

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: Pepperoni stick, green bean, dill pickle, lime wedge

CS MADE 23

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

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

BULL PEN SODA 12

Coca-Cola, heavy cream, cherry syrup, maraschino cherry

CUCUMBER LIME SPRITZ 12

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

BASIL LEMON CHILLER 12

Lemon juice, simple syrup, club soda, fresh basil

EARL GREY TONIC 12

Earl Grey tea, simple syrup, tonic, fresh lemon

CLASSICS

2 OZ

OLD FASHIONED 23

Maker's Mark bourbon, orange bitters, brown sugar cube,
dehydrated orange

MANHATTAN 22

Woodford Reserve whisky, sweet vermouth, Angostura bitters,
dehydrated orange

MARGARITA 23

Espolon Blanco tequila, Cointreau liqueur, lime juice, salted rim, fresh lime

NEGRONI 23

Hendrick's gin, Campari aperitif, sweet vermouth, dehydrated orange

COSMO 22.5

Grey Goose vodka, Cointreau liqueur, cranberry and lime juice,
dehydrated orange

WRANGLER

2 OZ

VIOLET REIGN 22.5

Empress 1908 Indigo gin, St. Germain elderflower liqueur, lemonade,
fresh mint and blueberries

PRAIRIE PALOMA 24

El Tequileño Reposado tequila, grapefruit and lime juice, agave syrup,
club soda, fresh grapefruit

OH MOJITO 23

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

CHOICE: Classic | Raspberry | Blueberry

STAMPEDE SHAFT 23

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

CLUBHOUSE COCKTAIL OF THE DAY 19

Ask your server for details.

BEER

BUDWEISER 341 ml 11.5

BUD LIGHT 341 ml 11.5

CORONA 330 ml 13.5

BANDED PEAK RIDE ON 473 ml 14.75

BANDED PEAK MICROBURST 473 ml 14.75

CORONA CERO 0.0% 330 ml 9

COOLERS & CIDERS

NUTRL VODKA WATER MANGO LIME 355 ml 12.5

HOOP SPIKED ICED TEA ORIGINAL 355 ml 12.5

CUTWATER LIME MARGARITA 355 ml 14.75

OKANAGAN HARVEST PEAR CIDER 355 ml 12.5

SPIRITS

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

TEQUILA

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

WHISKY & BOURBON

Eau Claire Stampede Canadian 13.5 | Maker's Mark 15.25
Woodford Reserve 15.5

SCOTCH

Tullibardine Sovereign 13 | The Glenlivet 12 Year Old 20
Auchentoshan Three Wood 21

LIQUEURS

Baileys 13.5 | Kahlúa 13.5 | Grand Marnier 13.5
Jägermeister 13.5

FEATURE OF THE DAY

PROSECCO (5 OZ) | WHITE | RED (6 OZ)

GLS 16 | BTL 70

Ask your server for details.

SPARKLING

ANCIANO CAVA BRUT Penedes, Spain

NICOLAS FEUILLATTE BRUT RESERVE Champagne, France

BTL

85

210

WHITE

BOLLINI PINOT GRIGIO DOC Trentino, Italy

PASCAL JOLIVET ATTITUDE SAUVIGNON BLANC Loire Valley, France

HESTER CREEK SAUVIGNON BLANC Okanagan Valley, Canada

WEINGUT FREY RIESLING Rheinhessen, Germany

TWOMEY SAUVIGNON BLANC California, USA

ROCO GRAVEL ROAD CHARDONNAY Willamette Valley, Oregon

WOLFBERGER GEWURTZTRAMINER Alsace, France

BTL

75

85

80

75

135

120

80

RED

KARA TARA ELGIN PINOT NOIR Western Cape, South Africa

TENUTA DI ARCENO CHIANTI CLASSICO Tuscany, Italy

PAOLO CONTERNO CUPOLONE MERLOT Tuscany, Italy

EMILIANA COYAM RED BLEND Colchagua Valley, Chile

TILIA MALBEC Mendoza, Argentina

CLOS DU SOLEIL SYRAH Okanagan Valley, Canada

GREENWING CABERNET SAUVIGNON Washington, USA

LA FORTEZZA AGLIANICO DEL TABURNO Campania, Italy

BTL

85

110

110

85

80

105

85

80

BITES

CHARCUTERIE & CHEESE BOARD 28

Premium cured meats, local cheeses, pickles, crackers, grainy Dijon mustard

CRISPY CHICKEN WINGS (1 LB) 27

Fresh crudités, creamy ranch dip
CHOICE: Buffalo or honey-garlic

COWBOY BEEF DIP (D) 32

Sliced AAA Alberta prime rib, toasted ciabatta bun, red wine and thyme au jus
CHOICE: French fries, Caesar salad or local garden greens with Greek yogurt and lemon dressing (G)(V)

RUSTIC CAESAR SALAD (V) 19

Crisp romaine lettuce, herb croutons, Parmesan cheese, roasted garlic-lime dressing

ADD: Grilled AAA Alberta striploin steak (6 OZ) 22 or Lemon chicken (5 OZ) 14

SIGNATURE BUFFET

60.45 (PER PERSON) | 29 (6-12 YEARS)
FREE (5 +UNDER)

Lunch 11:30 a.m. - 2 p.m. | Dinner 5 - 8:30 p.m.

MAINS

SLOW-ROASTED AB PRIME STRIPLOIN OF BEEF (G)(D)

Pickled mustard jus (G)(D), Stampede signature horseradish (G)(VE)

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 N' CHEESE (V)

Brown butter breadcrumbs, fresh chives

ROASTED NEW POTATOES (G)(VE)

Parmesan cheese, za'atar spice blend

JASMINE COCONUT RICE (G)(VE)

Toasted coconut, poppyseeds

SUMMER VEGETABLE MEDLEY (G)(VE)

Basil-lemon emulsification

SIDES

ASSORTED 'COBS BREAD' (V)

Whipped cowboy butter

FRESH GARDEN VEGETABLES (G)(VE)

Creamy green goddess dip (V) and smoked tomato hummus (G)(VE)

CHARCUTERIE & CHEESE

Premium cured meats, local cheeses, pickles, crackers, grainy Dijon mustard

GREEN LEAF SALAD (G)(VE)

Greek yogurt and lemon dressing (G)(V) or summer strawberry vinaigrette (G)(VE)

PEARL COUSCOUS SALAD (VE)

Roasted heirloom carrots, drunk raisins, sundried tomato vinaigrette

MANGO & RED CABBAGE SALAD (G)(V)(CN)

Scallions, toasted cashews, fresh cilantro, creamy tahini-laced lemon-ginger dressing

SWEET POTATO SALAD (G)(V)

Black beans, roasted corn, tri-color peppers, chipotle-lime vinaigrette, hot honey

ITALIAN ORZO PASTA SALAD (VE)

Ripe cherry tomatoes, chickpeas, cucumber, fresh basil, white balsamic vinaigrette

DESSERTS

ASSORTED SWEETS

Two-Bite Fudge Brownies (V)

Crème Brulee Cheesecake (V)

Apple, Strawberry & Rhubarb Crumble (G)(VE)

Mini Carrot Cake Gâteaux (G)(V)

Mini Chocolate Eclairs (V)

Triple Chocolate Chip Cookies (V)

Oatmeal & Raisin Cookies (V)

FRESH FRUIT (G)(VE)

NOVELTY ICE CREAM SCOOPS | DAILY FLAVOURS (G)(V)



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.

A 20% gratuity will be added to tables of seven or more.

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



CS-GMCSTADIUM-GUEST



CLUBHOUSE
rustic kitchen