

## BRANDED

2 OZ

### 8 SECOND MOTT'S CLAMATO CAESAR 24

OFFICIAL COCKTAIL OF THE CALGARY STAMPEDE

Skyy vodka (G), Mott's Clamato juice, house-made rim, mud mix  
Saddled: Beef jerky, green bean, dill pickle, hint of lime

### CS MADE 23

Eau Claire Stampede Canadian rye whisky, lemon juice,  
honey-ginger syrup, fresh basil

## WRANGLER

2 OZ

### OLD FASHIONED BASEBURNER 23

Woodford Reserve whisky, simple syrup, orange bitters,  
dehydrated orange

### OH MOJITO 23

Bacardi White rum, lime juice, simple syrup, club soda, fresh mint

Choice: Classic | Raspberry & Mint | Yuzu & Ginger

### RANCH WATER MARGARITA 23

Espolon Blanco tequila, coconut water, club soda, salted rim, fresh lime

### TEQUILA TANGO 23.5

Espolon Blanco tequila, ginger beer, lime juice, fresh lime

### CLASSIC TOM 22.5

Eau Claire Parlour gin, lemon juice, simple syrup, club soda, fresh lemon

### STAMPEDE LEMONADE 23

Skyy vodka (G), in-house raspberry lemonade, fresh raspberry and lemon

### FRONTIER COWBOY 23

Skyy vodka (G), Kahlúa liqueur, cold brew espresso, milk, coffee beans

### BOOZY WRANGLER 23

Slush Choice: Lime | Strawberry

Spirit Choice: Skyy vodka (G) | Eau Claire Parlour gin  
Bacardi White rum | Espolon Blanco tequila

### STAMPEDE SLIM COCKTAIL OF THE DAY 19

Ask your server for details.

## REFRESHED

6 OZ

### APEROL SPRITZ 23

Aperol aperitif, prosecco, club soda, dehydrated orange

### PINK SANGRIA 23

Rosé wine, Chambord liqueur, muddled raspberries, lemon juice, club  
soda, fresh raspberry, dehydrated orange

## TEMPERANCE, DEAR

ZERO-PROOF

### DIRTY SODA 12

Diet Coke, coconut syrup, lime juice, heavy cream, cherry juice,  
maraschino cherry and fresh lime

### CUCUMBER LIME CHILLER 12

Cucumber syrup, lime juice, simple syrup, club soda,  
fresh cucumber and lime

### NOT APEROL SPRITZ 14

Undone No. 7 Not Italian Aperol, club soda,  
zero-proof sparkling wine, dehydrated orange

## BEER

BUDWEISER 341 ml 11.5

BUD LIGHT 341 ml 11.5

CORONA 330 ml 13.5

BANDED PEAK MICROBURST 473 ml 14.75

BANDED PEAK RIDE ON 473 ml 14.75

CORONA CERO 0.0% 330 ml 9

## COOLERS & CIDERS

NUTRL VODKA WATER MANGO LIME 355 ml 12.5

HOOP SPIKED ICE TEA ORIGINAL 355 ml 12.5

TEMPO PINEAPPLE COCONUT 355 ml 14.75

OKANAGAN HARVEST PEAR CIDER 355 ml 12.5

## SPIRITS

1 OZ

### VODKA

Skyy (G) 13.5 | Tito's 13.75 | Grey Goose 14.5

### GIN

Eau Claire Parlour 13.5 | Empress 1908 Indigo 14.5 | Hendrick's 15

### RUM

Bacardi White 13.5 | Captain Morgan Original Spiced 13.5  
Bacardi 8 14

### TEQUILA

Espolon Blanco 13.5 | El Tequileño Reposado 14 | Patrón Silver 17

### WHISKY

Eau Claire Stampede Canadian 13.5 | Crown Royal 14  
Jameson Irish 13.5 | Woodford Reserve 15.5

### SCOTCH

The Glenlivet 12 Year Old 20 | Auchentoshan Three Wood 21  
Johnnie Walker Blue Label 34

