

CLIFFHOUSE BISTRO

EGGS ALL DAY to begin or end the day

SALMON ON ENGLISH MUFFINS 24
two eggs cooked over easy, sun-dried tomatoes & caper vierge, crisp onions

SHAKSHUKA 24
two eggs baked in our harissa sauce, smoked bacon, chorizo, tomato, sourdough

SHARING IS CARING good for 4, perfect for 2

NACHOS 35
home fried corn tortillas, tomato, onion, peppers, cilantro, jalapeño & avocado *V / GF*
add beef or chicken 12

MEAT & CHEESE BOARD 48
locally cured meats & patés, artisanal cheeses, jams & homemade bread

MOUNTAIN MEZÉ 46
hummus, goat feta, marinated olives & eggplant, beets, peppers, dried figs & grilled bread *V*

PRETZELS, SAUSAGES & ANTIPASTO 46
gherkins, pickled onions, red cabbage kraut, smoked gouda, mascarpone, honey mustard

SALADS fit for a meal

SIMPLE SALAD 19
artisan lettuce, heirloom tomatoes, cucumber, red onion, hemp seeds & maple balsamic vinaigrette *V / GF*

BEET PICKLED CAULIFLOWER 21
artisan lettuce, pickled beetroot, cauliflower, goat cheese, roasted chickpeas with lemon & tahini dressing *V / GF*

CAESAR 21
romaine, crispy bacon, shaved parmesan, croutons & caesar dressing

add beef, chicken 12 | bacon

FLATBREAD napoli sauce served with honey garlic & chili oil

WILD MUSHROOMS 24
tapanade, garlic mushrooms, feta cheese *V*

FIVE CHEESE 24
burrata, goat, edam, mozzarella, parmesan *V*
add beef or chicken 12 | add bacon 3

BAO BUNS 2 steamed buns, lettuce, kimchi mayo, avocado served with kettle chips & salad

CHICKEN 24

SHAVED BEEF 24

EGGPLANT & HALLOUMI *V* 24
add bacon 3

PANINIS served with kettle chips & simple salad

RATATOUILLE & GOAT FETA 24
cumin & tomato roasted vegetables *V*

ROAST TURKEY & BRIE 26
double smoked bacon, cranberry & rosemary aioli

BURGERS olive & tomato caponata, burrata cheese & spinach served with kettle chips & simple salad

CHICKEN 24

100% BEEF 24

FIELD MUSHROOM *V* 22

CHICKEN OR BEEF & MUSHROOM 32

add bacon 3

EXTRAS

KETTLE CHIPS 8.5

EXTRA SAUCE 2.5

JUST A LITTLE SIMPLE SALAD 8.5

V - VEGETARIAN | GF - GLUTEN FREE

WINES please ask your server for our selection

GLASS	5 oz 14
BOTTLE	750 ml 42

ON TAP

pint 16 oz | jug 60 oz

ROTATING TAP 10.5 | 35
Banff Ave Brewing Co., please ask your server for our selection

POWDER HOUND 10.5 | 35
Grizzly Paw Brewery blonde ale 4.5%, with a kiss of hop characters

LODGE 1383 "COLD IPA" 10.5 | 35
Banff Ave Brewing Co. pale ale 5.6%, subtle bitterness, flavours of pine & melon

glass 8 oz | pitcher 25 oz

STRAWBERRY SMASH COCKTAIL 14.5 | 42.5
gin, mint, lemon, sugar cane, 7.0%

CIDER | BEER

BAVARIA 355 ml | 6.5
non-alcoholic pilsner 0%

WHISTLER FORAGER 355 ml | 8
gluten-free lager 5.0%

WHITE WIT 355 ml | 8
Belgian white 5.0%

BLACK PIL 355 ml | 8
schwarzbier 4.9%

ROCK CREEK CIDER 355 ml | 8
dry apple 5.0%

GUINNESS 330 ml | 9.5
stout 4.2%

HEINEKEN 330 ml | 9.5
lager 5.0%

CORONA 330 ml | 9.5
light lager 4.5%

COFFEE

ESPRESSO 5.5

ICED LATTE 6

LATTE/CAPPUCCINO 6

REGULAR DRIP COFFEE 5

...make it a cowboy coffee 1 oz - 5.5 | 2 oz - 8.5
add Baileys, Kahúla, Frangelico, Amarula or spirit of choice

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 GREEN green

GOLDEN CHAMOMILE decaf

WATER | SODA | JUICE

SODA 500 ml | 4
coke, diet coke, fanta, sprite, nestea, ginger ale

SAN PELLEGRINO 330 ml | 4.5
limonata or aranciata

SPARKLING WATER 750 ml | 8.5
San Pellegrino

