

SOUPS & SALADS

Soup of the Day Market price

Savoury creations to wow your taste buds. All made fresh in house. Not available every Day.

Flaedle Soup 9

A southern German delight. Hearty Beef broth with German Parsley Pancake strips, green onion garnish, accompanied by a fresh Puff Pastry

Creamy Tomato Soup with Gin 11

Fresh made Tomato soup with a generous splash of Tanqueray Gin, topped with a drizzle of half whipped cream, accompanied by a fresh Puff Pastry
The soup itself is GF.

Greek Salad 14

The way the Greeks do it.
Cucumber, Tomato, Red Onion, mixed Peppers, Kalamata Olives and Feta Cheese tossed in our Oregano dressing. Served with warm Pita Bread

The best, crunchy Spinach Salad 11

Baby Spinach, Red Onion, Tomato, Parmesan-Balsamic dressing, topped with Goat Cheese. Garlic-butter Crostini.

House Salad GF 11

Tuscan Baby Greens with Grape Tomatoes, Cucumber, Carrot, Radish slices, Creamy Balsamic Tarragon dressing (House) topped with Italian Asiago Cheese.

Salad Add-ons:

Warm Bread 3.5

Sauteed Chicken breast (4oz) 6

Garlic Shrimp (3) 6



SMALL EATS

Deli-Sandwiches 9.25

Ham & Cheese, Salami & Cheese, or Meat or Cheese only.

Lettuce, Tomato, Pickle, Red Onion and the perfect Sandwich spread.

Choice of: Ciabatta bun, Multigrain or German Pumpkin Seed Bread.

(GF Bread option available, ask your server)

Charcuterie Board 27

Very shareable

Changing selection of Cheeses, Meats and /or Pâté with side garnish and Bread(s)

Perfect for pairing with a fine beverage.

(GF Bread option) 1.5

Ham and Cheese Panini 18

Sliced Ham and German Butter cheese, Lettuce, Tomato, Mayo and Grainy Dijon Mustard on a grilled Multigrain bread. Served with Baby lettuce, Grape tomatoes, Cucumber, Carrots and Micro Greens, House dressing.

Potato Crisps with Tzatziki 12

Crisp fresh potatoes with our house made Tzatziki, It's perfect as a snack, starter or to share.

WRAPS

Any Wrap: 18

Served with side Salad:

Baby lettuce, Grape tomatoes, Cucumber, Carrots and Micro Greens, House dressing.

Chicken Provençale

Fresh Chicken breast, sauteed in Extra Virgin Olive Oil with a touch of Garlic, our house spice blend and finished with a squeeze of Lemon. Laid on a bed of lettuce topped with fresh Tomato, Cucumber, Red Onion, Sriracha Goat Cheese, and a hint of our tasty Curry Spread, all rolled in a flour tortilla.

Moroccan Pork

Pork loin marinated in our own Buttermilk & Spice blend this Pork Wrap will excite your taste buds. Sauteed on a bed of lettuce, Cucumber, Red Onion, Feta Cheese and our homemade Tzatziki, rolled in a flour tortilla.

AAA Steak Wrap

3 oz of the best Alberta New York Strip you can find, seared medium rare, on a bed of lettuce, topped with caramelized onions and bell peppers, rolled in a flour tortilla.



Please advise your server of any health concerns or allergies and we'll do our best to accommodate. GF = Gluten Friendly

PASTA & MEATS

Chicken Pesto Linguini 25

Tender Chicken breast pieces sauteed to order and tossed in our homemade fresh Basil Pesto with sundried tomatoes and roasted pine nuts. Grana Padano shavings.

Pappardelle Alfredo 23

Pappardelle in Classic Alfredo sauce with strips of Italian Ham in a rich Parmesan Reggiano Cream Sauce, Grana Padano Shavings.

Pappardelle Bolognese 23

Tossed in our Traditional Bolognese (Meat sauce), topped with Grana Padano Shavings. Side Parmesan Reggiano.

Linguini Napolitana 21

Fresh, light and tasty tomato sauce with fresh Basil and Grana Padano Shavings. Side Parmesan Reggiano.

Add sauteed Chicken breast (4oz) 6

Add Garlic Shrimp (3 pieces) 7.5

Above dishes are available GF**: add \$3.00 and 15 minutes of extra cooking time.

Our famous Schnitzel "Wiener Art" 28

Breaded Pork Schnitzel. Choose from homemade Swabian Spaetzle, Pan-fried Potatoes or Fries and choice of Demi Glace or Mushroom cream sauce. Includes Side Salad.

Ask about a GF Schnitzel Option



Chicken Scaloppine al Limone 28

Tender Chicken breast, sliced thinly, in a tangy Lemon butter sauce, Basil Linguini and Vegetables of the day.

New York Strip 6 oz 33 8 oz 38

AAA Premium Alberta Beef, aged 28 days.

Seasoned with our own spice blend and some extra black pepper, pan-seared to perfection & rested, topped with our homemade Herb-Garlic Butter*, Served with Fries and side Salad in house dressing.

