

# branded

## 8 SECOND MOTT'S CLAMATO CAESAR 2 OZ 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 2 OZ 23

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

## SPARKLING WRANGLER 6 OZ 23

Chambord liqueur, sparkling wine, lemon juice, fresh raspberries, edible gold glitter

# wrangled

2 OZ

## SCORCH & TORCH 25

A wood-torched smoked glass with a premium ice cube, orange bitters, candied orange

Choice Syrup: Pine | Maple Bacon

Choice Spirit: Woodford Reserve whisky

El Tequileño Reposado tequila | Bacardi 8 rum

## ROSEMARY PALOMA 23

El Tequileño Reposado tequila, grapefruit and lemon juice, rosemary simple syrup, prosecco, salted rim, fresh rosemary

Classic Paloma 22.5

## MINTED ROYALE 23

Hendrick's gin, Yellow Chartreuse liqueur, lemon juice, elderflower syrup, sparkling wine, fresh mint and dehydrated lemon

## MUSTANG MULE 23

Woodford Reserve whisky, ginger beer, lime juice, candied ginger, fresh mint

## BRAMBLE 22.5

Eau Claire Parlour gin, Crème de Mûre liqueur, lemon juice, simple syrup, fresh blackberry and lemon

## OH MOJITO 23

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

Choice: Classic | Raspberry & Mint | Yuzu & Ginger

## RASPBERRY SHRUB 23

Skyy vodka (G), ginger beer, fresh raspberries, acetum, orange bitters, candied ginger and fresh basil

## RANGELAND COLADA 23

Bacardi White rum, coconut syrup, passionfruit syrup, heavy cream, lime juice, club soda, fresh pineapple, dehydrated lime

## FRONTIER COWBOY 23

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

## BADLANDS MARGARITA 23

Espolon Reposado tequila, Cointreau liqueur, lime and cranberry juice, agave, salted rim, dehydrated lime

Classic Margarita 22

## HOWDY ROWDY 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

## EARL GREY TONIC 12

Earl Grey tea, simple syrup, tonic, fresh lemon

## 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

## wine by the glass

### sparkling

CANELLA PROSECCO DOC BRUT Veneto, Italy	5 OZ
LOUIS BOUILLOT PERLE D'AURORE CRÉMANT DE BOURGOGNE ROSÉ Burgundy, France	18
	27

### rosé

ROSE GOLD CÔTES DE PROVENCE Provence, France	6 OZ
	26

### white

BOLLINI PINOT GRIGIO DOC Trentino, Italy	6 OZ
INVIVO SAUVIGNON BLANC Marlborough, New Zealand	19
CLARENDELLE BLANC SAUVIGNON BLANC / SÉMILLON BLEND Bordeaux, France	19
PIEROPAN SOAVE CLASSICO GARGANEGA Veneto, Italy	28
CEDARCREEK ESTATE CHARDONNAY VQA Okanagan Valley, Canada	26
	26

### red

SCHUG PINOT NOIR Sonoma Coast, USA	6 OZ
RICASOLI BROLIO CHIANTI CLASSICO RISERVA 2021 Tuscany, Italy	26
MISSION HILL FAMILY RESERVE MERLOT Okanagan Valley, Canada	30
M. CHAPOUTIER LES MEYSONNIERS CROZES HERMITAGE SYRAH Rhône, France	27
TINHORN CREEK RESERVE CABERNET FRANC Okanagan Valley, Canada	28
LYETH ESTATE CABERNET SAUVIGNON California, USA	32
MAISON MERVEILLE RED BLEND Bordeaux, France	20
	19

### dessert & port

INNISKILLIN RIESLING ICEWINE Niagara Peninsula, Canada	2 OZ
L. LURTON BARSAC SAUTERNES Bordeaux, France	40
RAMOS PINTO PORT 20-YEAR-OLD TAWNY Douro, Portugal	20
	25

## champion wine series

	BTL
<b>PIPER-HEIDSIECK BRUT NV</b> Champagne, France Top Sparkling Double Gold	220
<b>TYRRELL'S HVD SEMILLON 2017</b> Hunter Valley, Australia Double Gold	190
<b>PENFOLDS BIN 311 CHARDONNAY</b> South Australia, Australia Top White Double Gold	190
<b>ROMBAUER VINEYARDS CARNEROS CHARDONNAY</b> Napa Valley, USA Silver	200
<b>FRANK FAMILY CARNEROS PINOT NOIR</b> Napa Valley, USA Gold	220
<b>RICASOLI BROLIO CHIANTI CLASSICO RISERVA 2021</b> Tuscany, Italy Grand Champion	120
<b>TINHORN CREEK RESERVE CABERNET FRANC</b> Okanagan Valley, Canada Top Canadian	130
<b>M. CHAPOUTIER LES MEYSONNIERS CROZES HERMITAGE SYRAH</b> Rhône, France Top Red Double Gold	110
<b>AZELIA BAROLO DOCG 2021</b> Piemonte, Italy Reserve Grand Champion Double Gold	220
<b>PODERE SALICUTTI BRUNELLO DI MONTALCINO 2019</b> Tuscany, Italy Gold	320



Stampede Cellar Showdown best-of-the-best in Canadian and International wine.

