

Salads & Appetizers

Pear-fect Salad

Grilled Okanagan Anjou Pear with Canadian Maple Candied Walnuts, and Crumbled Danish Blue Cheese on a Bed of Baby Field Greens drizzled with House made Raspberry Vinaigrette **\$11.95**

Baby Spinach Salad

Canadian Smoked Maple Bacon, White Button Mushrooms, Sweet Onions and Roasted Toscano Grape Tomatoes Served on a Bed of Baby Spinach with an Apple Balsamic Vinaigrette **\$11.95**

Caesar Salad

Fresh Homemade Caesar Dressing Tossed with Crisp Romaine, Herb Croutons and Crunchy Bacon. Garnished with Shredded Parmesan and Lemon **\$11.95**

Add a Grilled 3oz Naturally Raised Chicken Breast Or A Trio of Black Tiger Prawns in Garlic Butter \$3.95

King's Crown

House Made Tri-Colour Nachos Topped with Ripe Tomatoes, Peppers, Green Onions, Jalapeños and Shredded Cheddar Cheese. Served with Sour Cream and Fresh Salsa **\$16.95** *Add House made Guacamole **\$2.95**

Beef Baby Soft Tacos

Spicy Beef, Peruvian Salsa Criolla, Shredded Cabbage, and Tri-Color Tortilla Strips on Grilled Flour Tortillas **\$11.95**

Chicken Baby Soft Tacos

Grilled Flour Tortillas Stuffed with Cumin Spiced Chicken, Topped with Fresh Cilantro Guacamole, Salsa, and Crispy Corn Tortilla Strips **\$11.95**

Mussels A La Maison

Large New Zealand Mussels Poached in a Velvety Lemon Garlic Cream Sauce and Served with Garlic Toast. Perfect for Sharing! **\$13.95**

Mini Bison Burgers

Innisfail Bison, Grilled and Topped with Ripe Tomatoes, Crispy Lettuce and Roasted Red Pepper Mayo **\$10.95**

Canadian Crab Cake Trio

Delicate Hand Crafted Cakes made with Canadian Rock Crab. Fried until Crispy and Garnished with an Avocado Quenelle **\$10.95**

Wing It!

1 lb of Plump Chicken Wings Tossed in Your Choice of Sauce Barbeque, Hot, Lemon Pepper, Honey Garlic, S&P, Jerk **\$11.95**

Hot Florentine Dip

A Blend of Creamy Cheeses mixed with Spinach and Green Onions, Topped with Parmesan and Baked until Bubbling. Served with Crostinis for Dipping **\$10.95**

Popcorn Shrimp

Crispy Buttermilk Breaded Shrimp Fried Until Golden and Served with a Citrus Cocktail Sauce **\$10.95**

Ask about our daily Chef's creations for Lunch or Dinner!

Soups & Sandwiches

(All sandwiches come with a choice of either: French Fries, Soup, or Salad. Add sweet fries or poutine for \$2.95)

Seafood Chowda

Assorted West Coast Seafood Married Together in a Rich and Creamy Chowder **Cup \$6.49 Bowl \$8.95**

Soup Du Jour

Chef's Creation Handcrafted Daily (Ask your Server) **Cup \$4.95 Bowl \$6.95**

Street Fighter Burger

This 6oz Peruvian Street Burger is Packed with Back Bacon, a Fried Egg, Havarti Cheese, Tortilla Strips and a Kalamata Mayo **\$14.95**

Smoky B-House Burger

Smoky Bacon, Smoked Applewood Cheddar, Creamy Havarti and Crispy Onion Rings Piled High on a Charbroiled 6oz 100% Beef Patty and Drizzled with a Smoky Barbeque Sauce **\$13.95**

Hoser Burger

A Grilled 6oz Alberta Beef Patty Topped with Canadian Back Bacon and Cheddar Cheese. Served with Ripe Tomato, Crisp Lettuce, Sweet Onions and Dill Pickle on a Fresh Kaiser Bun **\$13.95**

