



## ***Vinyard***

### **REDS**

**MH 5 Vineyards, Cab/Merlot** - \$59 (\$17/\$25)

Okanagan, British Columbia, 2017

**Tabu, Malbec** - \$50 (\$15/\$22)

Mendoza, Argentina, 2019

**Meiomi, Pinot Noir** - \$69 (\$17/\$25)

California, USA, 2018

**Louis Latour, Bourgogne, Pinot Noir** - \$59

Bourgogne, France, 2018

**Molly Dooker, Shiraz** - \$59

South Australia, 2018

**Louis Martini, Cabernet Sauv.** - \$65

Sonoma County, California, 2015

**Rodney Strong, Zinfandel** - \$65

Sonoma County, California, 2014

**7 Deadly Zins, Zinfandel** - \$65

Sonoma County, California, 2017

**Blasted Church, Big Bang Theory Blend** - \$69

Okanagan, British Columbia, 2017

**Mission Hill, Reserve Merlot** - \$69

Okanagan, British Columbia, 2016

**Poplar Grove, Cabernet Franc** - \$110

Okanagan, British Columbia, 2017

**Ramey, Syrah** - \$115

Sonoma County, California, 2016

**Culmina, Hypothesis Red Blend** - \$120

Okanagan, British Columbia, 2013

**Laughing Stock, Red Blend** - \$150

Okanagan, British Columbia, 2017

### **WHITES**

**Tinhorn Creek, Pinot Gris** - \$59 (\$15/\$22)

Okanagan, British Columbia, 2019

**La Crema, Chardonnay** - \$59 (\$15/\$22)

Sonoma County, California, 2018

**Crowded House, Sauv Blanc.** - \$59 (\$15/\$22)

Marlborough, New Zealand, 2018

**Matua, Rose** - \$49

Marlborough, New Zealand, 2019

**Quails Gate, Chasselas** \$59

Okanagan, British Columbia, 2019

## ***Bubbles***

**Benvollo, Prosecco** - \$12

Italy

**Fossetta, Prosecco** - \$40

Italy

**Segura Viudas Reserva, Brut Cava** - \$60

Italy

**Piper-Heidsieck, Champagne** - \$130

France

**Dom Perignon, Champagne** - \$450

France, 2010

## ***Brewhouse***

**The Grizzly Paw Brewing Co., Canmore, AB**

Rotting Elk Red Ale - \$7.50

Grumpy Bear Honey Wheat - \$7.50

Beavertail Raspberry Wheat - \$7.50

**Canmore Brewing, Canmore, AB**

Georgetown Brown - \$9.50

Highline Lagered Light Ale - \$9.50

**Big Rock Brewery, Calgary, AB**

Rhinestone Cowboy Kolsch - \$7.50

Traditional English Brown Ale - \$7.50

Grasshopper Wheat Ale - \$7.50

**Ol' Beautiful Brew Co, Calgary, AB**

Pegasus Pale Ale - \$9.50

Okami Kasu Japanese Ale - \$9.50

**Whitetooth Brewing, Golden, BC**

Icefields Belgian Pale Ale - \$9.50

Blower Pow IPA - \$9.50

**Parallel 49 Brewing, Vancouver, BC**

Jerkface 9000 Northwest Wheat Ale - \$9.50

Trash Panda Northeast Hazy IPA - \$9.50

Filthy Dirty Westcoast IPA - \$9.50

**Halfhitch Brewing, Prairie Ale, Cochrane, AB** - \$7.50

**Blindman River, Session Ale, Calgary, AB** - \$9.50

**Ribstone Creek, Old Man Winter Porter, Calgary, AB** - \$7.50

**Phillips Brewing, Blue Buck Amber, Victoria, BC** - \$9.50

**Guinness, Stout, Dublin, Ireland** - \$9.50

## ***Ciders***

**Rock Creek, Apple, Calgary, AB** - \$7.50



### **Signature Cocktails**

#### **Choose your Smoke Old Fashioned \$18**

Bulleit bourbon muddled into sugar and orange bitters. Smoked with your choice of Applewood, Hickory, or Maplewood.

#### **Mulled Wine \$15**

Cinnamon, cloves and orange mulled into a full-bodied red wine, served warm.

#### **Raspberry Buffalo \$16**

Appletons Estate rum mixed with a perfect blend of vanilla, raspberry and passionfruit.

#### **The Butterfly Effect \$16**

Park distillery gin mixed with elderflower, mint and fresh ginger. A side of Butterfly Pea Tea will change the colour right before your eyes.

#### **Spiced Apple Pie \$14**

Fireball Whiskey, Spiced apple cider and a hint of cinnamon, served warm.

#### **Santa's Hot Chocolate \$16**

Park distillery vodka mixed with peppermint liqueur, hot chocolate, and a candied rim for those cold winter days around the Creek.

#### **Add a Cocoa Bomb for \$4**

#### **S'more Explosion \$16**

Park distillery Vanilla Vodka and Baileys. A perfect mixture of hot chocolate and marshmallows for that fireside feel.

#### **Add a Cocoa Bomb for \$4**

### **Mocktails \$7.50**

Virgin Mojito

Cucumber Mint Smash

Virgin Caesar

Kombucha Mule

### **Grizzly Paw Sodas \$5.50**

Orange Cream Soda

Cream Soda

Ginger Beer

Root Beer

Pink Grapefruit

Black Cherry Cola

### **Classic Cocktails**

#### **Mojito \$16**

Rum and muddled mint with a combination of lime and soda. Try our house recipe made with passionfruit!

#### **Dark & Stormy \$15**

Dark rum and lime served with our local Grizzly Paw craft Ginger beer.

#### **Margarita \$16**

Mexican cocktail made with tequila, orange liqueur and lime juice. Try our house recipe with a Jalapeno and passionfruit infusion!

#### **Bloody Caesar \$16**

Park Distillery Vodka, served with Clamato, Worchestire, and Tobasco. Try it spiced up!

#### **Cucumber Collins \$14**

A refreshing mix of muddled cucumber, mint and lime. Try it with our local Gin or Vodka!

#### **Long Island Iced Tea \$17**

A little bit of everything mixed into this delightful refreshing drink that tastes like its namesake. It packs a punch!

#### **Negroni \$17**

Hendricks gin fronts this classic Italian cocktail. With equal parts Sweet Vermouth and Campari, garnished with an orange peel.