



Dinner

Appetizers

CRISPY CHICKEN WINGS \$22.50

Ten pieces of crispy wings served with ranch and celery, with your choice of homemade sauces: *blueberry BBQ, habanero buffalo, truffle garlic parmesan, salt & pepper, sweet & tangy*

SMASHED FRITTERS *vg* \$15.50

Two pieces of potato and pea fritters, chaat masala, onion, tomato, tamarind sauce, mint sauce, yogurt and sweet sauce, finished with cilantro

ASIAN VEGGIE MEATBALLS *vg* \$16.50

Cabbage, carrot, garlic, ginger, spring onion, Asian spices, coriander, finished with spicy Asian sauce

MAC CROQUETTES *vg* \$15.95

Macaroni and cheese croquettes, tossed with parmesan cheese, served with herb marinara dip

FACE-OFF FRIED PICKLES *vg* \$14.99

Breaded crispy fried pickle spears with fresh homemade tzatziki sauce

CHILI PANEER *vg* \$17.95

Fried paneer, soy and sweet chili sauce, onion, bell pepper, green onion

STEAK & CHEESE BITES \$26.95

Tender marinated bite size steak, served in a cast iron skillet, with onion, mushroom and cheese, accompanied with naan, garlic butter and steak sauce

NACHOS *vg, gf* \$21.00

Tortilla chips served with tomato, olives, banana peppers and onion, loaded with cheese, served with sour cream, guacamole and tomato salsa

CHICKEN POUTINE \$20.95

Crispy chicken and crispy fries topped with poutine sauce, mushroom, mozzarella and cheese curds

CHARCUTERIE \$26.95

Prosciutto, Genoa salami, spicy salami, brie, oka cheese, green olives, crackers, baguette, served with a red wine & blueberry jam

*Substitute to gluten-free items *gf* \$3.00*

CHEESE BOARD \$15.95

Brie, oka cheese, cheddar, crackers, baguette, served with blueberry jam

*Substitute to gluten-free items *gf* \$3.00*

Soups & Salads

CHEF'S CREATION SOUP \$8.95

Served with garlic bread

SUMMER POWER BOWL *vg, gf* \$16.95

Heritage greens, quinoa, roasted squash, pickled beets, goat cheese, candied walnuts, carrot curls, finished with a raspberry vinaigrette

CAESAR SALAD \$15.95

Artisan romaine lettuce, parmesan cheese and, garlic croutons, cherry tomato, bacon bits, lemon wedge, tossed in anchovy and garlic dressing

Add a chicken skewer or salmon \$8.95

Handhelds

Served with a choice of fries, soup or house salad

1029 BURGER \$24.95

5oz AAA chuck beef, cheddar cheese, bacon, lettuce, tomato, pickles and onion rings in a toasted bun dressed with sweet mustard aioli

BISON BURGER \$26.95

6oz chuck bison, brie cheese, arugula, field tomato, blueberry BBQ jam on a toasted bun

JALAPEÑO CHICKEN BURGER \$23.95

Buffalo chicken, fresh jalapeño, lettuce, tomato and pepper jack cheese on a toasted bun with sweet mustard aioli

BACON & BRIE \$24.95

Smoked bacon, brie, arugula, fried egg and tomato on sourdough with sweet mustard aioli

AVOCADO & TOMATO \$22.95

Fresh avocado, roma tomato, arugula, pickled onion and garlic Boursin cheese, served on sourdough

SUBSTITUTE

Caesar salad \$3.50

Gluten free bun *gf* \$3.25

Sweet potato fries *gf* \$3.95

Onion rings \$3.95





Dinner

Alpha Mains

BUTTER CHICKEN *gf* \$23.95

Marinated chicken cooked in creamy, rich tomato sauce with a blend of Indian spices, served with Jasmine rice, naan and greens

MUSHROOM RAVIOLI \$22.95

Ravioli tossed with creamy mushroom sauce, finished with parmesan cheese, served with garlic bread

SHRIMP PUTTANESCA \$26.95

Ravioli tossed with shrimp, spinach, puttanesca sauce, finished with parmesan cheese, served with garlic bread

MIXED GRILL FOR 4 \$89.95

Platter for four with chicken skewers, mini striploin, salmon, hummus, pita, seasonal vegetables and roasted potatoes

*Substitute pita for gluten-free bread *gf* \$3.00*

Alpha Specials

MEDITERRANEAN PLATTER \$20.00

Hummus, olives, goat cheese, pita and charred tomato

*Substitute pita for gluten-free bread *gf* \$3.00*

ATLANTIC SALMON *gf* \$31.50

Maple and mustard glazed salmon, sautéed spinach, charred cauliflower, lemon cream and cherry tomato

AAA BEEF STRIPLOIN *gf* \$37.50

8oz beef striploin, served with garlic and herb butter, yam purée, charred broccolini and Saskatoon demi-glace

LING COD \$23.95

Tempure cod, kimchi slaw, avocado aioli, served with crispy fries and a lemon wedge

Kids

CHOICE OF ENTRÉE & DRINK \$13.00

Kids menu for up to 12 years old

Served with choice of apple or orange juice

KIDS BURGER WITH FRIES

PEPPERONI PIZZA

CHICKEN FINGERS

12" Stone Oven Pizza

ALPHA MARGARITA \$21.95

Mozzarella cheese, tomato sauce, herbs and balsamic glaze

HAWAIIAN \$24.95

Ham, pineapple, mozzarella cheese and tomato sauce

CHEF'S SPECIAL \$26.00

Prosciutto, arugula, parmesan and mozzarella cheese, olive oil drizzle and candied walnuts

PEPPERONI \$24.00

Pepperoni, mozzarella cheese and tomato sauce

SUBSTITUTE

Gluten free crust *gf* \$5.00

Extra cheese \$6.00

Sides

French fries \$7.95

Sweet potato fries \$7.50

Onion rings \$7.50

Garlic & cheese toast \$6.50

Sliced cheese \$3.00

Extra sauce \$2.95

Jasmine rice \$5.50

Avocado ½ \$2.50

Naan bread \$4.50

Sour cream/tomato salsa \$4.95

Gravy \$6.50

Dessert

CRÈME BRÛLÉE *gf* \$11.99

A delicious French dessert with a custard base and a caramelized sugar crust. This item is only available when dining in

PECAN AND CARAMEL BROWNIE \$11.99

Served with vanilla ice cream

LEMON AND STRAWBERRY SORBET *gf* \$7.95