

# BEARSPAW RESTAURANT MENU

## TO START OR TO SHARE

### SHRIMP SACHETS

16

Diced Shrimp, Water Chestnuts, Carrots, Cabbage, Shallots, & Mushrooms Enveloped in a Wonton Wrapper with Thai Chili Ginger Dip

### CHICKEN WINGS



16

Choice of Hot, B.B.Q, Sweet Chili, Sea Salt & Cracked Black Pepper, Honey Garlic

### PLAYACAR CALAMARI

15

Spicy tender Calamari, Flash Fried, Onions, Cilantro, Avocado Poblano Crema, Charred Lime

### BEARSPAW NACHOS



18

Tri Color Corn Tortillas, layered with our special Blend of Cheese, Bell Peppers, Onions, Black Olives, Tomatoes, Jalapenos, Sour Cream, Fire Roasted Salsa, Guacamole. Add Chicken or Beef \$5

## SOUP & SALAD

Add to any Salad: Grilled Chicken Breast \$6 / Pan seared Shrimp \$7 / Steak \$8

### BABY KALE CAESAR



10 / 14

Romaine Hearts, Bacon Lardons, Herb Croutons, Shaved Parmesan, Lemon Wedge, Traditional Caesar Dressing, Grilled Schiacciata Bread

### CLASSIC CAESAR SALAD



9 / 12

Baby Kale, Quinoa & Grains, Bacon Lardons, Herb Croutons, Shaved Parmesan, Lemon Wedge, Traditional Caesar Dressing, Grilled Schiacciata

### GARDEN ROW SALAD



7 / 9

Artisan Greens, Carrots, Cucumbers, Cherry Tomatoes, Zucchini Strands, Boiled Egg with Choice of Lemon Herb Vinaigrette or Ranch Dressing

### SOUP OF THE DAY

CUP 5 / BOWL 8

Please Check with Your Server About Today's Creation

## THE PLANT CORNER

All Served with Choice of Golden Fries, Yam Fries, Caesar Salad, Paw Greens, or Cup of Soup

### IMPOSSIBLE CHEESEBURGER

17

Grilled, Topped with Vegan Mozzarella, Lettuce, Onion, Pickle

### VEGAN WRAP

16

Vegan Crumble, Lettuce, Grape Tomatoes, Vegan Cheese, Fire Roasted Salsa

### GARDIENER CHICKEN TENDERS

15

Buffalo Style or With Plum Sauce on The Side

## FAVOURITES

### CHICKEN TENDERS

15

Crispy Breaded Chicken Tenders, Plum Sauce or Buffalo Style

### BUFFALO CHICKEN WRAP

16

Spicy Breaded Chicken Tenders, Caesar Salad, Grilled Flour Tortilla

## PIZZA

### PEPPERONI

20

Tomato Sauce, Mozzarella, Pepperoni

### THE GARDEN

20

Tomato Sauce, Basil Pesto, Broccolini, Bell Peppers, Onions, Arugula, Baby Kale, Tomatoes, Goat & Mozzarella Cheese

### HAWAIIAN

20

Tomato Sauce, Mozzarella, Ham, Pineapple



VEGAN



GLUTEN FREE AVAILABLE



GLUTEN FREE



DAIRY FREE



# BETWEEN BREAD

All Served with Choice of Golden Fries, Yam Fries, Caesar Salad, Paw Greens, or Cup of Soup

## GRIZZLY BURGER 20

6oz Chuck & Brisket Burger, 3oz Slow Braised Pork Belly, Applewood smoked Cheddar, Lime Tequila B.B.Q. Sauce, Lettuce, Tomato, Onion, Pickle, Kaiser Bun

## STEAK SANDWICH 19

8oz Prime Alberta Sirloin Steak Broiled to Your Specification, Mushroom Ragout, Schiacciata Bread

## CHICKEN MEMBERS CLUB 16

Grilled Chicken Breast, Smoked Bacon, Black Forest Ham, Aged Cheddar, Sundried Tomato Aioli, Lettuce, Tomato, Schiacciata Bread

## DAILY SOUP & SANDWICH 14

Please Check with Your Server About Todays Creation!