# share

## **RANCH HOUSE BOARD** SERVES 2 44

Assorted local cured meats, Canadian cheeses, pickled vegetables, wholegrain cranberry mustard, crostini

## **RUSTIC GUAC & CHIPS** (G)(VE) 21

Smashed avocado, Cajun corn chips

## **WHIPPED BOURSIN & ARTICHOKE DIP** (V) 24

Fresh garden vegetables, garlic pita chips

## **BAKED CHICKEN WINGS** (G) 27

Crisp veggies, creamy ranch dip

Choice: House maple-screech hot sauce (G)(VE), garlic-Parmesan (G)(V), lemon pepper (G)(VE)

## **STONE-BAKED 12" PIZZA**

Margherita confit grape tomato (V) 22  
Pepperoni and Calabrian peppers arugula 25  
Bacon, pineapple and jalapeno charred scallions 25

# main

## **GRILLED AAA ALBERTA NEW YORK STRIPLOIN STEAK SANDWICH** 8 OZ (G)(D) 44

Garlic and basil mayo, bacon onion jam, watercress, demi baguette

## **GRILLED AB PRIME RIB CHEESEBURGER** 28

Aged cheddar cheese, house burger sauce, dill pickles, red onion, iceberg lettuce, tomato, brioche bun

## **HONEY-CAJUN CHICKEN BURGER** 25

Grilled chicken, lemon-garlic mayo, lime-cilantro slaw, brioche bun

## **PLANT-BASED BRATWURST HOAGIE** (VE) 24

Grilled bratwurst-style sausage, balsamic-roasted peppers and onions, mustard crema, crispy onions, hoagie roll

Side: Kettle chips or garden salad with charred onion and cream dressing (G)(V) or zesty orange vinaigrette (G)(VE)

## **WEDGE CAESAR SALAD** 22

Crisp romaine wedges, Caesar dressing, maple bacon lardons, Parmesan cheese and Cheetos crumble

## **PRAIRIE GREENS** (G)(VE) 19

Seasonal field greens, fresh vegetables, strawberries, candied walnuts, pickled red onions, plant-based feta

Choice: Charred onion and cream dressing (G)(V) or zesty orange vinaigrette (G)(VE)

Add: AAA Alberta New York striploin 4 OZ 20 | Grilled chicken 5 OZ 11

# sweet

## **BOSTON CREAM CHEESECAKE** (V) 18

Vanilla crème anglaise, fresh berries

## **CITRUS TART** (V) 20

Raspberry coulis, fresh gooseberries



**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

## draft

STELLA ARTOIS 500 ml 15

BANDED PEAK MICROBURST 500 ml 15

## beer

BUDWEISER 341 ml 11.5

BUD LIGHT 341 ml 11.5

CORONA 330 ml/3.5

BANDED PEAK RIDE ON 473 ml 14.75

CORONA CERO 0.0% 330 ml 9

## coolers & ciders

CUTWATER LIME MARGARITA 355 ml/4.75

OKANAGAN HARVEST PEAR CIDER 355 ml 12.5

## spirits

1 OZ

### VODKA

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

### GIN

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

### RUM

Bacardi White 13.5 | Captain Morgan Original Spiced 13.5 | Bacardi 8 14 | Bumbu 14 | Mount Gay XO Triple Cask Blend 25

### TEQUILA & MEZCAL

Espolon Blanco 13.5 | El Tequileño Reposado 14 | Patrón Silver 17  
Don Julio 1942 35 (ICE SHOT GLASS) | Madre Mezcal 20

### WHISKY & BOURBON

Eau Claire Stampede Canadian 13.5 | Jameson Irish 13.5 | Crown Royal 14 | Maker's Mark 15.25 | Woodford Reserve 15.5

### SCOTCH

The Glenlivet 12 YR 20 | Auchentoshan Three Wood 21 | Oban 14 YR 22 | Dalmore 12 YR 24  
Lagavulin Islay Malt 16 YR 25 | The Macallan Double Cask 15 YR 32.5 | Johnnie Walker Blue Label 34

### LIQUEURS

Baileys 13.5 | Kahlúa 13.5 | Grand Marnier 13.5 | Jägermeister 13.5 | Limoncello 13.5

### COGNAC

Courvoisier VS 13 | Rémy Martin 1738 18 | Hennessy XO 32

