



Breakfast

Lunch

Dinner

Executive Chef Mike Preston

## Soups & Salads

**Rotisserie Chicken Soup \$9**  
fresh herbs, vegetables, black beans

**Soup of the Day \$9**  
daily feature

**Caesar Salad \$16**  
romaine, bacon, croutons, parmesan,  
roasted garlic & parmesan dressing

**Pickled Beet & Apple Salad \$17**  
arugula, goat cheese, walnuts,  
apple cider & thyme vinaigrette

**Spinach Salad \$18**  
red wine poached pear, cambozola cheese, prosciutto  
pink peppercorn & saffron vinaigrette

**From the Grill** add to any salad  
chicken breast \$7      4oz sirloin \$11  
arctic char \$12      prawns \$13

## For the Table

**Warm Olives \$9**  
mixed blend, herbs

**Grilled Focaccia Bread \$9**  
extra virgin olive oil, balsamic

**Feature Dip \$15**  
selection of breads & crisps

**Beef Tartare \$21**  
shallot, gherkins, grainy mustard, horseradish,  
lemon, house cut potato chips

**Officers Provisions \$24**  
cured meat, artisanal cheese, pickled vegetables,  
grainy mustard, chutney, crostini

**Grilled Shrimp & Truffle Arancini \$21**  
prosecco beurre blanc, chili oil, rosehip dust

**Tuna Tacos \$19**  
grilled medium rare, arugula, pineapple salsa,  
sriracha crema, corn tortilla

## From the Grill & Rotisserie

Items from the grill & rotisserie are served with rosemary garlic mashed potatoes and seasonal vegetables unless otherwise specified.

### Grill & Rotisserie Feature MP

**6oz Alberta Beef Tenderloin \$44**  
red wine demi-glace

**12oz Alberta Beef Ribeye \$54**  
green peppercorn & whiskey

**7oz Alberta Steak Frites \$28**  
sirloin, fries, steak butter

**10oz Lamb Sirloin \$45**  
mint chimichurri

**Double Cut Pork Chop \$34**  
apple thyme emulsion

**Rotisserie Chicken Breast \$26**  
add roasted chicken thigh \$5  
organic fingerling potatoes, house made pan "gravy"

## Mains

**Officers Burger \$21**  
house ground beef patty, smoked cheddar, caramelized  
onion, horseradish aioli, grainy mustard, hot house tomato,  
greens, choice of fries, soup or salad

**Curried Chicken Sauté \$26**  
madras curry sauce, roasted vegetables, basmati rice,  
pickled onion, mint chutney, cilantro

**Wild Rice Ratatouille \$25**  
turmeric rice noodles, spinach, sweet pea shoots,  
craisins, almonds, crispy garbanzos

**Wild Boar & Porcini Mushroom Bolognese \$31**  
penne, plum tomato sauce, demi-glace, fresh basil,  
parmesan

## Seafood

**Scallop & Prawn Fettuccine \$28**  
white wine, olive oil, garlic, italian parsley, fresh tomato,  
red chillies, parmesan

**Pan Seared Arctic Char \$31**  
wild rice & quinoa sauté, seasonal vegetables,  
toasted almond & lemon brown butter

**Seafood Feature MP**  
daily creation

## Hand Stretched 14" Pizzas

**Mushroom \$26**  
cremini mushroom, roasted garlic purée,  
caramelized onion, truffle oil, arugula, mozzarella

**BBQ Chicken \$26**  
pulled rotisserie chicken, pickled onion, scallion,  
bbq sauce, mozzarella

**Smoked Sausage & Sweet Pepper \$25**  
smoked chorizo sausage, roasted red pepper,  
tomato sauce, mozzarella

**Hawaiian \$26**  
grilled fresh pineapple, ham, tomato sauce,  
crispy basil, mozzarella

**Vegetarian \$24**  
spinach pesto, roasted eggplant, zucchini,  
sweet peppers, red onion, goat cheese

**Margarita \$24**  
tomato sauce, fresh basil, mozzarella



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arctic char \$12      prawns \$13

## For the Table

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mixed blend, herbs

**Grilled Focaccia Bread \$9**  
extra virgin olive oil, balsamic

**Feature Dip \$15**  
selection of breads & crisps

**Chicken Wings \$16**  
1lb, house hot sauce & parmesan aioli

**Beef Tartare \$21**  
shallot, gherkins, grainy mustard, horseradish,  
lemon, house cut potato chips

**Officers Provisions \$24**  
cured meat, artisanal cheese, pickled vegetables,  
grainy mustard, chutney, crostini

## Mains

**Rotisserie Pulled Chicken Sandwich \$18**  
roasted red pepper, provolone, hot house tomato, greens, basil aioli, grilled sourdough, choice of fries, soup or salad

**The Big Ed \$19**  
shaved slow roasted pork, apple fennel slaw, bbq sauce dip, baguette, choice of fries, soup or salad

**Officers Burger \$21**  
house ground beef patty, smoked cheddar, caramelized onion, horseradish aioli, grainy mustard,  
hot house tomato, greens, choice of fries, soup or salad

**Curried Chicken Sauté \$26**  
madras curry sauce, roasted vegetables, basmati rice, pickled onion, mint chutney, cilantro

**Rotisserie Chicken Breast \$26** add roasted thigh \$5  
organic fingerling potatoes, seasonal vegetables, house made pan "gravy"

**Scallop & Prawn Fettucine \$28**  
white wine, olive oil, garlic, italian parsley, fresh tomato, red chilies, parmesan

**Steak Frites \$29**  
grilled sirloin, fries, steak butter

**Arctic Char & Rice Vermicelli Bowl \$28**  
sautéed vegetables, spinach, pickled cucumber, seeds, pea shoots, ginger sesame sauce

**Wild Rice Ratatouille \$25**  
turmeric rice noodles, spinach, sweet pea shoots, raisins, almonds, crispy garbanzos

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tomato sauce, fresh basil, mozzarella

# DRAUGHT BEER

14oz \$8

**Eighty-Eight Brewing Co** – *Good Morning Coffee Stout* | 6.5% ABV  
Eighty-Eight Brewing's goal is to spread good vibes, rad times, and great beer.

**Common Crown Brewing Co** – *Coppersmith Brown* | 4.9% ABV  
Crafting beer for good times and great conversation.

**Annex Ale Project** – *Idle Hands Italian Pilsner* | 5.3% ABV  
Curious, Unconventional, and always experimental – pushing boundaries for beer drinkers and big thinkers.

**Village Brewery** – *Village Cider* | 5.5% ABV  
A community brewery that creates the excellent ales and lagers our friends and neighbours deserve.

**The Grizzly Paw Brewing Company** – *Jack O' Lantern Pumpkin Ale* | 5.5% ABV  
Sharing the Canmore hospitality experience through constant innovation and the passionate pursuit of quality.

**Wild Rose Brewery** – *Wred Wheat* | 5.0% ABV  
Crafted with quality ingredients, by quality characters. Proud to be Alberta's Craft Beer.

**Born Colorado** – *Earl's Ale Pale Ale* | 6.0% ABV  
Crisp, fresh, unique beers crafted in Calgary.

**Last Best Brewing & Distilling** – *Dirty Bird Black Lager* | 5.0 % ABV  
Unwavering commitment to making delicious well-crafted beer, spirits. Drink beer, live forever.

**Cabin Brewing** – *Retrospectrum Pale Ale* | 5.2 % ABV  
Relax. Take a deep breath. Drink great beer.

**Blindman Brewing** – *River Session Ale* | 4.4% ABV  
Supporting the places we live in and the people that live there.

**The Establishment Brewing Company** – *My Best Friend's Girl Kolsch* | 4.8% ABV  
We like what we like, which is beer and the people who dig it.

