

Lunch Menu



Wraps

...so very satisfying

All Wraps: **19.50**

Served with side Salad:

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

Chicken Provençale

Fresh Chicken breast, 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 on a bed of lettuce, Cucumber, Red Onion, Feta Cheese and our homemade Tzatziki, rolled in a flour tortilla.

AAA Steak

3 oz of the best Alberta New York Strip on a bed of lettuce, topped with caramelized onions and bell peppers, rolled in a flour tortilla.
Contains Garlic Butter*

Sandwiches & Panini

Deli - Sandwich **11.50**

Ham & Cheese, Salami & Cheese, or Meat or Cheese only. Lettuce, Tomato, Pickle, Red Onion and the perfect Sandwich spread.

(GF Bread option available, ask your server) **2**

Ham and Cheese Panini **19.50**

Sliced Ham and German Butter cheese, Lettuce, Tomato, Mayo and Grainy Dijon Mustard on a grilled Multigrain bread. Served with side Salad.

Snacks, Starters, Shareables

Yes please...

Potato Crisps with Tzatziki GF **13**

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

Veggie-Strudel **15**

Homemade Vegetable strudel on a bed of our zesty Tomato-sauce. May contain Garlic Butter*

Plate of Fries GF **7**

Plate of Fries w/ Greek Seasoning GF **8**

Add Demi-Glace (Gluten) **3**

Poutine **15**

Quebec Cheese Curds, Demi-Glace (Gluten)

Pasta & Steak

Feature Pasta Dish of the day **25**

Chef's choice, please ask your server

Classic "Steak Frites" ** GF **6 oz 37**

...tender, juicy, perfect

8 oz 42

AAA Premium Alberta Beef, aged min. 28 days

Beautifully aged New York Steak, pan-seared to perfection & rested, topped with our homemade Herb-Garlic Butter*. Served with Whiskey Peppercorn sauce, Fries and side Salad in house dressing.

***Garlic Butter contains Anchovies**

Modifications/substitutions are not always possible.

Soups & Salads

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 **12**

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.

Fresh, crisp & tasty...

Greek Salad GF option **17**

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

Fresh Arugula Salad GF option **14**

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

The BIG Salad GF option **21**

Mixed Tuscan greens, Arugula, sweet corn, shredded carrots, cucumber, tomato, Swiss cheese and sliced egg, Lemon-Cider or creamy Balsamic Tarragon dressing. Garlic-butter* Crostini.

Anywhere Add-ons:

Cajun Chicken breast (spicy) (4oz) GF **8**

Sauteed Chicken breast (mild) (4oz) GF **8**

Pepper crusted New York Steak*(4oz) GF **12**

Garlic Shrimp* (3) GF **8**

Creamed Mushrooms GF** **5**

Garlic Crostini **4**

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

Dinner Menu



Snacks, Starters, Shareables

Yes please...

Potato Crisps with Tzatziki GF **13**
Crisp, fresh potatoes with our house made Tzatziki, It's perfect as a snack, starter or to share.

Chicken Skewers **14**
2 Greek style Chicken skewers on a bed of Apple cider Cabbage, Tzatziki and Pita bread

Veggie-Strudel **15**
Homemade Vegetable Strudel on a bed of our zesty Tomato-sauce. May contain Garlic Butter*

Tapas/Mezes **28**
A combination of interesting flavours from across Europe and around the Mediterranean Sea. Selection changes. Served with warm Bread(s)

...so very satisfying

Feature Pasta Dish of the day **25**
Chef's choice, please ask your server

Meats

Classic "Steak Frites"** GF **6 oz 37**
...tender, juicy, perfect **8 oz 42**
AAA Premium Alberta Beef, aged min. 28 days

Beautifully aged New York Steak, pan-seared to perfection & rested, topped with our homemade Herb-Garlic Butter*. Served with Whiskey Peppercorn sauce, Fries and side Salad in house dressing.

More Meats

Chicken Scaloppine al Limone **33**
Tender Chicken breast, sliced thinly, in a tangy Lemon butter sauce, Basil Linguini and Chefs Vegetable. May contain Garlic Butter*

The essential dish:

Schnitzel **31**
includes side Salad with house dressing

Schnitzel "Wiener Art"
Breaded Pork Schnitzel, choice of Demi Glace or Mushroom cream sauce.

Hunter Style
Breaded Pork Schnitzel with Hunter sauce.

