

CLIFFHOUSE BISTRO

all the drinks you need

WINE

Glass 5 oz 8 oz please ask your server what's on pour	14 17
Bottle 750 ml have us tell you about our available seasonal features	47

ON TAP GLASS | JUG

Fire Bloom 16 oz 60 oz honey lager, best of kin 5% (\$1 per pint to Jasper fire relief)	11 35
Blue Buck 16 oz 60 oz pale ale, phillips brewing co. 5%	11 35
Lodge 1383 16 oz 60 oz cold IPA, banff ave brewing co. 5.6%	11 35
Strawberry Smash Cocktail 8 oz <i>byhendo on tap</i> gin, mint, lemon, cane sugar 7.0%	16.5

BOTTLES & CANS

Norquay 100 Send’Tennial 473 ml bavarian kolsh, banff ave brewing co 4.0%	11
Ride Or Dry 355 ml bubbly light lager, banff ave brewing co 4.2%	8.5
White Wit 355 ml belgian style wheat ale, banff ave brewing co. 5.0%	8.5
Black Pil 355 ml schwarzbier, banff ave brewing co 4.9%	8.5
Rock Creek Cider 355 ml dry apple, big rock brewery 5.0% 	8.5
Heineken 330 ml crisp lager 5.0%	9.5
Corona Extra 330 ml light lager 4.5%	9.5

TEA INFUSED COCKTAILS

locally crafted with Wildlife Distillery & Jolene’s Tea House

Earl In The House 2 oz rundle gin, lemon juice, creamy earl grey infused maple syrup, ms. betters bitters	16.5
Blackberry Ridge Spritz 2 oz blackberry gin, blueberry rooibos syrup, prosecco, soda	16.5
Smokin’ Summer 2 oz wheat whisky, lapsang souchong tea syrup, blood orange bitters	16.5
Tea & Timber 2 oz wheat whisky, lemon juice, maple black tea syrup, black walnut bitters, soda	16.5
Alpine Grapefruit Fizz 2 oz white grapefruit gin, jasmine gold dragon syrup, lemon, grapefruit bitters, soda	16.5

COFFEE by FROG FRIENDLY

Regular Drip Coffee served with 2% milk or cream	5.5
Latte/Cappuccino frothed with 2% milk	6.5
Iced Latte make it black or add 2% milk	6.5
Espresso make it a double for 5.5	3.5
Add on Fufu Cafe 1 oz 2 oz baileys kahlúa frangelico rum	5.5 8.5

JOLENE’S TEA HOUSE SINGLE POT

Banff Breakfast organic black tea	4.5
Blueberry Rooibos decaf fynbos tea	
Creamy Earl Grey organic black tea	
Masala Chai organic black tea	
Jasmine Gold low caffeinated oolong leaves	
Alpine Peppermint decaf organic peppermint leaves	
Golden Chamomile decaf herbal chamomile	
Strawberry Green low caffeinated green tea leaves	

NON-ALCOHOLIC

Soda/Juice 355 ml coke, coke zero, sprite, ginger ale, fuze, fanta, apple, orange juice	4.5
San Pellegrino 750 ml sparkling water	8.5
San Pellegrino 330 ml limonata/aranciata	5
Big Rock Pacer 355 ml hazy pale ale 0.5%	7.5
Corona Cero 330 ml light lager 0.0%	7.5
Wildlife Silent Flight 355 ml raspberry mojito 0.0% alcohol	7.5

CLIFFHOUSE BISTRO

good simple food

RISE & SHINE *breakfast every day, all day!!!*

Stuffed French Toast 26
caramelised banana, lemon ricotta, brioche bread
double smoked bacon, honeycomb, maple syrup

Smoked Salmon Croissants 28
sauce gribiche, brie, arugula, avocado, served with
chive + sea salt seasoned hash browns

Shakshuka 28
two eggs baked in harissa sauce with smoked bacon,
chorizo, tomato, hash browns, sourdough

BITE OR NIBBLE *something for the drink to land on*

Home Fried Tortilla Chips 14
sour cream and salsa verde  

Halloumi and Baby Cucumbers 16
citrus + thyme & honey with crostini 

Pretzel & Dip 16
pretzel salt, beer cheese, mustard mascarpone 

Burrata w Dried Mission Figs 20
dark raspberry 'Evoolution' balsamic, confit garlic,
thyme & pistachio crumble with crostini 

Roasted Chipotle Sweet Potato Tacos 20
corn tortilla, black beans, jalapeño,
pickled red onion and chili lime tahini sauce  

Jalapeño Popper Tacos 20
two mini tacos, shredded lettuce, avocado, salsa 

SHARING IS CARING *good for four, perfect for two*

Norquay Nachos 38
corn tortilla chips, tomatoes, onion, pepper, cilantro,
jalapeño, avocado, salsa, sour cream  
add beef or chicken 13

The Meze 46
hummus with sumac, baba ghanoush, feta & lemon,
labneh, marinated tomatoes, olives, pita 

Charcuterie Platter 51
locally cured meats + pâtés, artisanal cheeses,
fruit, jams, pickles, house-made croûtes

LIGHTLY DRESSED *salads fit for a meal*

MexiCanado Salad 26
leafy greens, pico de gallo, corn chips, monterey jack,
avocado, homemade elote dressing  
add chicken 13

Poached Pear & Goat Feta Salad 28
endive, heirloom tomato, candied nuts, hemp &
sunflower seeds, honey ginger vinaigrette  
add chicken 13

Alberta Beef Salad 30
leafy greens, mixed grains, root vegetables,
marinated heirloom tomatoes, honey soy garlic dressing 

PANNINIS *kettle chips & simple salad*

Confit Turkey Rachel 28
gruyère, red cabbage sauerkraut, spinach, roma tomatoes,
double smoked bacon, cranberry mayo, rye bread

Mushroom & Gruyère Panini 28
caramelised onion, lemon & garlic mayo,
cremini mushrooms, wilted kale 

FROM THE STONE *paprika hot honey*

Mozzarella & Broxburn Tomatoes 30
tapenade, confit garlic, bruschetta, bocconcini 

Quattro Formaggio 30
gruyère, parmesan, fontina, mozzarella,
sun-dried tomato caponata 

Game Pizza 32
venison salami, air-dried bison, smoked duck,
grapes, gorgonzola, crisp basil

BURGERS *kettle chips & simple salad*

Lime & Smoked Paprika Chicken 32
grilled pineapple, bacon, avocado, chili mayo,
lettuce, tomato, smoked gouda

Smashed Alberta Beef Burger 32
caramelised onion, double smoked bacon,
harissa aioli, lettuce, tomato, aged cheddar

Lemon & Cilantro Falafel Burger 32
cumin & orange carrots, red cabbage kraut,
herbed feta, pickled beets, lemon & garlic mayo 

** Please note that some items on our menu contain nuts. Kindly inform your server of any dietary restrictions.*

 Vegetarian  Gluten Free  Dairy Free