



Breakfast (available until 2pm)

Ricos' Breakfast Bagel \$8

toasted bagel, tomato, smoked bacon, fried egg, cheddar cheese, lettuce, mayo

Breakfast Bowl \$13

hash browns, bacon, sausage, peppers, onion, shredded cheese, two eggs and toast

Full Court Breakfast \$14

two eggs any style, bacon or Spolumbos' chicken sausage, hash browns and toast

Champion Omelette \$14

three egg omelette (your choice of three ingredients) hash browns and toast

(ask your server)

Appetizers

Soup of the Moment cup \$5 bowl \$7.5

Add focaccia \$2

Fries small \$3 large \$6

Sweet potato Fries small \$4 large \$8

Fried Risotto Balls \$13

House made risotto balls stuffed with mozzarella. Tomato sauce topped with grana padano

Warm Buffalo Chicken Dip * \$15

Chicken, cream cheese, franks red hot sauce, garlic, served on Tres Maria corn tortilla chips

Warm Artichoke & Asiago Dip * v \$15

Artichokes, cream cheese, asiago, red pepper, garlic lemon served with Tres Maria corn tortilla chips

Corn Taco * \$11

3 Tres Maria corn tacos, cabbage and carrot slaw, pickled onions, pico de gallo, pulled pork, queso fresco
***Veggie Option, avocado instead of pork

Pork Gyoza \$11

pork gyoza, pea shoots, green onion & sweet chili soy dip

Chicken Fried Ribs \$14

pork riblets fried in batter, sriracha mayo, honey drizzle, green onion

Baked Jumbo Wings * \$14

medium hot, hot (Ralph sauce), Greek, salt and pepper, sweet chili lime, teriyaki, gochujang, honey garlic (25 minute cooking time)

Nachos * v \$17

Tres Maria corn chips, peppers, black olives, pickled peppers, pico de gallo, queso fresco, salsa, sour cream

All menu ingredients are fresh and locally sourced. "AAA" Alberta beef sourced from Wells Crossing Cattle Company. Locally sourced Alberta Chicken and Pork

* Gluten Free v Vegetarian

Salads

- Add Chicken to Any Salad For \$5
- Mixed Greens * v \$13
tomatoes, cucumber, shredded carrot, pickled red onion, sun dried cranberries, pumpkin seeds, chèvre, fig and white balsamic dressing,
- Asian Salad * v \$14
Greens, purple cabbage, red peppers, shredded carrots, pea shoots, orange segments, sliced almonds, tahini dressing, sesame seeds
- Santa Fe Salad * v \$15
corn, black beans, peppers, cilantro, lime, avocado, pico de gallo, dates, organic mixed greens, queso, avocado, smoked paprika and lime dressing
- Caesar Salad * v (w/o croutons) \$13
crisp romaine, house made creamy garlic dressing, focaccia croutons, grated grana padano

Bowls

- Butter Chicken * \$15
chicken breast in house made butter sauce served on basmati rice
- Red Thai Curry Shrimp * \$16
Large white pacific shrimp, house made red Thai curry coconut sauce, rice noodles, peppers, onion, pea shoots, lime
- Pasta a la crème de Champignons v \$16
Assorted gourmet mushrooms, cream, white wine, thyme, garlic, grana Padano w/ garlic toast

Mains

All sandwiches & burgers served with your choice of mixed greens salad or fries or cup of soup.

Upgrade to caesar salad or sweet potato fries \$2.5

Gluten Free Bun * \$2

MVP Burger \$16

6oz Alberta beef burger, onion bacon jam, fried haloumi cheese, mayo, sliced tomato, mayo on a toasted brioche bun.

Ultimate Chicken BLT \$16

roasted chicken breast, smoked bacon, sriracha mayo, pickled peppers, provolone cheese, lettuce, tomato on focaccia

Kahlua Pulled Pork \$15

slow roasted Alberta pork shoulder, house made Kahlua sauce, southwest slaw on toasted brioche bun

Bahn Mi (Korean style) \$16

Crispy pork belly, gochujang sauce, cucumber, pickled carrots, pea shoots, sriracha mayo

Beef Short Rib \$16

Braised short rib, crispy onions, provolone cheese, oven roasted tomatoes, thyme & roasted garlic aioli on ciabatta

House Made Vegetable lasagna v \$16

Assorted Roasted vegetables, fresh pasta, house made tomato sauce topped with mozzarella

Veggie Burger v \$16

People's Food veggie patty, sliced cucumber, tomato, lettuce, pickled red onion with tahini sauce on a brioche bun

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