

CARIBOU

BAR & GRILL

APPETIZERS

NACHOS V 22⁷⁵

House Cheese Blend, Tomato, Onion,
Jalapenos, Black Olives, Salsa

Toppings - Smoked Brisket 7⁰⁰, Pulled BBQ Pork 7⁰⁰
Add on - Sour Cream 5⁰⁰, Guacamole 6⁰⁰

CRISPY CHICKEN WINGS 18⁰⁰

Choice of Spicy Hot, Crispy Salt & Pepper, Honey Hoisin,
Orange Sweet Chili or Pineapple Jerk Jalepeno

Add - Fries or Green Salad 6⁰⁰, Crudité with Ranch Dressing 6⁰⁰,
Crudité and Hummus 6⁰⁰

HUMMUS TRIO VN 19⁰⁰

Shareable

Roasted Garlic, Spinach Feta,
Roasted Peppers, Pita,
Naan Bites

SAMOSAS V 14⁷⁵

3 Vegetable & Potato Filled Samosas
Pudina Chutney

VEGGIES & DIP VN 17⁷⁵

Shareable

Selection of Fresh Veggies, Ranch Dip,
Spinach Feta Hummus,
Garlic Butter Brushed Bread Sticks

CHEF'S SIGNATURE SOUPS

Choice of HOME MADE CREAMY TOMATO VN 12⁰⁰ OR CHICKEN NOODLE 12⁰⁰

Add - Grilled Cheese Sandwich 7⁰⁰

LUNCH SIZE SALADS

HOUSE CAESAR 14⁷⁵

Romaine Lettuce, Creamy Garlic Dressing,
Pretzel Chips, Parmesan Cheese, Bacon

MEDITERRANEAN

BUDDHA BOWL 18⁷⁵ Vegan

Brown Rice & Quinoa, Falafel, Spiced Chickpeas,
Kalamata Olives, Feta Cheese, Cherry Tomatoes,
Peppers, Roasted Pepper Hummus, EV Olive Oil

LOUNGE CAPRESE 18⁷⁵

Fresh Mozzarella, Tomatoes,
Avocado, Pesto

GRILLED & HANDHELD

Gluten Free Bread Available except for Wraps or Tacos

NASHVILLE CHICKEN BURGER 23⁷⁵

Chicken, Tomato, Lettuce,
Onion, Brioche Bun,
Kettle Chips

BRAD'S BURGER 23⁷⁵

Beef Patty, Sautéed Onions, Lettuce,
Tomato, Alberta Cheddar Cheese, Bacon,
Dill Pickle Wedge, Brioche Bun,
Kettle Chips

FALAFEL WRAP V 22⁷⁵

Falafel, Roasted Red Pepper Hummus,
Smashed Avocado, Roasted Veggies,
Flour Tortilla, Kettle Chips

CRISPY CHICKEN WRAP 23⁷⁵

Chicken, Tomato, Lettuce,
Smashed Avocado, Bacon,
Flour Tortilla, Kettle Chips

LAMB BURGER 24⁷⁵

Ground Lamb Patty,
Mint Feta Yogurt, Arugula,
Purple Onion, Tomato, Brioche Bun,
Kettle Chips

AVOCADO TACOS V 16⁵⁰

Soft tortilla, Breaded & Fried Avocado,
Pico de Gallo, Tropical Slaw,
Chipotle Aioli

FRIES 3⁰⁰

ONION RINGS 4⁰⁰

CAESAR SALAD 4⁰⁰

POUTINE 5⁰⁰

Substitute Kettle Chips for one of the Following



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POUTINE

PEAKS POUTINE 17.50
*Pulled Pork, Fries, Green Onions,
Cheese Curds, Gravy*

BUTTER CHICKEN POUTINE 17.50
*Butter Chicken, Fries, Cilantro,
Cheese Curds*

HOUSE SPECIALTIES

TOP SIRLOIN STEAK SANDWICH 32.00
*6oz Grilled Top Sirloin Steak,
Horseradish Aioli, Rosemary Focaccia,
Onion Ring, Fries & Salad*

Authentic
BUTTER CHICKEN 27.00
*Served on a bed of Basmati Rice with Grilled Naan,
Raita, Chutney
Vegetarian Option Available*

FISH & CHIPS 22.50
*Battered Haddock Loin,
Coleslaw, Lemon Wedge, Fries,
Served with Tartar*

SOMETHING SWEET 13.75

ROCKSLIDE BROWNIE - CHEESECAKE - CARROT CAKE - IN HOUSE BAKED APPLE PIE

KIDS - ALL DAY

CHICKEN FINGERS 13.00
3 pieces Chicken Fingers, Plum Sauce, Ketchup

KID'S CHEESEBURGER 13.00
*Alberta Chuck Burger, Cheddar Cheese, Ketchup
on a Brioche Bun*

GRILLED CHEESE V 13.00
Melted Canadian Cheddar on White Toast

Above Items have choice of Veggie Sticks, Fresh Fruit, or Fries

BEVERAGES

VARIOUS POP 3.50 - JUICE 4.50 - HOT CHOCOLATE 5.50
TEA 4.25 - COFFEE 4.50 - CAPUCCINO 6.50 - LATTE 6.50 - DOUBLE ESPRESSO 5.00



