



CLIFFHOUSE
BISTRO

All Day Brunch *to begin or end the day*

Granola Bowl \$15

ask your server what makes ours special **V**

Shakshuka \$22

two eggs baked in our harissa sauce, smoked
bacon, pork sausage, sour-bread
DF please inform server

Pickings

light snack & drink accompaniments

Spiced Nuts & Kettle Chips \$14

mixed nuts in maple syrup and spices slow
roasted & kettle chips **V/GF/DF**

Olives, Artichokes & Ciabatta \$14

accompanied with balsamic & olive oil **V/DF**

Warm Salted Pretzel \$14

with beer cheese dip **V**

Sharing

Good for 4, perfect for 2

Nachos: Half \$22 Full \$38

home fried corn tortillas, pico,
shredded cheddar & avocado **V/GF**

*add beef, chicken or bean patty **V** \$12*

Meat & Cheese Board \$42

locally cured meats & pâtés, artisanal
cheeses, nuts, jams & homemade bread

Tacos

*corn tortilla with sour cream,
salsa, kettle chips & simple salad **GF***

Cumin Black Bean 2/\$16 **V**

Buffalo Chicken 2/\$18

Lime Chipotle Beef 2/\$20

pico de gallo, hombre sauce,
crisp lettuce, cilantro & avocado

Salads

*salads fit for a meal
add beef, chicken or bean patty **V** \$12*

Simple Salad \$17

mixed greens, heirloom tomatoes, cucumber,
red onion, hemp seeds & maple balsamic
vinaigrette **V/DF**

TexiCanada \$21

mixed greens, artisan blend, roasted pico,
crisp tortilla chips, avocado, monterey jack
cheese & catalina dressing **V**

Caesar \$21

romaine, crispy bacon, shaved parmesan,
croutons & caesar dressing

Paninis

with kettle chips & simple salad

Ratatouille & Feta \$21

cumin and tomato roasted
vegetables & cream cheese **V**

Turkey Club \$24

slab bacon, tuna salad
cranberry mayonnaise & brie

Classic Roast Beef \$26

gorgonzola, crispy onions &
horseradish mascarpone

Pizzas

*10 inch neapolitan style
served with honey garlic & chili oil*

Wine Country \$22

grapes, walnuts, confit garlic,
brie, bocconcini & arugula **V**

Quattro Formaggi \$22

bocconcini, gorgonzola, fontina,
garlic, parmesan & arugula **V**

Are You Game? \$24

venison salami, bison, smoked
duck, coppa, bocconcini & arugula

V Vegetarian/GF Gluten-Free/DF Dairy-free



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Wines

please ask your server for our selection

Glass 5 oz /\$14 **Bottle** /\$40

On Tap

Strawberry Smash Cocktail

gin, strawberry, mint, lemon, cane 7.0 %
8 oz glass /\$14.5 *punch bowl* 25 oz /\$42.50

Ride or Dry

Banff Ave. Brewing Co. Pilsner 4.8 %
huge on hop flavor, light on bitterness
pint 16 oz /12.5 pitcher 60 oz /32.5

Walk a Chamomile

In Her Shoes

Banff Ave. Brewing Co. Gruit Ale 4.9%
light & delicate with subtle honey malt
pint 16 oz /\$12.5 pitcher 60 oz /\$32.5

Head Smashed

Banff Ave. Brewing Co. IPA 6.2 %
a big fresh IPA that is well balanced
pint 16 oz /\$12.5 pitcher 60 oz /\$32.5

Ciders & Beer

Bavaria *Non Alc.*

pilsner 0% 355ml /\$5.5

Whistler Forager *GF*

lager 5.0% 355ml /\$7

White Wit

belgian white 5.0% 355ml /\$7

Black Pil

schwarzbier 4.9% 355ml /\$7

Rock Creek Cider

dry apple 5.0% 355ml /\$7

Guinness

stout 4.2% 330ml /\$9

Heineken

lager 5.0% 330ml /\$9

Corona

light lager 4.5% 330ml /\$9

Coffee

Espresso /\$5.5

Iced Latte /\$6

Latte/Cappuccino /\$6

Regular Drip Coffee /\$5

add: Bailey, Kahlua, Frangelico, Amarula

1 oz - \$5.5 or 2 oz \$8.5

Jolene's Tea House

organic single tea pots /\$4.50

Masala Chai

black tea

Jasmine Gold

oolong

Banff Breakfast

black tea

Blueberry Rooibos

decaf

Alpine Peppermint

decaf

Creamy Earl Grey

black tea

Strawberry Matcha

green

Golden Chamomile

decaf

Pop & Juice

500ml /\$4

Coke

Fanta

Sprite

Nestea

Diet Coke

Root Beer

Ginger Ale

Apple Juice

Orange Juice