

TO DELIGHT IN

<u>Liège Waffle</u>	rich, sweet and chewy	3.5 each
	toppings	1.5 each
	salted caramel, orange marmalade, maple syrup, milk chocolate, white chocolate rose water	

TO START THE DAY

<u>Avocado Toast</u>	Broxburn tomato vierge, olive oil, lemon, pomegranate molasses, sourdough [V]	11
	add poached eggs	4
<u>Bacon & Eggs</u>	sourdough toast, 3 eggs any style, crispy potato, bacon or sausage	12
<u>Forest Mushroom</u>	fricassee of mushroom ragout, dill arugula salad, poached eggs, crispy potato, sourdough [V]	16
<u>Breakfast Bowl</u>	crispy potato, cheese curds, roasted shallot, hollandaise, poached eggs [GA]	16
	CHOICE OF CHORIZO OR SMOKED CHICKEN	
<u>Croque Madame</u>	Hillview roasted pork loin, fior di latte, white truffle honey, fontina mornay sauce, sunny side egg, sourdough toast	17
<u>Bacon Benedict</u>	free range eggs, buttermilk cheddar biscuit, bacon relish, hollandaise, greens	17
<u>Crab Benedict</u>	free range eggs, lump crab salad, buttermilk cheddar biscuit, roasted tomato hollandaise, greens	18
	available gluten aware with substitution of crispy potato hash patties on benedicts	
<u>Butchers Plate</u>	local sausage, bacon, chorizo meatball, sunny side egg, cheddar biscuit, crispy potato, pickled vegetables	19

TO EAT UP

<u>Arancini</u>	red Thai curry coconut cream, yuzu vinaigrette [V]	10
<u>Burrata</u>	black cherry chutney, tomato vierge, forno oven bread [V]	12
<u>Tomato</u>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette [GF] [V]	14
<u>Beet</u>	local beets, baby lettuce, buffalo mozzarella, roasted shallot, walnuts, dill & champagne vinaigrette [GF] [V]	15
<u>Humbolt Squid</u>	tempura, pickled vegetables, harissa sweet & sour, lemon dill yogurt [V]	15
<u>Char Siu BBQ Pork</u>	ciabatta, roast pork loin, miso mayonnaise, pickled chilies, arugula, spiced quick pickles, fries or greens	16
<u>Jerk</u>	sourdough, smoked chicken, jerk spice, pickled chili aioli, carrot slaw, fries or greens	17
<u>ER Burger</u>	wood fired beef patty, Sylvan Star gouda, smoked onion aioli, burger fixings, brioche bun, fries or greens	18
	add Char Siu pork belly	5
<u>Tuna</u>	albacore tataki, wasabi lime emulsion, anise soy reduction, sesame, green papaya slaw, serrano pepper	18

FLATBREADS

<u>Daily Creation</u>	find out what the chef is craving on his flatbread today	MP
<u>Chorizo</u>	crisp flatbread, ancho chili mornay, gem tomato, roasted shallot, aged cheddar, spiced quick pickles	18

TO EAT UP

<u>ER Burger</u>	wood fired beef patty, Sylvan Star gouda, smoked onion aioli, burger fixings, brioche bun, fries or greens	18
	add Char Siu pork belly	5
<u>Char Siu BBQ Pork</u>	ciabatta, roast pork loin, miso mayonnaise, pickled chillies, arugula, spiced quick pickles, fries or greens	16
<u>Jerk</u>	sourdough, smoked chicken, jerk spice, pickled chili aioli, carrot slaw, fries or greens	17
<u>Chicken</u>	Maple Hill Supreme, jalapeño jam, creamy polenta, seasonal vegetables, Broxburn tomato vierge GF	26
<u>Salmon</u>	roasted Òra King, lump crab & potato squash medley, Manilla clams, braised leek cream, tomato tarragon emulsion GF	28

ELBOW ROOM LUNCH EXPERIENCE

choice of 1 from each section 21

VEGETABLES

<u>Brussels Sprouts</u>	crispy fried, serrano pepper crema, sharp cheddar, lemon GA V	
<u>Tomato</u>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette GF V	
<u>Beet</u>	local beets, baby lettuce, buffalo mozzarella cheese, walnuts, roasted shallot, dill & champagne vinaigrette GF V	

PROTEIN

<u>Agnolotti</u>	smoked chicken & mushroom filling, chive butter sauce, grana padano, tomato vierge	
<u>Salmon</u>	roasted Òra King, yuzu emulsion GF	
<u>Tiger Prawn</u>	gochujang ebi mayo, anise soy reduction, scallion, sesame	

STARCH

<u>Chorizo</u>	crisp flatbread, ancho chili mornay, gem tomato, roasted shallot, aged cheddar, spiced quick pickles	
<u>Margherita</u>	basil, San Marzano, fior di latte	
<u>Jerk</u>	sourdough, smoked chicken, jerk spice, pickled chili aioli, carrot slaw	

