

DINNER MENU

APPETIZERS

MOUNTAIN BBQ POUTINE	\$20.00
Slow braised pork in BBQ sauce, poutine gravy, cheese curd, jalapenos, jalapeno aioli	
WAGYU POTSTICKERS	\$21.00
Wagyu beef dumpling, ginger soy glaze, Asian slaw, pineapple salsa	
BANFF MOUNTAIN CHILI NACHOS	\$22.00
Tortilla chips, chili, tex-mex cheese, tomato, red onion, jalapeno, sour cream, guacamole, salsa GF	
CALAMARI FRITTI	\$21.00
Fried calamari tossed with Italian pesto, charred lemon and garlic aioli	

CHEF RAJ'S FIRE BURRATA WITH GARLIC FOCACCIA	\$14.00
Calabrian chili oil, cherry tomato salad, micro greens, focaccia	
BUTCHER'S BLOCK	\$18.00
Fennel finocchiona, prosciutto, salami guanciale, focaccia, tangerine olives, smoked mustard	
CHICKEN WINGS	\$23.00
10 fried crispy wings, carrot, celery, tossed in choice of sauce below: Siracha butter/Italian pesto/rosemary salt/truffle mornay/honey BBQ	
SUB CAULIFLOWER WINGS	\$17.00
SOUP OF THE DAY WITH GARLIC TOAST	\$10.00

SALADS

AUTUMN ORCHARD	\$17.00 HALF \$8.50
Poached granny smith apple, goat cheese, arugula, candied walnuts, cherry tomato, balsamic vinaigrette GF, V	
GARDEN ESSENCE	\$14.00 HALF \$7.00
Garden greens, cucumber, cherry tomato, carrot, pickled beets, avocado vinaigrette GF, VG	

TUSCAN CAESAR	\$15.00 HALF \$7.50
Romaine, parmesan, garlic bread, cherry tomato, anchovy and garlic dressing	
ADD TO ANY SALAD	
5oz Grilled chicken	\$9.00
6oz Salmon	\$13.00
7oz Striploin	\$18.00

ALPHA FEATURES

BEEF LASAGNA	\$28.00
Italian meat sauce, mornay, parmesan, lasagna, marinara, broccolini, garlic toast	
HEIRLOOM ROSELLINE	\$25.00
Roasted vegetable, pesto, marinara, parmesan, broccolini and garlic toast	
BUTTER CHICKEN	\$25.00
Marinated chicken in Indian spice, rich & creamy tomato gravy, garlic naan, coconut rice	
CHICKEN SUPREME FLORENTINE	\$34.00
Stuffed chicken breast with mascarpone and spinach, corn, polenta, oyster mushroom and chicken jus GF	
FIRE SEARED MISO SALMON	\$36.00
Miso glazed salmon, foamy Tom Yum sauce, sauteed spinach Asian slaw, coconut rice GF	
MONTREAL SPICED STRIPLON	\$39.00
7oz striploin, dauphine potato, roasted market vegetable, peppercorn jus GF	

PIZZA

10" STONE OVEN PIZZAS

PEPPERONI	\$18.00
Pepperoni, red pepper, tomato sauce, mozzarella	
ZEN	\$18.00
Cherry tomato, onion, artichoke, arugula, mozzarella, parmesan, tomato sauce V	
CAPRICCIOSA	\$18.00
Mushrooms, prosciutto, salami, artichokes, olives, tomatoes	
QUATTRO FORMAGGI	\$18.00
Mozzarella, chevre, parmesan, provolone V	
BBQ CHICKEN	\$18.00
BBQ chicken, red onion, tomato, red pepper, arugula, mozzarella	
SUBSTITUTES	
Gluten free crust	\$6.00
Add extra cheese	\$4.00

HANDHELDS

SERVED WITH CHOICE OF HOUSE SALAD OR CRISPY FRIES
UPGRADE TO SWEET POTATO FRIES OR CAESAR SALAD \$3

ALPHA BURGER	\$24.00
5oz chuck patty, Smoked bacon, lettuce, pickles, provolone cheese, brioche bun, honey chipotle aioli	
ELK BURGER	\$28.00
6oz Elk patty, provolone cheese, lettuce, pickles, saskatoon berry, caramelized onion, brioche bun	
CHEESE MELT	\$22.00
Provolone, cheddar, swiss cheese, truffle mayo on sour dough	
ADD BACON	\$7.00
BLACKENED CHICKEN	\$23.00
Blackened spiced chicken, bacon, lettuce, tomato, cheddar cheese, cranberry aioli, brioche bun	
URBAN HEAT	\$20.00
Bratwurst sausage, brioche bun, chili, provolone cheese, fried onion	
JACK FRUIT TACO	\$20.00
Braised jack fruit, lettuce, Asian slaw, jalapeno, chipotle aioli, goat cheese V	
SUB CHICKEN OR SALMON	\$8.00

SIDES

CRISPY FRIES	\$7.50
SWEET POTATO FRIES	\$7.50
ONION RINGS	\$7.50
SLICE OF CHEESE	\$3.00
JASMINE RICE	\$5.00
SOUR CREAM, PICO DE GALLO OR GUACAMOLE	\$4.00
CHICKEN GRAVY	\$5.00
EXTRA SAUCE	\$3.00
AVOCADO	\$6.00
GARLIC CHEESE TOAST	\$6.95

