

Current Features

Featured Cocktails

Espresso Martini 2oz -
*Mighty Moose Vodka, Baileys
Irish cream, Kahlua 12*

Old Fashioned 2oz - Old For-
*ester Bourbon, Angostura Bit-
ters, sugar, soda 12*

Aperol Spritz 5oz - Aperol,
Prosecco, soda water 11

Chambord Royal 2oz - Vodka,
*Chambord, cranberry juice, pine-
apple juice 10*

Skunk Works Moonshine Mule
*Ginger Beer, Skunkworks Moon-
shine, Lime Juice, Ginger Simple
Syrup 9*

Wine Features

Denis Charpentier
*France, Cotes Du Rhone, AOP
Syrah, Grenache Noir, Carrignan
\$30/Bottle*

Levorato Chardonnay
*2021 Italy, Veneto IGT
\$30/Bottle*

Liquor Features

Bridgeland Distillery
*Spolumbo's Amaro or Limoncello
\$8/1oz*

Featured Beers

Bow River Riverfest Lager

*German style amber lager, lightly hopped with a distinctive malty flavor
brewed in Calgary by Bow River Brewing*

16 oz Glass - 6.50 60 oz Jug - \$24.75

Fahr Brewery Pilsner

*Black Forest style Pilsner, fuller bodied with less hop and bitterness giving a
crisp finish brewed in Turner Valley*

16 oz Glass - 6.50 60 oz Jug - \$24.75

Candy Instant Crush - Belgian Golden Strong

*From the Olds College Student Craft Beer Series by our own Paul Mozo
100% Alberta Rahr Pils malt and craft candy syrup and hibiscus, Bel Abbey yeast*

473 ml can - \$8