**Citizen Brewing Company** – *Citizen Light Premium Lager* | 4.0% ABV  
We make beers that we want to drink.

# BOTTLED BEER & CIDER

## Local Beer \$8-\$11

Annex Forward Progress Ale  
Born Colorado Autumn Amber  
88' Hologram White Ale  
Tower Light Lager  
Village Neighbour  
Zero Issue Innsmouth Sour

Blindman Robust Porter  
Common Crown Hef Off Hefeweizen  
Last Best Tokyo Drift  
Village Blacksmith  
Wild Rose Velvet Fog

## Local Ciders & Radlers \$9

Citizen Grapefruit Radler    Lekker Banzai Pynappache    SunnyCider Ginger Apple

# MOCKTAILS

\$7

## Creamsicle

coconut syrup, tulsu tea syrup, orange juice, toasted coconut rim

## Sweet Tea

tulsu tea, lemon juice, soda, fresh lemon wheel

## Grizzly Paw Float \$8

vanilla ice cream, available flavours – *orange cream soda, root beer, black cherry*

## Craft Non-Alcoholic Stout \$8

notes of chocolate and coffee with subtle hop flavours

## Craft Non-Alcoholic Pale Ale \$8

Sweet caramel malt and a hint of citrus zest

## Partake Brewing IPA \$8

Citrusy hops with a sweet malt backbone

## One For The Road Stone Sofa Non-Alcoholic Kolsch \$8

light in colour, malt character with a slightly dry crisp finish



## COCKTAILS

2oz

### The Officers Garden Caesar \$14

vodka, clamato, spicy celery salted rim, tomato, olive, pearl onion, gherkin garnish

### Autumn's Kiss \$12

spiced rum, ginger liqueur, tulsi tea syrup, lemon juice, orange juice, egg white, cinnamon

### Dark Horse \$12

dark rum, ginger liqueur, lime juice, simple syrup, ginger beer, lime

### Maple Nut \$12

maple whiskey, sweet vermouth, amaretto, apple juice, bitters, orange peel

### Coconut Margarita \$12

tequila, triple sec, lime juice, coconut syrup, sugar rim, lime wheel

### Lemon Pie \$14

gin, galliano, spiced rum, rosemary pear syrup, pineapple juice, lemon juice

## SPIRITS

per 1oz

### Vodka \$7-\$12

Alberta Pure  
Burwood Distillery

Beattie's Farm Crafted  
Eau Claire Three Point

### Rum \$7-\$12

Bacardi White  
Bacardi Oakheart

Bacardi Dark  
Ironworks Bluenose Rum

### Gin \$7-\$12

Bombay  
Last Best Fortunella  
Wild Life Rundle Bar Gin

Burwood Distillery  
Sheringham Seaside Gin  
Eau Claire Parlour  
Stratchcona Spirits Badland

### Whiskey \$7-\$18

Gibson's Finest  
Jack Daniels  
Sap 56 Maple Whiskey

Bearface 7yr  
Jameson Irish Whiskey  
Crown Royal

### Bourbon \$7-\$18

Maker's Mark  
Evan Williams Black Label

Bridgeland Taber Corn Berbon

### Scotch \$7-\$18

Dalwhinnie 15yr  
Glenfiddich 12yr  
Glenlivet 12yr

Dewars White Label  
Oban 14yr  
Macallan Double Cask 12yr

### Tequila \$7-\$18

Cazadores  
Patron Reposado

Patron Silver  
Patron Añejo

### Liqueurs & Etcetera \$6-\$9

Aperol  
Campari  
Dry Vermouth  
Gran Marnier  
Sheringham Akvavit

Bailey's Irish Cream  
Disaronno Amaretto  
Frangelico  
Kahlua  
St Germain Elderflower  
Bridgeland Limoncello  
Domaine Canton Ginger  
Galliano  
Malibu  
Sweet Vermouth