



PRINCE OF WALES

EST. 1927

SHAREABLES

**WHIPPED FETA DIP | 16 (v) (gfa)**

Warm pita, Greidanus organic honey, chopped walnuts, chives, house-made rhubarb jam

**STUFFED YORKSHIRE PUDDING | 17**

Shaved Alberta beef, rosemary au jus, tangy horseradish crema

**BISON MEATBALLS | 17**

Grana Padano, fresh focaccia bread

**CHARCUTERIE BOARD | 36 (gfa)**

A selection of local cured meats, Crystal Springs gouda, fruit, olives, bacon jam, Saskatoon berry jam, mustard, pretzel bread, and pickled vegetables,

**PEI MUSSELS | 22 (s) (gfa)**

Pancetta, garlic, cream, tomatoes, fresh herbs, white wine, fresh focaccia bread

SALADS AND SOUP

**MEDITERRANEAN SUMMER SALAD**

**HALF 12 | FULL 20 (v) (gfa)**

Seasonal fruit, local tomatoes, local corn, cucumber, feta, red onions, chickpeas, crispy pita, falafel, mixed greens, lemon yogurt dressing

**BEET CAPRESE SALAD**

**HALF 12 | FULL 20 (gf, v)**

Local Alberta beets, local tomatoes, fresh marinated cheese, basil, arugula, lemon honey vin, balsamic reduction

**POTATO LEEK SOUP | 14 (gf, v)**

Garnished with crispy leeks and herb oil

**ADD FALAFEL | 4**

**ADD GRILLED CHICKEN | 8**

ENTRÉES

Gluten Free Bun Available

**FISH AND CHIPS | 21**

Beer battered cod, minted peas, coleslaw, fries, tartar sauce

**FLATBREAD | 22 (v) (gfa)**

Fresh local tomatoes, fior di latte, local basil, balsamic reduction, caramelized onions

**COTTAGE PIE | 23 (gf)**

Pulled Alberta brisket, peas, carrots, onions, rich beef gravy, mashed potatoes, caramelized onions, served with a light green salad

**VEGGIE BURGER | 20 (v)**

Sharp cheddar cheese, aioli, butter leaf lettuce, local tomatoes, crispy fries

**LOUNGE BURGER | 22**

House-made Alberta beef patties, sharp cheddar cheese, local cured thick cut bacon, grainy mustard, aioli, butter leaf lettuce, local tomatoes, crispy fries

**CUBAN GRILLED CHEESE | 20**

Shaved porchetta, sliced ham, swiss cheese, pickle, grainy mustard aioli on grilled sour dough with a light green salad

Gluten Friendly (gf)

Gluten Free Available (gfa)

Seafood (s)

Vegetarian (v)

An 18% gratuity may be added to parties of 8 or more.

Consuming raw or undercooked meats, seafood or eggs may increase the risk of foodborne illness.



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Pancetta, garlic, cream, tomatoes, fresh herbs, white wine, fresh focaccia bread

## SALADS AND SOUP

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Seasonal fruit, local tomatoes, local corn, cucumber, feta, red onions, chickpeas, crispy pita, falafel, mixed greens, lemon yogurt dressing

**BEET CAPRESE SALAD****HALF 12 | FULL 20 (v, gf)**

Local Alberta beets, local tomatoes, fresh marinated cheese, basil, arugula, lemon honey vin, balsamic reduction

**POTATO LEEK SOUP | 14 (gf, v)**

Garnished with crispy leeks and herb oil

## ENTRÉES

**STEAK FRITES | 36**

Marinated Alberta flank steak, truffled parmesan fries, crisp greens, blue cheese cream sauce

**ROAST CHICKEN SUPREME | 32 (gf)**

Butternut squash purée, roast baby carrots, new potatoes, roasted onion demi-glace

**ALBERTA BISON SIRLOIN | 44 (gf)**

8oz Bison sirloin, roasted mushrooms, bacon brussel sprouts, cauliflower and sweet potato finished with chimichurri

**ELK RAGOUT | 36**

Locally made fresh pappardelle with shredded elk, crisp pancetta, cherry tomatoes, wild mushrooms, spring peas in an elk demi cream sauce, topped with shredded Grana Padano cheese

**BC STEELHEAD TROUT | 36 (gf) \*contains nuts**

Warm truffled spring pea purée, local fingerling potatoes, roasted wild mushrooms, pea shoot salad with a Sumac vinaigrette drizzle

**CAULIFLOWER GNOCCHI | 30 (v)**

Seared gnocchi, braised Canadian black beans, harissa sauce, cream, blistered cherry tomatoes, spinach, and fresh pea shoots

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Gluten Free Available (gfa)

Seafood (s)

Vegetarian (v)

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## DESSERT

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#### Desserts

##### **STICKY TOFFEE PUDDING | 13**

Served with vanilla ice cream

##### **ICE CREAM SANDWICH | 12**

In-house baked chocolate chunk cookies filled with candied bacon ice cream and topped with a maple butter sauce

**Ask about our selection of ice cream and sorbet**

#### After Dinner Drinks

##### **IRISH COFFEE | 13**

Irish whiskey, Hot Coffee, Cream

##### **SPANISH COFFEE | 14**

Spiced rum, Kahlua, hot coffee, Grand Marnier, cream

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## Micro Brews

### Hammer Pants | can | 8

WEST COAST PALE ALE

2 Legit 2 Quit, Hammer Pants is a classic double dry-hopped APA packed with pineapple, passionfruit and stone fruit flavours.

