



Brunch

Breakfast Sandwich	\$12
toasted panini multi grain, tomato, lettuce, smoked bacon, two fried eggs, avocado, cheddar cheese, chipotle mayo	
Breakfast Burrito	\$12
2 eggs, refried beans, pickled onions, mushrooms, peppers, cheese blend served with salsa, sour cream and avocado	
Add 2 Bacon	\$3
Add 2 Chicken Sausage	\$3
Full Court Breakfast (available until 2pm)	\$15
3 eggs any style, bacon or chicken sausage, fruit cup and choice of toast	
Champion Omelette (available until 2pm)	\$15
three-egg omelette (your choice of three fillings), fruit cup and choice of toast	
Mixed Berry Smoothie	\$8
4 berry burst mix, banana, honey, chia seeds and juice blend	



Appetizers

Soup of the Moment cup	\$5	bowl	\$7.5
Add house made focaccia	\$2		
Potato Wedges			\$8
oven baked homestyle potato wedges cooked in Mediterranean flavour with a side of lemon basil mayo			
Warm Buffalo Chicken Dip GF			\$15
chicken, cream cheese, franks red hot sauce, garlic, served with corn tortilla chips			
Warm Artichoke & Asiago Dip GF v			\$15
artichokes, cream cheese, asiago, red pepper, garlic, lemon served with corn tortilla chips			
Corn Taco GF			\$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, green onion & sweet chili soy dip			
Baked Jumbo Wings GF			\$14
medium, hot (Ralph sauce), Greek, salt and pepper, sweet chili lime, teriyaki, gochujang, honey garlic, lemon pepper (25 minute cooking time)			
Cajun Chicken and Cheese Quesadilla			\$15
tortilla, cheese blend cajun spiced chicken with green onions served with salsa and sour cream			
Nachos GF v			\$18
corn chips, peppers, black olives, pickled peppers, pico de gallo, queso fresco, salsa, sour cream			

All menu ingredients are fresh and locally sourced. Along with "AAA" Alberta Beef. Chicken and Pork

GF Gluten Friendly v Vegetarian

Salads

Add Chicken \$5

Add Shrimp \$7

Mixed Greens GF v \$14

tomatoes, cucumber, shredded carrot, pickled red onion, sun dried cranberries, pumpkin seeds, chèvre, fig and white balsamic dressing

Santa Fe Salad GF v \$16

corn, black beans, peppers, cilantro, lime, avocado, dates, organic mixed greens, queso, avocado, smoked paprika and lime dressing

Caesar Salad GF (w/o croutons) \$14

crisp romaine, house made creamy garlic dressing, focaccia croutons, bacon, grated grana padano, lemon wedge

Bowls

Butter Chicken GF (w/o naan bread) \$15

chicken breast in house made butter sauce served on basmati rice with naan bread

Chicken Teriyaki Rice Bowl GF \$15

chicken breasts cooked with vegetable medley in teriyaki sauce served on top of basmati rice

Red Thai Curry Shrimp GF \$16

large white pacific shrimp, house made red Thai curry coconut sauce, rice noodles, peppers, onion, lime

Pasta Bolognese \$16

homemade meat sauce served on top spaghetti, topped off with grana padano and garlic toast

Mains

All sandwiches & burgers served with your choice of mixed greens salad, potato chips, vegetable medley or cup of soup.

Upgrade to caesar salad \$2.5

Gluten Free Bun * \$2

MVP Burger \$18

6oz Alberta beef burger, onion bacon jam, fried haloumi cheese, 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 house made focaccia

BBQ Pulled Pork \$15

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

Bacon Mac N Cheese \$15

macaroni noodles and bacon cooked in homemade cheese sauce, topped off with cheese blend and smoked paprika breadcrumbs finished in the oven

Veggie Burger v \$16

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

All menu ingredients are fresh and locally sourced. Along with "AAA" Alberta Beef. Chicken and Pork

GF Gluten Friendly v Vegetarian