This meal is GF**

Steak add-ons:

Whiskey Peppercorn sauce 4.75

Creamed Mushrooms GF** 4.5

Red Wine Demi Glace 3.75

Garlic Shrimp* /**(3, tail on) 7.5

Vegetable of the Day ** 4.5

Sub Veg of the Day for Salad GF** 2.5

*contains Anchovies

**GF = Gluten Friendly

More tasty dishes

Bratwurst on a bun 11

Bratwurst with caramelized onions, Sauerkraut, Mustard and Ketchup in a mini baguette.

Veggie-Strudel 14

Homemade Vegetable strudel on a bed of our zesty Tomato-sauce

The BIG Salad 19

Mixed Tuscan greens, Arugula, sweet corn, shredded carrots, cucumber, tomato, Swiss cheese and sliced egg, Lemon-Cider dressing. Comes with garlic-butter Crostini.

ADD: Cajun Chicken breast (4oz) 6

Pepper crusted New York Steak (4oz) 9

"Daily/Weekly Specials" Just ask us

**Chef's creation, daily, weekly, who knows...
Market price**

Ask your server about what special dish or dishes are available today.

Never be afraid of trying new things!

Side Salad available with any meal 6

Please advise your server of any health concerns or allergies and we'll do our best to accommodate.

*With wine and hope,
...anything is possible.*



Reds

	6 oz	9 oz	Bottle
House	11	15	38
DOC Almansa Red Blend Spain	½ ltr	22	
Les Grand Prébos	12	16	47
Cabernet - Sauvignon Southern Rhone, France			
Frescobaldi	13	17	49
Castiglioni Chianti, Italy			
E.Guigal	15	21	56
Syrah, Grenache, Mourvèdre Côtes du Rhône, France			
Joseph Drouhin	16	23	75
Pinot Noir, Burgundy, France			
Fabio Lini Labrusca	12	17	49
Sparkling Lambrusco, Italy			
Prairie Souls Cab Sauv	12	16	48
California Cab-Sauv blend, label Art by Local Artists			
2018 Waterkloof			89
Circumstance			
Cabernet Franc, South Africa			



Whites & Rosé

	6 oz	9 oz	Bottle
House	11	15	38
DOC Almansa White Blend Spain	½ ltr	22	
Landlust	12	16	42
Organic Riesling, Germany			
De Forville Piemonte	13	18	52
Chardonnay, Piemonte, Italy			
Domaine de la Portadiere	13	18	52
Muscadet, Loire Valley, France,			
Feudi di Romans	17	23	65
Pinot Grigio, Italy			
Sattlerhof	15	22	59
Sauvignon-Blanc Steiermark, Austria			
Lola VQA "Frizzante"	12	17	45
Blush, Niagara, Canada			
Prairie Souls Chardonnay	12	16	48
California Chardonnay label Art by Local Artists			

My pants say Yoga...

...but my soul says beer.



Beers & Cider

Domestics & Imports

Domestics

F&F Premium Lager	473ml	8.5
F&F Golden Ale	355ml	7.5
F&F Pilsner	355ml	7.5
F&F Amber Lager	355ml	7.5
Alexander Keiths	341ml	8

Germany:

Erdinger Weissbier	500ml	13
Erdinger Dunkel	500ml	13
Hacker-Pschorr Lager	500ml	12
Bitburger Pilsner	500ml	12
Warsteiner Pilsner	330ml	9

Austria:

Stiegl Original Lager	500ml	12
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Italy:

Peroni, Lager	330ml	9
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Netherlands:

Heineken, Lager	330ml	9
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Alcohol Free:

Warsteiner 0% Lager	330ml	6.5
Clausthaler 0% Lager	330ml	6.5
Erdinger 0% Weisse	500ml	9

Lite ones:

Coors, Bud lite	355ml	7
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Cider:

F&F Apple Cider	355ml	8
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...more Liquors and Spirits

Highball it for \$2.50

Aperitifs and more...

	Per 1 oz
<i>Apéritif, Liqueurs & Schnapps</i>	
Amaretto DiSaronno	6.5
Aperol	6
Bailey's Original	8
Campari	6
Cointreau	8
Frangelico	6.5
Galliano	6.5
Jaegermeister	6.5
Kahlua	6
Kirschwasser (Cherry Schnapps)	7
Limoncello	6.5
Martini, Bianco or Rosso	6
Pernod	7.5
Triple Sec	6.5
Williams Birne (Pear Schnapps)	7

Sherry

Tio Pepe Extra Dry Sherry	8
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Port wines

	Per 3 oz serving
Fonseca Ruby Port	9
Grahams Six Grapes Port	13
Taylor Fladgate Tawny Reserve	20

Liquors and Spirits

	Per 1 oz
<i>Scotch, single Malt</i>	
Glenlivet 12 yrs	9.5
Oban 14 years`	14.5
Tullibardine '500' Serry Cask	12
Glenmorangie 18 yrs, Extremely Rare	19
<i>Whiskey, Rye, Bourbon</i>	
Crown Royal	8
Jack Daniels Single Barrel	10
George Dickel Rye	9
Bulleit Bourbon	8
Evan Williams Black Label	8
Old Grand Dad Bourbon	8
<i>Irish Whiskey</i>	
Jameson	9
<i>Cognac & Brandy</i>	
Grand Marnier	9
Courvoisier V.S.	10
Remy Martin V.S.O.P.	12
Vecchia Romagna	8
Calvados Boulard Pays D'Auge	12
Bols Cherry Brandy	8
Armagnac	11

