



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 \$29
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 or soup, salad \$3

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

Margherita \$24
tomato sauce, fresh basil, mozzarella



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arugula, goat cheese, walnuts,
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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

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 or soup, salad \$3

The Big Ed \$19
shaved slow roasted pork, apple fennel slaw, bbq sauce dip, baguette,
choice of fries or soup, salad \$3

Officers Burger \$21
house ground beef patty, smoked cheddar, caramelized onion, horseradish aioli, grainy mustard,
hot house tomato, greens, choice of fries or soup, salad \$3

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, craisins, almonds, crispy garbanzos

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,
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grilled fresh pineapple, ham, tomato sauce,
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spinach pesto, roasted eggplant, zucchini,
sweet peppers, red onion, goat cheese

Margherita \$24
tomato sauce, fresh basil, mozzarella



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Breakfast

Available until 2:00pm

Basic Training \$18

two eggs any style, hash browns, sourdough toast,
choice of breakfast sausage or bacon, fresh fruit

Eggs Benedict \$18

two poached eggs, smoked ham, butter croissant,
hollandaise, hash brown, fresh fruit

Breakfast Sandwich \$17

sunny side egg, melted provolone, bacon, toasted multigrain bun
garlic aioli, fried tomato, hash browns

French Toast \$17

caramelized bananas, toasted pecans,
maple syrup, whipped cream

Breakfast Provisions \$15

granola, honey greek yogurt, fresh fruit

Omelette \$18

spinach & mushroom, hash browns, sourdough toast, fresh fruit
add bacon, sausage or ham \$3

Coffee/Tea \$3

Espresso \$4

Cappuccino or Latte \$4.50

Cinnamon Hot Chocolate \$6

Juice \$4

Milk \$3

Available at 10:00am

Mimosa \$10

Caesar \$7

Bailey's \$8

Kahlua \$7

Frangelico \$8

Sheringham Coffee Liqueur \$9



Dessert

Desserts

Flourless Chocolate Brownie \$12

white chocolate mousse, sponge toffee,
cranberry gelée

Seasonal Cheesecake \$12

ask your server about today's flavour

Crème Brûlée \$12

house made biscotti, ask your server about today's flavour

Salted Caramel Bread Pudding \$12

vanilla bean ice cream

Cheese Board \$18

artisanal cheese, chutney, fresh berries, crostini

Specialty Coffee, Tea & Port

Maple Java \$12

fresh brewed coffee, sap 56 maple whiskey, vanilla whipped cream, roasted pecans

Coffee Coffee \$12

sheringham coffee liqueur, espresso, foamed milk

Officers Tea \$12

tulsi tea, gran marnier, frangelico, dried orange wheel

Ginger Snap \$12

spiced rum, ginger liqueur, tulsi tea syrup, half & half, black coffee, whipped cream, cinnamon, dried lemon wheel

Taylor Fladgate 10yr \$8

Taylor Fladgate 20yr \$17

Taylor Fladgate 30yr \$32

Hot Beverages

Coffee/Tea \$3

Espresso \$4

Cappuccino or Latte \$4.50

Cinnamon Hot Chocolate \$6



Beverages

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