ALL ACCOMPANIED WITH A BAG OF WARM LIÈGE BEIGNET'S (ASK YOUR SERVER FOR DAILY INSPIRATION)

SMALL PLATES

<u>Arancini</u>	red Thai curry coconut cream, yuzu vinaigrette V	10
<u>Carpaccio</u>	Brant Lake Wagyu beef, truffled 63° egg, shallot, arugula, Grana Padano, mosto cotto GF	10
<u>Burrata</u>	black cherry chutney, tomato vierge, forno oven bread V	12
<u>Brussels Sprouts</u>	crispy fried, serrano pepper crema, sharp cheddar, lemon V GA	12
<u>Tomato</u>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette GF V	14
<u>Beet</u>	local beets, baby lettuce, buffalo mozzarella cheese, walnuts, roasted shallot, dill & champagne vinaigrette GF V	15
<u>Humbolt Squid</u>	tempura, pickled vegetables, harissa sweet & sour, lemon dill yogurt	15
<u>Gnocchi</u>	yuzu parsley emulsion, local tomato, arugula, Grana Padano V	16
<u>Tiger Prawn</u>	gochujang ebi mayo, crisp sushi rice, anise soy reduction, scallion, sesame	17
<u>Agnolotti</u>	smoked chicken and mushroom filling, chive butter sauce, grana padano, tomato vierge	18
<u>Tuna</u>	albacore tataki, wasabi lime emulsion, anise soy reduction, sesame, green papaya slaw, serrano pepper	18
<u>Chorizo</u>	crisp flatbread, ancho chili mornay, gem tomato, roasted shallot, aged cheddar, spiced quick pickles	18
<u>Daily Creation</u>	find out what the chef is craving on his flatbread today	MP

SMALL PLATES

Arancini	red Thai curry coconut cream, yuzu vinaigrette V	10
Carpaccio	Brant Lake Wagyu beef, truffled 63° egg, shallot, arugula, Grana Padano, mosto cotto GF	10
Burrata	black cherry chutney, tomato vierge, forno oven bread V	12
Brussels Sprouts	crispy fried, serrano pepper crema, sharp cheddar, lemon V GA	12
Tomato	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette GF V	14
Beet	local beets, baby lettuce, buffalo mozzarella cheese, walnuts, roasted shallot, dill & champagne vinaigrette GF V	15
Humbolt Squid	tempura, pickled vegetables, harissa sweet & sour, lemon dill yogurt O	15
Gnocchi	yuzu parsley emulsion, local tomato, arugula, Grana Padano V	16
Tiger Prawn	gochujang ebi mayo, crisp sushi rice, anise soy reduction, scallion, sesame O	17
Agnolotti	smoked chicken and mushroom filling, chive butter sauce, grana padano, tomato vierge	18
Chorizo	crisp flatbread, ancho chili mornay, gem tomato, roasted shallot, aged cheddar, spiced quick pickles	18
Tuna	albacore tataki, wasabi lime emulsion, anise soy reduction, sesame, green papaya slaw, serrano pepper	18

LARGE PLATES

ER Burger	wood fired beef patty, Sylvan Star gouda, smoked onion aioli, burger fixings, brioche bun, fries or greens add Char Siu pork belly	18 5
Chicken	Maple Hill Supreme, jalapeño jam, creamy polenta, seasonal vegetables, Broxburn tomato vierge GF	26
Salmon	roasted Òra King, lump crab & potato squash medley, Manilla clams, braised leek cream, tomato tarragon emulsion O GF	29
Striploin for Two	AAA Alberta Butcher Block beef, butter poached, carrot purée, mushroom risotto, seasonal vegetables, marsala jus GF add truffle butter add Atlantic lobster crust	44 3 5

ELBOW ROOM EXPERIENCE

LAND & SEA \$45 per person (minimum of 2 people)

Petite Tender	Atlantic lobster crusted
Salmon	roasted Òra King, yuzu emulsion O
Tiger Prawn	harrissa butter sauce O
Potato Salad	new potatoes, bacon, corn, roasted shallot, dill, radish, mustard aioli

ACCOMPANIED WITH SEASONAL VEGETABLES, CARROT PURÉE & MARSALA JUS

CHAR SIU BBQ PORK \$35 per person (minimum of 2 people)

Pork Belly	sous vide & char grilled finished, Char Siu BBQ sauce, Hillview Farms
Pork Tenderloin	sous vide & forno oven finished, Char Siu BBQ sauce, Hillview Farms
Crisp Vegetables	ginger soy glazed
Chinese Pancake	steamed