Schnitzel Sides:
Choose one side:
Homemade Swabian Spaetzle, Pan-fried Potatoes

Senior size Schnitzel **25**
Any one of the above, just smaller.

Need your Schnitzel to be GF? Ask us 👍

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Soups & Salads

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Creamy Tomato Soup with Gin **12**
Fresh made Tomato soup with a generous splash of Tanqueray Gin, topped with a drizzle of half hipped Cream, accompanied by a fresh Puff Pastry **The soup itself is GF.**

Fresh, crisp & tasty

Greek Salad GF option **17**
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 BIG Salad GF option **21**
Mixed Tuscan greens, Arugula, sweet corn, shredded carrots, cucumber, tomato, Swiss cheese and sliced egg, Lemon-Cider or creamy Balsamic Tarragon dressing. Garlic-butter* Crostini.

...kick it up a notch!

Anywhere Add-ons:

Cajun Chicken breast (spicy) (4oz) GF **8**
Sautéed Chicken breast (mild) (4oz) GF **8**
Pepper crusted New York Steak*(4oz) GF **12**
Garlic Shrimp* (3) GF **8**
Creamed Mushrooms GF** **5**
Garlic Crostini (3) **4**

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



Beers & Cider

Domestics & Imports

Reds

	6 oz	9 oz	Bottle
House	11 ½ ltr	15 22	38
Frescobaldi Castiglioni Chianti, Italy	13	17	49
E.Guigal Syrah, Grenache, Mourvèdre Côtes du Rhône, France	15	21	59
Joseph Drouhin Pinot Noir, Burgundy, France	18	27	79

Whites & Rosé

	6 oz	9 oz	Bottle
House	11 ½ ltr	15 22	38
Landlust Organic Riesling, Germany	12	16	44
Feudi di Romans Pinot Grigio, Italy	17	23	65
Sattlerhof Sauvignon-Blanc Steiermark, Austria	18	24	68
Lola VQA “Frizzante” Blush, Niagara, Canada	12	17	45

*My pants say Yoga...
...but my soul says beer.*



Domestics

F&F Premium Lager	355ml	7.5
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:

Clausthaler 0% Lager	330ml	6.5
Erdinger or Paulaner 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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Aperitifs and more...



	Per 1 oz
Apéritif, Liqueurs & Schnapps	
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

Port wines	
Fonseca Ruby Port	9
Grahams Six Grapes Port	13
Taylor Fladgate Tawny Reserve	20

	Per 1 oz
Scotch, single Malt*	
Glenlivet 12 yrs	9.5
Oban 14 years`	14.5
Tullibardine '500' Sherry Cask	12
Feature Premium Scotch (ask us)	19
Whiskey, Rye, Bourbon*	
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

Irish Whiskey*	
Jameson	9

Cognac & Brandy	
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

...more Liquors and Spirits

	Per 1 oz
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		

*Price per oz is Straight or Highballed

Classic Cocktails...

...done the right way!



	Liquor in Oz	
Mimosa	4	12
Sekt with OJ		
Aperol Spritz	4	15
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 or Blended with Ice		
Daiquiri (Rum)	2	14
Lime, Pineapple or Strawberry Over Ice or Blended with Ice		



Pop - Juice - Milk

POP	3.5
Coke, Diet Coke, Coke Zero, Dr. Pepper, Ginger Ale, 7up, Fanta	
Premium POP	4.5
Aranciata Orange or Blood Orange, Chinotto Brio, San Pellegrino: Orange, Lemon, Blood Orange	
Juices	4
Cranberry , Orange, Pineapple, Apple	
Sparkling Water	3
Bubly Lime, Bubly Cherry, San Pellegrino	
Sparkling Water, 750ml	7.5
Bottle of San Pellegrino Sparkling	
Ice Teas by Pure Leaf	4.75
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		4.95	6.25
Café Latte		4.95	6.25
Mochaccino		5.5	6.5
Chai Latte		5.5	6.5

ADD-ONS AND MILK ALTERNATIVES

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



	Med	Lrg
London Fog	4.95	6.25
Hot Lemon		3.25
Teas (assorted)		3.25
Hot Chocolate (whipped Cream topping)	4.95	6.25
Steamer (one flavour incl.)	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

11.75

French Coffee

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

German Coffee

Coffee with Kirschwasser and topped with whipped Cream. Chocolate shavings garnish.

Irish Coffee

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

Italian Coffee

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

Monte Christo

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

Above coffees are made with 1.5 oz of liquor