

CARIBOU BAR AND GRILL



SHAREABLES

- TRUFFLE FRIES**\$15
Crispy fries topped with Parmesan served with truffle aioli.
- POUTINE**\$16
French fries with Quebec cheese curds and gravy.
- CHICKEN WINGS**\$19
Crunchy chicken wings tossed with hot, barbecue, or honey garlic sauce. Served with crudités and ranch.
- MIXED GREEN SALAD**\$12
Field greens, tomatoes, cucumbers, pumpkin seeds served with raspberry vinaigrette.
- CAESAR SALAD**\$14
Fresh romaine, bacon, Parmesan and croutons.
- DEEP FRIED CHEESE CURDS**\$15
Breaded Quebec cheese curds fried and served with marinara sauce.
- WARM SPINACH DIP**\$18
Served with pita and vegetables.
- NACHOS**\$25
Tortilla chips topped with cheese, jalapenos, tomatoes, olives, green onions and served with salsa and sour cream.
Add taco beef \$5 | Add guacamole \$4



MAINS

- MUSHROOM SWISS BURGER**\$26
Canadian beef patty on a toasted brioche bun with swiss cheese, sauteed mushrooms, lettuce, tomato, onions and pickles.
- VEGETARIAN BURGER**\$22
Grilled vegetarian burger on a toasted brioche bun with lettuce, tomato, onion and pickles.
- FISH AND CHIPS**\$22
Crispy haddock fillet with french fries, tartar sauce, and coleslaw.
- MAC & CHEESE**\$17
Baked macaroni noodles with homemade cheese sauce and garlic toast.
- VEGETARIAN STIR-FRY BOWL**\$22
Chow mein noodles, black beans, corn, tofu, avocado, and cucumber with a Szechuan sauce.
- MONTREAL SMOKED MEAT SANDWICH**\$23
Montreal smoked meat on toasted rye bread with mustard and pickles. Served with fries.
- AVOCADO TOAST**\$18
Avocado on toasted focaccia with bacon, scrambled eggs, and arugula. Served with fried potatoes.
- BEEF STEW**\$25
Guinness stewed beef with vegetables and potatoes. Served with a side salad.
- BISON POUTINE**\$23
Braised Alberta bison on top of crispy fries, Quebec cheese curds and gravy.
- 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.
- BBQ CHICKEN**\$23
Roasted chicken thighs served with fried potatoes and seasonal vegetables.

Prices do not include GST or gratuity.

Please inform your server of any allergies or food concerns.

In consideration of other guests, please limit seating time to 90 minutes during busy periods.

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DRINK MENU

HOUSE COCKTAILS

- MARMOT CAESAR | 1 oz** \$12
Your choice of vodka or gin, Clamato juice, house spice mix.
- BLACKBERRY GIN SMASH | 1 oz** \$15
Wild Life Gin, lime, cranberry, mint, soda.
- MAPLE WALNUT OLD FASHIONED | 2oz** \$18
Wild Life Whisky, Sortilage Whisky, bitters.
- NEGRONI | 2oz** \$18
Marmot gin, amaro, Campari, vermouth.
- AMARETTO SOUR | 1oz** \$15
Amaretto, lemon juice, egg whites, cherry.
- APEROL SPRITZ | 4oz** \$14
Aperol, prosecco, soda.
- MARMOT MARGARITA | 1.5oz** \$15
Tequila, lime, triple sec.
- PEPPERMINT PATTY | 1oz** \$12
Peppermint schnapps, creme de cacao, hot chocolate, whipped cream.
- WARM WILD MULE | 2oz** \$15
Marmot vodka, mule syrup, bitters, hot water.

WINE

WHITE WINE	GLASS (250ml)
Pelee Island Pinot Grigio	\$15
RED WINE	
Pelee Island Cabernet Sauvignon, Cabernet Franc blend	\$15
SPARKLING	
La Marca Prosecco (200ml)	\$15
Lola Rose	\$15



CANS (355ml)

- CORONA** \$9
- KOKANEE** \$9
- BUDWEISER** \$9
- BUD LIGHT** \$9
- NUTRL** \$9
Grapefruit, Lime
- OKANAGAN CIDER** \$9
Apple or Pear
- MIKE'S HARD LEMONADE** \$9

CANS (473ml)

- BANDED PEAK WEST COAST IPA** \$11.50
- BANDED PEAK STOUT** \$11.50
- BANDED PEAK MEXICAN LAGER** \$11.50

DRAUGHT (20oz)

- CORONA** \$10.75
- KOKANEE** \$10.75
- ULTRA** \$10.75
- KEITH'S** \$10.75
- STELLA ARTOIS** \$11.75
- MOUNT CRUSHMORE** \$11.75
- MICRO BURST HAZY IPA** \$11.75
- APPROACH AMBER** \$11.75

NON-ALCOHOLIC

- CORONA CERO** \$9
- WILD LIFE RASPBERRY MOJITO** \$9
- CLEVER SANGRIA** \$9
- CLINK MIMOSA** \$9

