

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

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

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

Fresh crudités, creamy ranch dip (G)(V)

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 BEEF 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 (V) 24

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

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

WEDGE CAESAR SALAD 22

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

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), zesty orange vinaigrette (G)(VE)

Add: AAA Alberta beef 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 13.5

BANDED PEAK RIDE ON 473 ml 14.75

CORONA CERO 0.0% 330 ml 9

coolers & ciders

CUTWATER LIME MARGARITA 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 | 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