ACCOMPANIED WITH CRISPY RICE, SPICED QUICK PICKLES, MISO MAYONNAISE, PICKLED CHILIES

TO SIP

FORTIFIED WINE 2oz

10 Year Taylor Fladgate 10

Black Sage Pipe 10

Le Pineau d'Orignac 12

COGNAC 1oz

Pierre De Segonzac 11

Remy Martin VSOP 17

Hennessey XO 23

JOURNEY ACROSS SCOTLAND (3 × 0.5oz) 17

Spice Tree Blend, Glendronach Original 12, Lagavulin 18

DESSERT LIBATIONS

Butter Me Up brown butter bourbon, spiced burnt orange syrup, cardamon bitters 12

Añejo Old Fashioned tequila, agave, blood orange bitters 14

TO INDULGE

Lollipops peanut butter cheesecake, dark chocolate coating, 6
crushed sponge toffee **GF**

OR

raspberry cheesecake, white chocolate coating, pop rocks **GF** 6

Chocolate Pie Oreo crumble base, compressed strawberry, 11
strawberry syrup, mascarpone crème fraîche

Peach peach tatin, Liège waffle bread pudding, peach anglaise, 11
vanilla whip, sponge toffee



Bavarois passion fruit, baked meringue, rolled oat granola, mango coulis **GF** 11

HAPPY HOUR MENU 2:00PM-5:00PM TUE-FRI

TO REFRESH

<u>Common Crown Blonde</u>	light bodied & refreshing	sleeve 5
<u>Annex Metes & Bounds XPA</u>	light & citrusy	sleeve 5
<u>Michelada</u>	lager, lime, worcestershire, spices	sleeve 5
<u>Red Wine</u>	we'll pick, you sip	5oz 6
<u>White Wine</u>	we'll pick, you sip	5oz 6
<u>Old Fashioned</u>	bourbon, smoked maple, bitters	2oz 8
<u>Dark & Stormy</u>	rum, annex ales ginger beer, lime	2oz 8
<u>Negroni</u>	gin, campari, sweet vermouth	2oz 8

TO GRAZE

<u>Fries</u>	pickled chili aioli, truffle mayo, ketchup GA	5
<u>Brussels Sprouts</u>	crispy fried, serrano pepper crema, sharp cheddar, lemon GA V	6
<u>Arancini</u>	red Thai curry coconut cream, yuzu vinaigrette V	8
<u>Carpaccio</u>	Brant Lake Wagyu beef, truffled 63° egg, shallot, arugula, Grana Padano, mosto cotto GF	8
<u>Humbolt Squid</u>	tempura, pickled vegetables, harissa sweet & sour, lemon dill yogurt 	8
<u>Margherita Flatbread</u>	basil, San Marzano, fior di latte	8
<u>Tomato</u>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette GF V	8
<u>Daily Flatbread Creation</u>	find out what the chef is craving on his flatbread today	8
<u>Beet</u>	local beets, baby lettuce, buffalo mozzarella cheese, walnuts, roasted shallot, dill & champagne vinaigrette GF V	10
<u>Tiger Prawns</u>	gochujang ebi mayo, crisp sushi rice, anise soy reduction, scallion, sesame 	15

TO INDULGE

<u>Lollipops</u>	peanut butter cheesecake, dark chocolate coating, crushed sponge toffee GF	6
	OR	
	raspberry cheesecake, white chocolate coating, pop rocks GF	6

BAR MANAGER STEPH JEWETT

ELBOW ROOM

Britannia

BITTER TO BRIGHT

2oz of liquor

13

Tongue Thai'd plum sake, gin, lemongrass & tamarind shrub, rhubarb bitters, orange blossom, kaffir lime

Tea Time gin, averna, lemon, strawberry jam, birch & bergamot syrup

Hibiscus Margarita tequila, lime, hibiscus syrup

Allora limoncello, prosecco, basil, cucumber

TROPICAL TO SOUR

2oz of liquor

14

Salted Rosemary Paloma tequila, grapefruit, salted rosemary honey syrup, lime

Paint it Black tequila, ancho pineapple syrup, lime, egg white, activated charcoal

Whiskey Ginger whiskey, falernum, ginger beer, lime

STIFF TO STIFFER

2oz of liquor

15

Blueberry Waffles bacon washed bourbon, blueberry maple syrup, coffee bitters

ER suntory toki, cassis, lemon, laphroaig quarter cask

Happy Camper bourbon, brandy, toasted marshmallow syrup, charred cedar bitters

BRITANNIA "BIG GULP"

