

CLIFFHOUSE

7000 FT **BISTRO** 2135 M

RISE & SHINE BREAKFAST EVERY DAY, ALL DAY!

STUFFED FRENCH TOAST 26

caramelised banana | lemon ricotta | double-smoked bacon
brioche bread | 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 w/ smoked bacon
chorizo | tomato | hash browns | sourdough

SMALL BITES

HOME FRIED TORTILLA CHIPS 14 (GF) (V)

sour cream | salsa verde

HALLOUMI 16 (V)

baby cucumber | citrus & thyme honey | crostini

PRETZEL & DIP 16 (V)

pretzel salt | beer cheese | mustard mascarpone

BURRATA WITH DRIED MISSION FIGS 20 (V)

dark raspberry Evoolution balsamic | confit garlic
thyme & pistachio crumble with crostini

ROASTED CHIPOTLE SWEET POTATO TACOS 20 (VG) (GF)

corn tortilla | black beans | jalapeño
pickled red onion | chili lime tahini sauce

JALAPEÑO POPPER TACOS 20 (V)

two mini tacos | cream cheese | shredded lettuce | avocado | salsa

SHARING IS CARING GOOD FOR 4, PERFECT FOR 2

NORQUAY 100 NACHOS 38 (V)

corn tortilla chips | tomato | onion | pepper | cilantro
jalapeño | avocado | salsa | sour cream *add beef or chicken 13*

THE MEZZE 46 (V)

hummus with sumac | baba ghanoush | feta & lemon | labneh
marinated tomatoes | olives | pita

CHARCUTERIE PLATTER 51

locally cured meats & pâtés | artisanal cheeses
fruit | jams | housemade croûtes

LIGHTLY DRESSED SALADS FIT FOR A MEAL

MEXICANADO SALAD 26 (V) (GF)

leafy greens | pico de gallo | corn chips | monterey jack
avocado | housemade elote dressing *add chicken 13*

POACHED PEAR & GOAT CHEESE SALAD 28 (V) (GF)

endive | heirloom tomato | candied walnuts
hemp & sunflower seeds | honey ginger vinaigrette *add chicken 13*

ALBERTA BEEF SALAD 30 (DF)

leafy greens | mixed grains | root vegetables
marinated heirloom tomatoes | honey soy garlic dressing

PANINIS W/ 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 (V)

caramelised onion | lemon & garlic mayo
cremini mushrooms | wilted kale

FROM THE STONE W/ PAPRIKA HOT HONEY

MOZZARELLA & BROXBURN TOMATOES 30 (V)

tapenade | confit garlic | bruschetta | bocconcini

QUATTRO FORMAGGI 30 (V)

gruyère | parmesan | fontina | mozzarella | sun-dried tomato caponata

GAME PIZZA 32

venison salami | air dried buffalo | smoked duck
gorgonzola | grapes | crisp basil

BURGERS W/ 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 (V)

cumin & orange carrots | red cabbage kraut
herbed feta | pickled beets | lemon & garlic mayo

CLIFFHOUSE

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ON TAP

PINT 16 OZ | 11 JUG 60 OZ | 35

FIRE BLOOM

Best of Kin | fireweed honey lager 5%
Norquay donates \$1 from every pint to Jasper Fire Relief

PACIFIC ALE

Banff Ave Brewing | pale ale with citrusy hops 5%

LODGE 1383

Banff Ave Brewing | cold IPA 5.6%

STRAWBERRY SMASH by Hendo on tap | 8 oz 16.5

gin | mint | lemon | sugar cane | 7%

BOTTLES & CANS

NORQUAY 100 SEND'TENNIAL 473 ml | 11

bavarian kölsch | Banff Ave Brewing 4%

RIDE OR DRY 335 ml | 8.5

light lager | Banff Ave Brewing 4.2%

WHITE WIT 335 ml | 8.5

belgian style | Banff Ave Brewing 5%

BLACK PIL 335 ml | 8.5

schwarzbier | Banff Ave Brewing 4.9%

ROCK CREEK CIDER 335 ml | 8.5

dry apple | Big Rock Brewery 5%

HEINEKEN 330 ml | 9.5

lager 5%

CORONA 330 ml | 9.5

light lager 4.5%

WINE

GLASS 5 oz 14 | 8 oz 17

please ask your server for what's on pour

BOTTLE 750 ml 47

please ask your server for available seasonal features

TEA-INFUSED COCKTAILS

2 OZ | 16.5

LOCALLY CRAFTED W/ WILD LIFE DISTILLERY & JOLENE'S TEA HOUSE

EARL IN THE HOUSE

rundle gin | lemon juice | creamy earl grey infused maple syrup
ms. better's bitters

BLACKBERRY RIDGE SPRITZ

blackberry gin | blueberry rooibos syrup | prosecco soda

SMOKIN' SUMMER

wheat whiskey | lapsang souchong tea syrup
wld blood orange bitters

TEA & TIMBER

wheat whiskey | lemon juice | maple black tea syrup
wld black walnut bitters | soda

ALPINE GRAPEFRUIT FIZZ

white grapefruit gin | jasmine gold dragon syrup
lemon | grapefruit bitters | soda

COFFEE FROG FRIENDLY

DRIP COFFEE 5

SINGLE ESPRESSO 3.5

LATTE / CAPPUCCINO 6.5

DOUBLE ESPRESSO 5.5

ICED LATTE 6.5

MAKE IT A COWBOY COFFEE 1 oz 5.5 | 2 oz 8.5

bailey's | kahlúa | frangelico | rum

JOLENE'S TEA HOUSE LOCALLY MADE 4.5

BANFF BREAKFAST black

BLUEBERRY ROOIBOS decaf

CREAMY EARL GREY black

ALPINE PEPPERMINT decaf

MASALA CHAI black

GOLDEN CHAMOMILE decaf

JASMINE GOLD DRAGON oolong

STRAWBERRY GREEN green

NON-ALCOHOLIC

SODA & JUICE 4.5

coke | coke zero | sprite | ginger ale
fuze | fanta | apple & orange juice

SAN PELLEGRINO 5

limonata | aranciata

SPARKLING WATER 750 ml | 8.5

San Pellegrino

BIG ROCK PACER 355 ml | 7.5

hazy pale ale 0.5%

CORONA CERO 330 ml | 7.5

light lager 0%

WLD SILENT FLIGHT 355 ml | 7.5

raspberry mojito 0%