

STARTERS & SNACKS

CHARLIE'S BOWL\$12

Crispy fries topped with beef chili and shredded cheddar.

FACE SHOT POUTINE\$13

French fries with Quebec cheese curds and gravy.

PARTY SLOPE WINGS\$18

Crunchy chicken wings tossed with hot, barbecue, or honey garlic sauce. Served with crudités and ranch.

EASY STREET VEGETABLE SALAD\$12

Grilled tomatoes and onions tossed with arugula, bocconcini, and apple cider vinaigrette.

CANADIAN COURAGE CAESAR SALAD\$12

Fresh romaine, bacon, Parmesan and croutons.

MORNING GLORY MEATBALLS\$10

Beef meatballs tossed with herbed marinara and Parmesan cheese.

POACHER'S CHARCUTERIE BOARD\$25

Selection of cured meats and Canadian cheeses. Served with mustard, bread, and tomato chutney.



MAINS

THE ESCALATOR BURGER\$23

Canadian beef patty on toasted brioche with pepper jack cheese, maple bacon, lettuce, tomato, onions and pickles.

HOLY GUACAMOLE CHICKEN WRAP\$19

Roasted chicken, salsa, avocado, and shredded cheese in a flour tortilla.

SURFER'S FISH AND CHIPS\$20

Crispy haddock filet with French fries, tartar sauce, and coleslaw.

SPILLWAY DOG\$12

All beef sausage on a toasted bun with onions, sauerkraut, and mustard.

MILK RUN MAC N' CHEESE\$15

Baked macaroni noodles with homemade cheese sauce and garlic toast.

BUNNY HOP\$18

Grilled vegetarian burger on toasted brioche with lettuce, tomato, onion, and pickles.

EASY STREET FRENCH DIP\$24

Slow roasted Alberta bison, on a toasted French bread with sautéed mushrooms and caramelized onions. Served with au jus.

THUNDER BOWL\$20

Basmati rice with roasted chicken, cabbage, tomatoes, and carrot. Drizzled with ponzu sauce.

DUPRES BOWL\$17

Vegetarian rice bowl topped with black beans, roasted corn, cucumbers, red onion, tomatoes, and sweet chili sauce.

PARADISE PULLED PORK SANDWICH\$23

Rubbed and slow roasted pork shoulder simmered in house made barbecue sauce and served with coleslaw and onion rings on toasted brioche.

SHOWOFF STEAK SANDWICH\$35

AAA Alberta beef, grilled and topped with sautéed mushrooms and caramelized onions. Served with garlic toast and fresh arugula.

Prices do not include GST or gratuity.
Please inform your server of any allergies or food concerns.

DRINK MENU

HOUSE COCKTAILS

POWDER HOUND SOUR \$15

Earl grey infused Canadian whiskey, triple sec, lemon juice, egg white, angostura bitters.

MILK RUN MARGARITA \$15

Tequila, triple sec, fresh lime, dried lime wheel garnish.

LIFTIES DELIGHT \$15

Spiced rum, banana liqueur, lemon, egg white, banana chip.

LONG ISLAND ICED TEA \$15

Rum, gin, vodka, tequila, triple sec with lemon & topped with coke.

GIN SMASH \$15

Gin, lime, mint, cranberry, soda. Garnished with a mint leaf & a dried lime wheel.

CANDY CANE CRUSH \$15

Vodka, red & green sour puss, cranberry, lime, candy cane rim.

AMARETTO SOUR \$15

Amaretto, lemon juice, egg white, brandied cherries.

EAGLE'S ESPRESSO MARTINI \$15

Vodka, butter ripple schnapps, Kahlua, espresso.

MARMOT CAESAR \$15

Your choice of vodka or gin, clamato juice & house spice mix.

WINE

ROSE WINE

J Bouchou Reserva Rose

GLASS

\$14

BOTTLE

\$52

WHITE WINE

Delle Venezie Pinot Grigio

\$14

\$52

Wente Chardonnay

\$14

\$52

RED WINE

Wente Cabernet Sauvignon

\$14

\$52

Saveur Du Temps Pinot Noir

\$14

\$52

SPARKLING

La Marca Prosecco

\$14

Lola Sparkling Rose

\$14



CANS

JASPER THE BEAR \$8

MICHELOB ULTRA \$8

CORONA EXTRA \$8

BUD \$8

BUD LIGHT \$8

ALEXANDER KEITH'S \$8

NUTRL \$9

Grapefruit, Grape, Lime, Pineapple

OKANAGAN CIDER \$9

BANDED PEAK IPA \$11.50

BANDED PEAK AMBER \$11.50

BANDED PEAK MOUNT CRUSHMORE \$11.50

FOLDING MOUNTAIN CRANBERRY SOUR \$11.50

DRAUGHT

KOKANEE \$10.50

BUD LIGHT \$10.50

ALEXANDER KEITH'S \$10.50

STELLA ARTOIS \$11.25

BANDED PEAK \$11.25