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BEER ON TAP

KOKANEE PINT (20 oz) **11.25**
JUG (60 oz) **30.75**

BUD LIGHT PINT (16 oz) **11.25**
JUG (60 oz) **30.75**



BANDED PEAK

Microburst Hazy IPA PINT (20 oz) **12.25** **BANDED PEAK**
JUG (60 oz) **33.75** BREWING

CORONA PINT (20 oz) **12.75**
JUG (60 oz) **35.25**



STANLEY PARK

Amber Ale PINT (20 oz) **11.25**
JUG (60 oz) **30.75**

BEER CANS

BUDWEISER (473 ml) **10.50**

BUD LIGHT (473 ml) **10.50**



KOKANEE (473 ml) **11.00**

STELLA ARTOIS (473 ml) **12.50**



BANDED PEAK (473 ml) **12.75**

Microburst Hazy IPA
Mount Crushmore Pilsner
Plains Breaker Hopped Wheat Ale
Approach Amber Lager



MILL STREET

Organic Lager (473 ml) **11.00**

BECKS (500 ml) **11.00**

CORONA *Sun Brew non-alcoholic* (355 ml) **6.25**
Extra (330 ml bottle) **9.00**



CIDER & COOLER CANS

MIKE'S *Hard Iced Tea Lemon* (473 ml) **11.25**

NUTRL *Vodka Soda Lemon* (473 ml) **11.25**

Vodka Soda Grapefruit (473 ml) **11.25**

OKANAGAN *Apple Cider* (473 ml) **12.50**
Pear Cider (473 ml) **12.50**

MARMOT COCKTAILS

11.50 Make it a Double **15.00**

SMOKEY BACON CAESAR (1 oz) **WILD LIFE**
Marmot Vodka, Clamato Juice, Chipotle BBQ Sauce,
Rimmed with Steak Spice and Topped with Bacon and a Pickled Bean



CLASSIC CAESAR (1 oz)

Marmot Vodka, Clamato Juice, Worcestershire, Tabasco,
Rimmed with Steak Spice and Topped with a Celery Stick



GIN SMASH (1oz)

Marmot Gin, Splash of Cranberry, Soda, Lime Juice, Simple Syrup,
Topped with Mint Leaf and Lemon



RUSTY NAIL (1 oz)

Scotch Whisky, Drambuie, with Orange Twist

SMOKED OLD FASHION (1 oz)

Bourbon, Blood Orange Bitters, Simple Syrup,
Served in a Smoked Glass with Orange Zest

WARM COCKTAILS

WARM WILD MULE (1 oz) **WILD LIFE**
Marmot Vodka, Mule Syrup, Black Walnut Bitters, Topped with Hot Water



IRISH COFFEE (1 oz)

Irish Whisky, Coffee, Topped with Whipped Cream

HOT PEPPERMINT PATTY (1 oz)

Peppermint Schnapps, Crème de Cacao, Hot Chocolate,
Topped with Whipped Cream

HOT TODDY (1 oz)

Whisky, Lemon, Honey, Hot Water

LIQUOR

HOUSE (1 oz **7.50**) (2 oz **10.50**)

REGULAR (1 oz **8.50**) (2 oz **12.00**)

Amaretto | Bacardi White | Bacardi Dark | Baileys | Butter Ripple
Campari | Cinzano | Dewars White Label | Fireball | Frangelico
Long Island | Malibu | Oakheart | Peach Schnapps
Peppermint Schnapps | Sambuca | Sourpuss

PREMIUM (1 oz **10.00**) (2 oz **14.00**)

Bombay Gin | Bumbu Rum | Cptn Morgan Spiced | Crown Royal
Drambuie | El Jimador | Gibsons Finest | Gordons Gin
Grand Marnier | Grey Goose | Hendricks | JD | Jagermeister
Jameson | Jose Cuervo | Kahlua | Lambs Navy | Lambs White
Pernod | Sauza Silver | St Remy XO Brandy

SELECT (1 oz **13.25**) (2 oz **18.00**)

Casamigos Reposado | Courvoisier | Glenfiddich | Hennessy
Oban 14yr | Patron Silver Tequila | Remy Martin

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RED

THE SHOW CABERNET SAUVIGNON (USA)

Dry and full bodied wine showcasing aromatics of black cherry, plums and currant, with notes of cedar.

5oz	8oz	Bottle
15 ⁰⁰	22 ⁰⁰	65 ⁰⁰

MANOS NEGRAS PINOT NOIR (ARGENTINA)

Dry and Light bodied, with floral aromas and ripe red fruit flavours.

15 ⁰⁰	22 ⁰⁰	65 ⁰⁰
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WHITE

11TH HOUR CELLARS CHARDONNAY (USA)

Dry with crisp tropical citrus flavours

15 ⁰⁰	22 ⁰⁰	65 ⁰⁰
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CAMPAGNOLA PINOT GRIGIO (ITALY)

Clean and intense aroma, dry flavour with pleasant green apple aftertaste.

13 ⁰⁰	18 ⁰⁰	65 ⁰⁰
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ROSÉ

J BOUCHON ROSE (CHILE)

Bone Dry. Watermelon, with a touch of spice and hint of pomegranate

14 ⁰⁰	19 ⁰⁰	55 ⁰⁰
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PROSECCO

CAMPAGNOLA ARNACES PROSECCO (ITALY)

Fruity, intense flavour with dry finish.

6.75oz	17 ⁰⁰
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