## FRIED EGG SANDWICH 10

Smoked Bacon or Sausage, Cheddar, Lettuce, Tomato, Onion, Brioche Bun

## PAW BURGER 17

6 oz Chuck & Brisket Burger, Aged Cheddar, Lettuce, Tomato, Onion, Pickle, our very own Burger Sauce, Kaiser Bun

## THE GREEK BIRDIE 17

Grilled Chicken Breast, Lettuce, Tomato, Cucumber, Onion, Crumbled Feta, Tzatziki in a Grilled Pita

## A.B.L.T. 16

Avocado, Smoked Bacon, Lettuce, Tomato, Toasted Bread

## GRILLED HAM AND CHEESE 14

Just Like It Sounds

## ENTREES

## AAA ALBERTA NEW YORK STEAK 10OZ 28

Broiled To Your Specification, Vegetable of The Day, Oven Roasted Potatoes or Golden Fries

## BAVARIAN SCHNITZEL 20

Breaded Pork Tenderloin, Mushroom Ragout, Emmental Cheese, Braised Red Cabbage, Spaetzle

## BURRITO BOWL 18

Beef or Chicken, Rice, Corn, Bell Peppers, Black Beans, Avocado, Tomato, Creamy Avocado Poblano Dressing

## PAN SEARED SALMON & CRAB 22

Seared In Butter, Topped with Crabmeat and Bearnaise, served with rice and seasonal vegetables

## BISON & MUSHROOM GNOCCHI 19

Bison Meatballs, Mushroom Ragout, Lemon Thyme, Creamy Demi Glaze

## SIDE

## BOWL OF GOLDEN FRIES 9

## BOWL OF YAM FRIES 9

Chipotle Aioli

## ONION RINGS 9

## GRAVY 2

## DESSERTS

## FRANGELICO CRÈME BRULÉE 6

## SWEET POUTINE 6

Yam Fries, Maple Walnut ice cream, topped with whipped cream and Maple syrup



VEGAN



GLUTEN FREE AVAILABLE



GLUTEN FREE



DAIRY FREE



# BEARSPAW BEVERAGE MENU

## RED WINE

(6OZ / 9OZ / BOTTLE)

<b>MONTALTO</b> Cabernet Sauvignon, Italy	<b>9 / 13 / 30</b>	<b>VINAS</b> Malbec, Argentina	<b>13 / 19 / 45</b>
<b>JACKSON TRIGGS</b> Cabernet Sauvignon, Canada	<b>9 / 13 / 30</b>	<b>PASO CREEK</b> Zinfandel, California	<b>13 / 19 / 45</b>
<b>CALLAWAY</b> Cabernet Sauvignon, California	<b>12 / 17 / 43</b>		

## RESERVE RED BOTTLES

<b>ST. FRANCIS</b> Cabernet Sauvignon, Sonoma	<b>70</b>	<b>THE PRISONER</b> Red Blend, California	<b>120</b>
<b>LEMELSON CUVÉE X</b> Pinot Noir, Willamette Valley Oregon	<b>70</b>	<b>DUCK HORN</b> Merlot, Napa Valley	<b>120</b>
<b>DECOY</b> Zinfandel, Napa Valley	<b>75</b>	<b>OAKVILLE WINERY</b> Cabernet Sauvignon, Napa Valley	<b>130</b>
<b>ATHENAEUM</b> Cabernet Sauvignon, Napa Valley	<b>80</b>	<b>CAKEBREAD</b> Cabernet, Napa Valley	<b>160</b>

## WHITE WINE

(6OZ / 9OZ / BOTTLE)