C.B.C. Burger

Marinated Herb Chicken, Smoky Bacon, and Chipotle Mayo with Lettuce and Tomato on a Fresh Onion Kaiser **\$13.95**

The Gobbler

Sliced Slow Roasted Quebec Grown Turkey accompanied by Caramelized Onions, Applewood Smoked Cheddar and a Tangy Cranberry Mayo on Artisan Bread **\$12.95**

Steak Sammy

7oz AAA Alberta Striploin, Grilled and Stacked on a Garlic Herb Focaccia. Finished with Crispy Fried Onions and Compound Butter **\$16.95**

Whiskey Bourbon Pulled Pork

Slow-cooked Pork, Hand Pulled and Slathered in a Tangy Sauce Made with Union Whiskey Bourbon. Topped with Crunchy Coleslaw and Served on a Toasted Cornmeal Kaiser **\$12.95**

Artisan Ciabatta Clubhouse

Herb Marinated Chicken Breast with Smoked Maple Bacon, Ripe Tomatoes, Crisp Lettuce and Creamy Havarti Cheese from Alberta Cheese Company **\$13.95**

JC Sandwich

Marinated Fresh Chicken Breast, Slow-Cooked in Jerk Sauce and Topped with Fresh Apple Balsamic Coleslaw. Served on a Toasted Artisan Bun **\$12.95**

Alberta Prime Rib Melt

In-House Slow-Roasted Beef, Thinly Sliced Mixed with Mushrooms and Onions all Melted Together with Havarti Cheese on a Baguette. Served with Jus for Dipping **\$13.95**

Ask about our daily Chef's creations for Lunch or Dinner!

Entrees, Pastas & Flat Breads

10 oz New York Strip

Hand-Cut Alberta Prime New York Striploin, Seasoned and Grilled to Perfection
And Served with Fresh Market Vegetables and Choice of Daily Starch **\$21.95**

Skinner's Brown Ale Fish and Chips

Haddock Loins Hand Dipped in a House Made Skinner Ale Beer Batter. Served with Apple Cider
Coleslaw and Creamy Tartar Sauce **\$15.95**

Blackened Salmon

Pacific Salmon Fillet Blackened with Premium Spices and Finished with a Jalapeño Cream Sauce.
Served with Fresh Market Vegetables and Choice of Daily Starch **\$17.95**

Seafood Curry Fettuccini

Pan Seared Pacific Black Tiger Prawns and Atlantic Sea Scallops Drenched in a Velvety Curry Cream Sauce
and Served with Garlic Naan **\$15.95**

Alfredo Chicken Penne

Fresh Lethbridge Chicken Breast, White Button Mushrooms, and Julienne Onions with Penne Pasta in a Garlicky
Alfredo Sauce. Served with a Toasted Baguette **\$14.95**

Tallarín Verde

A Traditional Peruvian Pasta Made with a Fresh Spinach and Basil Puree, Fresh Cream, Herbed Chicken,
Sliced Mushrooms and Onions. Served with a Garlic Baguette **\$14.95**

Mediterranean Flat Bread

Roasted Mediterranean Vegetables, Topped with Feta Cheese and Baked until Crispy **\$10.95**

Canadian Flat Bread

Sliced Ripe Tomatoes, Green Onions, Mushrooms, Canadian Back Bacon, and Cheddar Cheese **\$10.95**

Chicken Barbeque Flat Bread

Sliced Chicken Breast, Caramelized Onions, and Peppers, Drizzled with our House Barbeque Sauce
and Topped with Shredded Marble Cheese **\$10.95**

Speedy Gonzalez Flat Bread

Spicy Seasoned Chicken Breast, Fire Roasted Salsa, Sliced Peppers, Green Onions
and Marble Cheddar. Baked until Melted and Topped with Crunchy Tortilla Strips and Fresh Cilantro **\$10.95**

ABOUT OUR EXECUTIVE CHEF

Graduating from SAIT's Culinary Program, Executive Chef Hans S. Puccinelli has obtained his Journeyman's and Red Seal accreditations. At The BottleHouse he has created a menu that marries comfort food, high quality products, and fresh flavours, all while using as many local and Canadian products as possible.
