

Lunch Menu - 2 courses \$25

Available weekdays until 3pm

Main

6 oz flame broiled elk and bacon burger, caramelized balsamic and port organic Spanish onions, house cured maple bacon butter leaf lettuce, honey Dijon aioli, Danish blue cheese, house made burger bun, Agria potato wedges

> Beverage Pairing: Riverfest Lager from Bow River Brewing - 16oz \$7.5

Dessert

Frozen saskatoon berry goat milk yogurt, honey glass, berries, crunchy oats granola

Beverage Pairing: Limoncello from Bridgeland Distillery on ice \$6 (102)

Producers: Pioneer Butchery & Charcuterie burger (Canadian Rocky Mountain Ranch elk/Spraggs Farm bacon) - Busy Bea Market Garden - Gosford Maple Farm -Galimax Produce - Poplar Bluff Organics potato -Greidanus Honey Farms - Fairwinds Farms saskatoon berry goat milk yogurt

Featured Alberta Beverages

Brauerei Fahr - Fahr Out Pilsner 16 oz \$7.5

Bow River Brewery - Scared Rabbit Hoppy IPA 16 oz \$7.5

Confluence Distilling Pink Gin martini \$12 (2 oz)

Bridgeland Distilling Spolumbo's Amaro \$9

Bridgeland Distilling Taber Corn Straight Berbon \$13



Dinner Menu - 2 courses \$35

Available from 4pm daily

Main

24 hour slow cooked lamb shank, oyster mushroom lamb jus, golden beets, purple cauliflower, broccolini, Agria potato

Beverage Pairing: Get Lucky Lager from Born Brewing - 16oz \$7.5

Dessert

Frozen saskatoon berry goat milk yogurt, honey glass, berries, crunchy oats granola

Beverage Pairing: Limoncello from Bridgeland Distillery on ice \$6 (10z)

Producers: Ewe-Nique Farms lamb - Red Fox Fungi oyster mushrooms - Sudo Farms vegetables - Poplar Bluff Organics potato - Greidanus Honey Farms - Fairwinds Farms saskatoon berry goat milk yogurt

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