<b>MONTALTO</b> Pinot Grigio, Italy	<b>9 / 13 / 30</b>	<b>KUNG FU GIRL</b> Riesling, Washington	<b>11 / 16 / 42</b>
<b>JACKSON TRIGGS</b> Pinot Grigio, Canada	<b>9 / 13 / 30</b>	<b>VINAS</b> Chardonnay, Argentina	<b>13 / 19 / 45</b>
<b>OYSTER BAY</b> Sauvignon Blanc or Rose, New Zealand	<b>11 / 16 / 42</b>	<b>DECOY</b> Sauvignon Blanc, Napa Valley	<b>16 / 23 / 65</b>

## RESERVE WHITE BOTTLES / BUBBLES

<b>GANCIA</b> Prosecco, Italy	<b>12 / 32</b>	<b>O'ROURKE'S PEAK CELLARS</b> Pinot Grigio, Lake Country B.C.	<b>55</b>
<b>VUEVE</b> Champagne, France	<b>160</b>	<b>O'ROURKE'S PEAK CELLARS</b> Rose, Lake Country B.C.	<b>58</b>
<b>LAKE BREEZE</b> Pinot Blanc, Naramata B.C.	<b>50</b>	<b>TATE SPRING STREET</b> Chardonnay, Napa Valley	<b>100</b>

## DRAFT

(20 ounce)

<b>MICROBURST</b> Hazy IPA – Banded Peak CGY	<b>8</b>	<b>MICHELOB ULTRA</b> Light Lager – United States	<b>8.5</b>
<b>PLAINSBREAKER</b> Hopped Wheat – Banded Peak CGY	<b>8</b>	<b>BUD LIGHT</b> Light Lager – United States	<b>8.5</b>
<b>MOUNT CRUSHMORE</b> Pilsner – Banded Peak CGY	<b>8</b>	<b>KEITH'S</b> IPA - CAN	<b>9</b>
<b>SUNSETTER</b> Peach Wheat Ale VAN	<b>8</b>	<b>STELLA</b> Lager - Belgium	<b>9.5</b>
<b>1897</b> Amber Ale – Stanley Park VAN	<b>8</b>	<b>SAPORO</b> Lager - Japan	<b>8</b>
<b>TRAIL HOPPER</b> IPA - VAN	<b>8.5</b>	<b>GUINNESS</b> Ireland – Stout	<b>9.5</b>

## COCKTAILS

<b>WATERMELON HEAVEN</b> 1.5oz Smirnoff Watermelon vodka, pineapple juice, lime juice, ginger beer, cucumber, mint	<b>12</b>	<b>CARNABY ST. COLLINS</b> 2oz Gordon's Gin, lemon juice, Butterfly Pea Flower simple syrup, soda water, cotton candy	<b>12</b>
<b>OLD FASHIONED</b> 2oz Bulleit Bourbon, bitters, simple syrup, burnt orange peel	<b>13</b>	<b>MOSCOW MULE</b> 1.5oz Smirnoff Vodka, lime juice, ginger beer, mint	<b>12</b>
<b>PINK PALOMA</b> 1.5oz Don Julio Blanco, pink grapefruit juice, lime juice, simple syrup, cotton candy	<b>12</b>	<b>CLASSIC MARTINI</b> 2oz Smirnoff Vodka or Gordon's Gin, .25oz dry vermouth, twist, or olives	<b>11</b>
<b>WINDMILL WHISKEY SOUR</b> 1.5oz Bulleit Bourbon, lemon juice, simple syrup, egg white, basil, lemon twist	<b>12</b>	<b>WHITE SANGRIA</b> 1oz Amaretto, .25 oz Triple Sec, .25oz Peach Schnapps, orange juice, pineapple juice, 3oz house white wine	<b>12</b>
<b>SHAKEN MARGARITA</b> 1.5oz Don Julio Blanco, Triple Sec, lime juice, lemon juice, simple syrup, chili salt rim	<b>12</b>	<b>RED SANGRIA</b> 1oz St. Remy Brandy, .25 oz Triple Sec, .25oz Peach Schnapps, orange juice, pineapple juice, 3oz house red wine	<b>12</b>