### LIQUEURS

Baileys 13.5 | Kahlúa 13.5 | Grand Marnier 13.5  
Jägermeister 13.5

### COGNAC

Courvoisier VS 13 | Rémy Martin 1738 18

 **30XSALOON** 

# WINE

6 OZ BTL

## FEATURE

CANELLA PROSECCO DOC BRUT Veneto, Italy (5 OZ)	18	85
ROSE GOLD CÔTES DE PROVENCE ROSÉ Provence, France	26	100
INVIVO SAUVIGNON BLANC Marlborough, New Zealand	19	75
MAISON MERVEILLE RED BLEND Bordeaux, France	19	75

## WHITE

BOLLINI PINOT GRIGIO DOC Trentino, Italy		55
PASCAL JOLIVET ATTITUDE SAUVIGNON BLANC Loire Valley, France		85
CEDARCREEK ESTATE ORGANIC RIESLING Okanagan Valley, Canada		80
PIEROPAN SOAVE CLASSICO GARGANEGA Veneto, Italy		100
CEDARCREEK ESTATE VQA CHARDONNAY Okanagan Valley, Canada		95

## RED

SCHUG PINOT NOIR Sonoma Coast, USA		100
MANOS NEGRAS STONE SOIL MALBEC Uco Valley, Argentina		100
LYETH ESTATE CABERNET SAUVIGNON California, USA		80
GREENWING CABERNET SAUVIGNON Washington, USA		85
LANGMEIL SHIRAZ Barossa Valley, Australia		120

## SHARE

**STAMPEDE TRAIL MIX (G)(V)(CN)**  
Crunchy nuts, dried fruits, sweet chocolate

## FRESH

**ASSORTED 'COBS BREAD' (V)**  
Whipped cowboy butter

**GUACAMOLE & FIRE-ROASTED SALSA (G)(VE)**  
Tajín-spiced corn tortilla chips

**GREEN LEAF SALAD (G)(VE)**  
Greek yogurt and lemon dressing (G)(V), summer strawberry vinaigrette (G)(VE)

**PEARL COUSCOUS SALAD (VE)**  
Roasted heirloom carrots, drunken raisins, sundried tomato vinaigrette

**SWEET POTATO SALAD (G)(V)**  
Black beans, roasted corn, tri-color peppers, chipotle-lime vinaigrette, hot honey

## CARVE

**SLOW-ROASTED AB PRIME STRIPLOIN OF BEEF (G)(D)**  
Pickled mustard jus (G)(D)(V), Stampede signature horseradish (G)(VE)

## MAIN

**LEMON & DILL GLAZED SPRING SALMON (G)**  
Slow-braised fennel, crispy capers

**SPICED RUM & APPLE SMOKED CHICKEN DRUMS (G)(D)**  
Tangy hot sauce glaze, dill pickle chips

**AGED CHEDDAR MAC & CHEESE (V)**  
Brown butter breadcrumbs, fresh chives

**ROASTED NEW POTATOES (G)(V)**  
Parmesan cheese, za'atar spice blend

**SUMMER VEGETABLE MEDLEY (G)(VE)**  
Basil-lemon emulsification

## DESSERT

**TWO-BITE FUDGE BROWNIES (V)**

**CRÈME BRULEE CHEESECAKE (V)**

**APPLE, STRAWBERRY & RHUBARB CRUMBLE (G)(VE)**

**TRIPLE CHOCOLATE CHIP COOKIES (V)**

**FRESH FRUIT (G)(VE)**

**REVELLO FROZEN DAIRY DESSERT BARS (V)**

**SWEET TREATS CANDY BAR**



**GROWN RIGHT. HERE.** We're proud of our agricultural roots. By offering fresh food sourced from our local producers, we're able to serve up a truly authentic western experience.

(G) Gluten-friendly (D) Dairy-friendly (V) Vegetarian (VE) Vegan (CN) Contains nuts

CS-GMCSTADIUM-GUEST