FLAVOURED & FORTIFIED PROSECCO COCKTAILS BUILT FOR SHARING

60

Tragically Rosehip wild rose liqueur, muddled strawberry, lemonade, prosecco

Tea & Tang sweet tea, "tang"-erine liqueur, citrus, prosecco

Phil Collins pimm's, gin, gingerale, raspberry mint syrup, cucumber, prosecco

BEER ON TAP

20oz

Cold Garden East Calgary Lager - 5.2% 9

Common Crown Brewmaster Blonde - 4.5% 9

Trolley 5 First Crush White IPA - 6.2% 9

Annex Metes & Bounds XPA - 6.2% 10

Banded Peak Chinook Saison - 4.5% 10

Local Rotating Tap MP

5oz 12oz btl

CHAMPAGNE & SPARKLING

Prosecco – rotating bubble	12	—	54
Lambrusco – Paltrinieri Piria, Modena, Italy	12	—	54
Champagne – du jour	—	—	MP

ROSÉ

Blend – Château Soverain, North Coast, California	12	28	54
--	----	----	----

WHITE

Chardonnay – Annie's Lane, Clare Valley, Australia	10	24	46
Pecorino – Terre Sabelli, Abruzzi, Italy	11	25	48
Sauvignon Blanc – Le Jaja, Roussillon, France	12	28	54
Malvasia Bianca – Birichino, Santa Cruz, California	13	30	58
Riesling – Kung Fu Girl, Columbia Valley, Washington	14	32	62
Pinot Grigio – Mandrarossa, Sicily, Italy	14	32	62
Ehrenfelser – Lake Breeze, Okanagan, British Columbia	15	34	66

RED

Shiraz – Annie's Lane, Clare Valley, Australia	10	24	46
Cabernet Sauvignon – Estampa, Colchagua, Chile	11	25	48
Malbec – Mi Terruño, Mendoza, Argentina	12	28	54
Sangiovese – Montecchiesi, Tuscany, Italy	12	28	54
Cabernet Sauvignon – William Hill, North Coast, California	—	—	58
Tempranillo – Finca Nuevo, Rioja, Spain	—	—	58
GSM – Domaine de la Roncière, Rhône, France	—	—	62
Pinot Noir – Poppy, Monterey, California	15	34	66
Aglianico – Cantine Faliesi, Campania, Italy	—	—	68

RESERVE

Meritage – Lake Breeze, Okanagan, Canada	74
Valpolicella/Ripasso – Dal Cero, Veneto, Italy	80
Zinfandel – Hobo – Sonoma, California	95
Pinot Noir – Cristom – Willamette, Oregon	100
Graciano/Tempranillo – Zarzamochuelo, Rioja, Spain	115
Cabernet Sauvignon – Trust, Columbia Valley, Washington	120
Cabernet Sauvignon – Stags Leap, Napa Valley, California	125

1oz 2oz

VODKA & GIN

<u>Ketel One</u> – Netherlands	7	13
<u>Belvedere</u> – Poland	9	17
<u>Glendalough Wild Botanical</u> – Ireland	8	15
<u>Bulldog</u> – England	8	15
<u>Hendricks</u> – Scotland	9	17
<u>Sheringham Seaside</u> – Canada	10	19

RUM

<u>Bayou Spiced Rum</u> – United States	7	12
<u>Flor De Caña 4 Year Light</u> – Nicaragua	7	12
<u>Flor De Caña 5 Year Dark</u> – Nicaragua	7	12

RYE/BOURBON

<u>Bulleit Rye</u> – United States	7	13
<u>Maker's Mark</u> – United States	9	17
<u>Booker's</u> – United States	15	27

TEQUILA/MEZCAL

<u>Casamigos Añejo</u> – Mexico	11	21
<u>Hornitos Reposado</u> – Mexico	19	10
<u>Nuestra Soledad Mezcal</u> – Mexico	14	25

WHISKEY

<u>Glendalough Double Barrel</u> – Ireland	7	13
<u>Sortilège Maple Whiskey</u> – Canada	8	15
<u>Suntory Toki</u> – Japan	9	17

SCOTCH

<u>Monkey Shoulder Blended Malt</u> – Scotland	12	23
<u>Glendronach 12</u> – Scotland	13	24
<u>Jura Superstition</u> – Scotland	14	26
<u>Laphroaig Quarter Cask</u> – Scotland	15	27
<u>Lagavulin 16</u> – Scotland	15	27
<u>Compass Box Spice Tree</u> – Scotland	16	30
<u>Oban 14 Year Single Malt</u> – Scotland	17	32

CAN OR BOTTLE

<u>Kronenburg 1664 Blanc</u> – France, 5%	7
<u>Corona</u> – Mexico, 4.5%	7
<u>Stiegl Radler</u> – Austria, 2.5%	7
<u>Erdinger Alkoholfrei</u> – Germany, < 0.5%	8
<u>Guinness</u> – Ireland, 4.2%	10
<u>Peroni</u> – Italy, 4.7%	10
<u>Sir Perry Cider</u> – England, 6.0% GF	10
<u>Erdinger Dunkel</u> – Germany, 5.3%	12