Rum

Bacardi White or Dark	6
Cruzan Spiced	6
Sailor Jerry's	6
Malibu	6
Flor de Cana 4 years	6.5
Flor de Cana 7 years	8.5
El Dorado 12 years	8.5

Tequila

Jose Cuervo Especial	7.5
Jose Cuervo Gold Reposado	8
Don Julio Anejo Reserva	11

Vodka

Smirnoff	6
Luksusowa (potato vodka)	7
Effen Vodka	6.5

Gin

Bombay Sapphire	6.5
Tanqueray	6.5
Bulldog	6.5

Bubbles

	Flute	Bottle
Henkell Trocken "Sekt"	9	45
No. 1 Sparkling Wine in Germany		
Veuve Clicquot Brut		95
Champagne, France		

Classic Cocktails...

...done the right way!



	Liquor in Oz	
Mimosa	4	12
Sekt with OJ		
Aperol Spritz	4	14
Prosecco, Aperol, Soda & Orange		
Manhattan	3	16
Rye, Bitters, Sweet Vermouth		
Tom Collins	2	15
Gin, Simple Syrup, Lemon Juice, Club Soda		
Singapore Sling	2	15
Gin, Cherry Brandy, Triple Sec, Grenadine, Pineapple & Lime Juice		
Long Island Iced Tea	2.5	16
Gin, Tequila, Triple Sec, Vodka, White Rum, Coke, Lime		
Pina Colada	2	14
Malibu Rum, Coconut Milk, Pineapple juice, Blended with ice		
Negroni	3	15
Gin, Campari, Sweet Vermouth over ice, Orange twist		

	Liquor in Oz	
Mai Tai	2	15
White Rum, Amaretto, Orgeat Syrup, Pineapple & Orange Juice		
Dry Martini	3	16
Tanqueray Gin, Dry Vermouth, Olive Sword		
Caesar	2	15
Vodka, Worcestershire, Tabasco, Clamato Juice, Celery Salt Rim & Garnish		
Old Fashioned	2	15
Bulleit Bourbon, Brown Sugar, Angostura Bitters, Maraschino Cherry garnish		
Margarita (Tequila)	2	14
Lime, Pineapple or Strawberry Over Ice <i>or</i> Blended with Ice		
Daiquiri (Rum)	2	14
Lime, Pineapple or Strawberry Over Ice <i>or</i> Blended with Ice		



Pop - Juice - Milk

POP	3
Coke, Diet Coke, Coke Zero, Dr. Pepper, Ginger Ale, 7up, Fanta	
Premium POP	4
Aranciata Orange <i>or</i> Blood Orange, Chinotto Brio, San Pellegrino: Orange, Lemon, Blood Orange	
Juices	3
Cranberry , Orange, Pineapple, Apple	
Sparkling Water	2.75
Bubly Lime, Bubly Cherry, San Pellegrino	
Sparkling Water, 750ml	7.5
Bottle of San Pellegrino Sparkling	
Still Water (non-carbonated) 330ml	4
Evian Springs Mineral water, French Alps	
Ice Teas by Pure Leaf	4.5
Lemon, Raspberry, Green	
Milk 275ml	4.75
White or Chocolate	

COFFEE

... it's all in the roast!

the hands of the Barista and the fresh dairy used...



Hot Alternatives

	Sngl	Dble	
Espresso	2.5	4	
Drip Coffee	2.75	(incl. 1 refill)	
	Sml	Med	Lrg
Americano	2.25	3.25	3.5
Americano Misto	4	4.95	5.95
Cappuccino	4	4.95	5.95
Café Latte	4	4.95	5.95
Mochaccino	4.25	5.5	6.5
Chai Latte	4.25	5.5	6.5

ADD-ONS AND MILK ALTERNATIVES

Whipped Cream	1.50
Syrups, (per shot)	0.40
Oat-Milk (extra)	0.75



	Sml	Med	Lrg
London Fog	4	4.95	5.95
Hot Lemon			3.25
Teas (assorted)			3.25
Hot Chocolate (whipped Cream topping)	4	4.95	5.95
Steamer (one flavour incl.)	4	4.95	5.95

Most hot beverages are also available *Iced*



*Scan code to get to our website and social media,
like, follow and share.*

Coffees with Substance

9.75

French Coffee

Kahlua, Cointreau, Coffee, Sugar, whipped Cream, Chocolate shavings garnish

German Coffee

Coffee with Kirschwasser and topped with whipped Cream.

Irish Coffee

Irish whisky, Kalua, Coffee, whipped cream. Chocolate shavings garnish.

Italian Coffee

Amaretto, Vecchia Romagna, Coffee, Whipped cream, and Cherry garnish.

Monte Christo

Kahlua, Grand Marnier, Coffee, Whipped Cream, Maraschino Cherry garnish.

Above coffees are made with 1 oz of liquor