Fairy Tale Mocktail** - A zero-proof cocktail with pineapple, lemon, sugar, grapefruit and lime.

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SPICEBROS / 800

- **Butter Chicken Bowl** - Tender chicken simmered in our signature creamy tomato-butter sauce, served over basmati rice and salads.
- **Butter Chicken Tacos** - Soft tortillas stuffed with butter chicken, topped with onions, cilantro, and lettuce.
- **Chilli Chicken Bowl** - Chicken tossed in Indo-Chinese chili sauce, served over rice and salads.
- **Chili Chicken Tacos** - Fusion tacos filled with spicy chili chicken, onions, cilantro, and lettuce.
- **Samosas** - Golden fried pastry filled with spiced potatoes and peas, served with house chutney.

SUNTERRA / 705

- **Sambuca Prawn Chitarra Pasta** - Fresh market-made chitarra pasta tossed in a creamy sambuca sauce, finished with authentic Parmigiano Reggiano and a seasoned prawn.
- **Tacos Al Pastor** - Thinly sliced marinated pork shoulder with fresh lime, onion, and cilantro on a flour tortilla.
- **Chicken & Seafood Paella** - Tender chicken and smoky chorizo with clams, mussels, shrimp, and squid, simmered with aromatic spices vegetables and served over rice.
- **Signature Grilled Cheese & Tomato Basil Soup** - Fior di latte and DOP provolone melted between artisan sourdough and crusted with authentic Parmigiano Reggiano. Served with scratch-made creamy tomato basil soup
- **Raclette** - Imported Swiss raclette cheese melted over seasoned potatoes, pickled vegetables, and calabrese piccante salami from Soleterra d'Italia.
- **Sicilian Gelato Sandwich** - Buttery brioche bun filled with small-batch gelato and topped with chopped almonds and a rich chocolate sauce.
- **Tres Leches Dessert** - Sweet vanilla sponge cake infused with a rich milk mixture, topped with whipped cream and fresh berries.

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TASTEBUDS CARIBBEAN BBQ / 600

- **Smoked Beef Brisket Slider** - Slow-smoked prime Alberta beef brisket topped with sweet and spicy pickles and our in-house grilled pineapple-infused barbecue sauce on a fresh butter-topped bun.
- **Smoked Pulled Pork Slider** - Slow-smoked pork shoulder topped with sweet and spicy pickles and our in-house grilled pineapple-infused barbecue sauce on a fresh butter-topped bun.
- **Jerk Meatballs** - Homemade Alberta beef meatballs marinated in our in-house jerk seasoning. Once cooked, the meatballs are dipped in our sweet jerk sauce for a balance of flavor and heat. Give your taste buds a treat from the islands. (DF)
- **Mac & Cheese** - Our creamy béchamel base features Monterey Jack, cheddar, and mozzarella cheeses. This dish is also topped with panko bread crumbs. (V)

THE MATCH EATERY / 1114

- **Fish Taco with Mango Salsa** - Coleslaw, spicy ginger crema, mango salsa, and jalapeños, served with a side of chips.
- **Beef Slider** - Delicious Alberta beef slider served on a fresh bun, topped with real cheddar and bacon jam, served with a side of chips.
- **Blackberry Buck Mocktail**
- **Razzberry Fizz Mocktail**

THE VEGAN POPCORN COMPANY / 318

- **Gourmet Popcorn** - Small batch gourmet popcorn made with plant based ingredients (GA) (DF)

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TWICE CREAM / 1120

- **Butterscotch Ice Cream** - Smooth and indulgent, our homemade butterscotch begins with rich, golden caramel notes and ends with a silky-creaminess with layers of vanilla, and toasted sugar.
- **Mango Passionfruit Sorbet** - Bright, vibrant and completely vegan, this sorbet bursts with tropical sunshine: juicy mango flesh, zingy passionfruit, and a hint of citrus acidity for balance. Its dairy-free texture is smooth yet refreshing, letting the pure fruit flavor shine. (DF)(Vegan)
- **Madagascar Vanilla Ice Cream** - We hand-scrape fresh vanilla beans from Madagascar, steep them into our smooth ice-cream base, and deliver a luxuriously fragrant and vanilla-forward flavor – creamy, aromatic, with gentle sweetness and a whisper of floral complexity.

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2025 ARTISANAL & PROMO

EDMONTON

ALBERTA CANCER FOUNDATION / 1005

DESPERATELY SEEKING HOT SAUCE / 820

EDMONTON FIREFIGHTERS BURN TREATMENT SOCIETY / 1101

EL CHAPEAU / 500

GRAND VILLA CASINO / 1115

HOLT FINE ART / 1017

KRAMMED KOOKIES / 601

LIQUOR CONNECT / 714

MAPLE GREENVIEW HONEY / 1113

MIDDLETON'S BITTERS & BAR SUPPLIES / 114

ONE RIVER AT A TIME - HIDDEN GEMS TRAVEL / 720

SHACKLED HEART PERMANENT JEWELRY / 120

THE VEGAN POPCORN COMPANY / 318

TUDI WRAP / 123

WINEFEST / 403

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