88 BREWING CO, CALGARY, AB | ABV 5%, IBU 35

### Wave Pool IPA | can | 8

TROPICAL IPA

This gateway IPA is hopped with juicy, tropical hop varieties and finished with a yeast that drives the mango, pineapple and stone fruit flavours.

88 BREWING CO. CALGARY, AB | ABV 6.2%, IBU 68

### Burnside | can | 8

BLOOD ORANGE BLONDE ALE

Sweet and mellow blood orange meets a biscuit malt finish in this medium-bodied brew.

MEDICINE HAT BREWING, MEDICINE HAT, AB | ABV 4.5%, IBU 15

### Jam Rock | can | 8

BLACKBERRY VANILLA SOUR

An irresponsible amount of Blackberry was jammed into this kettle-soured beer.

ESTABLISHMENT BREWING CO. CALGARY, AB | ABV 5.6%

### Bison and Crown | can | 9

CREAM ALE

The cream ale is audaciously undecorated, clean and crushable.

STRONGHOLD BREWING CO. FT. MCLEOD, AB | ABV 5%

## Draft Beer | 8

### Oldman River Pale Ale

ABV 6%, 40 IBU

### St Joes Double

ABV 7%

## Cans and Bottles | 8/9

Bud Light **ABV 4.6%**

Corona **ABV 4.6%**

Kokanee **ABV 5.0%**

Guinness **ABV 4.2% 500ml can**

Oldman River Lime Sally Citrus

**ABV 4%**

Blindman Tripphammer Robust Porter

**ABV 6.5%**

Annex Idle Hands Pilsner **ABV 5.3%**

Uncommon Dry Craft Cider

## Liqueurs | 1oz

Baileys | 8

Cointreau | 9

Frangelico | 8

Grand Marnier | 12

Southern Comfort | 8

Limoncello | 9

Fireball | 8

Prickly Pear Equinox | 9

Rumchata | 9

## Gin | 1oz

Gilbey's | 8

Bombay Sapphire | 9

Hendricks | 10

Eau Claire Saskatoon

Honey Gin | 10

## Scotch | 1oz

Johnnie Walker Red | 9

Tomatin Legacy | 10

Glenfiddich Single Malt 12 yr | 14

Cragganmore Speyside 12 yr | 14

## Tequila 1oz

Sauza Gold | 9

El Jimador Silver | 9

Patron Reposado | 12

## Rum | 1oz

Bacardi White | 8

Lamb's Navy | 8

Lamb's White | 8

Malibu | 8

Captain Morgan Spiced Rum | 8

## Port, Cognac & Brandy | 2oz

Warre's Warrior Reserve Port | 8

St Remy VSOP brandy | 8

Remy VSOP Cognac | 16

Taylor Fladgate 20 yr. Tawny | 13

## Vodka | 1oz

Alberta Pure | 8

Eau Claire 3 Point (Alberta) | 10

Grey Goose | 10

## Whiskey & Bourbon | 1oz

Alberta Premium Rye | 8

Park Maple Rye (Alberta) | 12

Crown Royal | 9

Jameson Irish | 9

Pendleton Blended | 9

Jack Daniels | 9

Maker's Mark | 9

## House Drinks

All cocktails are 1.5 oz | 14

### Feature of the Day

Please ask your server for more details.

### Caesar

Vodka, Clamato juice, Worcestershire, Tabasco

### Manhattan

Alberta Premium, sweet vermouth, bitters

### Old Fashioned

Bourbon whiskey, simple syrup, angostura bitters, burnt orange

### Margarita (on the rocks)

Tequila, Triple Sec, lime juice

### Moscow Mule/Peach Mule

Vodka, ginger beer, mint, lime juice  
OR Peach schnapps, basil, lime, ginger beer

<b>WHITE AND ROSÉ</b>	<b>6oz</b>	<b>9oz</b>	<b>Bottle</b>	<b>RED</b>	<b>6oz</b>	<b>9oz</b>	<b>Bottle</b>
Kendall Jackson Chardonnay CANADA	14	17	65	Chevalier de Dyonis Pinot Noir ROMANIA	10	13	46
Oyster Bay Sauvignon Blanc NEW ZEALAND	11	14	50	Domino de Punctum Tempranillo/Petit Verdot SPAIN	10	13	46
Pursuit Adventure Pinot Gris CANADA	12	15	54	Pursuit Adventure Cabernet/Merlot CANADA	12	15	54
Pursuit Adventure Rosé CANADA	12	15	54	Mayu Malbec CHILE			50
Cave Springs Riesling CANADA			57	Heartland Shiraz AUSTRALIA			56
Lake Breeze "Alize" Roussanne CANADA			65	Vinosophia Montepulciano ITALY			55
Gray Monk Pinot Gris CANADA			67	Double Canyon Cabernet Sauvignon UNITED STATES OF AMERICA			90
Dry Creek Chenin Blanc UNITED STATES OF AMERICA			65	Lake Breeze Meritage CANADA			68
Church & State Viognier CANADA			75	Castoro de Oro Merlot CANADA			67
Maison Idiart 'Les Amis' Chardonnay FRANCE			51	Church and State Cabernet Franc CANADA			95
Project B Sauvignon Blanc CANADA			68	Daydreamer Amelia Syrah/Viognier CANADA			105
<b>SPARKLING</b>				Lightning Rock Pinot Noir CANADA			107
Zonin Prosecco (200ml) ITALY			14	Iris Oregon Pinot Noir UNITED STATES OF AMERICA			86
Gemma di Luna ITALY			50				
Tawse Pet-Nat Sparkling CANADA			60				
Maarques de Lares Cava Rosado CANADA			50				
Tattinger Brut Champagne FRANCE			140				