



Starters

- SOUP OF THE DAY** 7.25
served with a fresh roll
- KLONDIKE BEEF CHILI** GF 7.25
sour cream, cheddar cheese, green onions
- SMOKY MOUNTAIN CAESAR** ** 15
croutons, parmesan cheese, crisp bacon, smoked garlic dressing
- WINTER KALE SALAD** ** V 15
kale, pecorino, carrot, almond, dried berries, citrus dressing

Sides

- SPICY BEANS & MAPLE SAUSAGE** GF 5
- TEXAS TOAST** V 4
smoked herb garlic butter
- HOUSE-MADE PICKLE** GF V 2.25
served on a stick
- KETTLE CHIPS** V 5
smoked aioli



We proudly serve Alberta beef, pork, and chicken

Mains

All mains served with kettle chips, coleslaw, and your choice of house-made BBQ sauce.

- HOUSE-MADE SPICY ITALIAN SAUSAGE** ** 14
carmelized onions, pickled vegetables, brie cheese, grilled bun
- SMOKED PORTABELLA MUSHROOM BURGER** ** V 14
arugula, pesto aioli, tomato, goat cheese, grilled bun
- SHREDDED PERI-PERI CHICKEN** ** 15
crispy skin pulled chicken, house-made peri-peri sauce, grilled bun
- BEAR AND THE FLOWER BURNT ENDS** ** 16
pork belly, sweet chili glaze, chives, grilled bun
- BEAR AND THE FLOWER CHERRY PULLED PORK** ** 17
Boylan's cherry soda sauce, roasted cherries, sweet apple slaw, grilled bun
- MAPLE SMOKED CHOPPED BRISKET** ** 18
smoked jalapeno parmesan aioli, crispy onions, grilled bun

Choice of house-made BBQ sauce: GF

ROASTED RED PEPPER | MANGO HABANERO JERK | ALABAMA WHITE | SMOKED BOURBON & MOLASSES
BOYLAN'S CHERRY SODA | CAROLINA PEACH | SMOKED JALAPENO HOT SAUCE | PINEAPPLE HABANERO HOT

GF GLUTEN FREE

** CAN BE MADE GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES