



HAPPY HOUR

EVERYDAY 3 PM - 5 PM & 9 PM - LATE

DRINKS

DRAFT BEER *16 oz*

All draft beer 6.5

BEER & DRAM *16 oz & 1 oz*

Any draft beer &
choice of whisky dram 10
Forty Creek Copper Bold
| House Rye | Centennial
Dark Chocolate

WHISKY FLIGHTS *3 oz*

Coast to Coast | It's All

About the Finish |

Legends | Local as Local

Gets 15% OFF

WINE

All Sumac Ridge bottles
50% OFF

COCKTAILS

MAPLE SMOKED

OLD FASHIONED *2 oz*

Brown butter fat washed
whisky, Last Best Dirty
Bird maple syrup,
Angostura, cacao and
orange bitters, maple
smoked glass 14

CURLY'S CURE *2 oz*

Chamomile infused
whisky, honey and ginger
cordial, peated whisky,
citrus blend 14

SHANGRI LA *2 oz*

Rye whisky, plum sake,
elderflower liqueur,
pomegranate juice, citrus
blend, Peychaud's &
lavender bitters 14

SPIRIT ISLAND *2 oz*

Rye whisky, Sloe gin,
Maraschino cherry liqueur,
acidified orange juice 12

CHOCOLATE

CHABA *2 oz*

Rye whisky, crème de
cacao, lapsang tea, citrus
blend, clarified with
graham cracker milk 12

THROUGH

YOUR EYES *2 oz*

Rosé, blueberry whisky
liqueur, tropical fruit,
fresh citrus 12

FOOD

POPCORN *GF, V*

Dill pickle, cheddar, dill 4

SMOKED PORK

BELLY BITES *GF, DF*

Maple mustard glaze 10

SMOKED CHICKEN
WINGS *GF, DF*

Brined, smoked then
tossed in Citrus Whisky or
Thai Chili Glaze 16

ALBERTA'S BEST
BOARD *GF+*

Artisanal charcuterie
and cheese, mustard,
preserves, pickles,
crackers 24

BRISKET SANDWICH

Smoked Alberta beef,
Swiss cheese, spicy
mustard with fries 18
add bacon +3

BOLOGNESE ALLA
TAGLIATELLE

Alberta bison and
beef, roasted garlic
tomato ragu, parmesan,
fine herbs 25
add garlic toast +3

GF gluten free *VG* vegan

DF dairy free *V* vegetarian

+ with modifications