

SAWYER'S NOOK

RESTAURANT & LOUNGE

APPETIZERS

- GF Renaud's Signature Soup - 10**
carrot, maple, ginger, crème fraiche
- Elk Meatballs - 14**
ricotta cheese, fresh herbs, rosé sauce, garlic bread
- Mountain Flatbread - 15.5**
potato, bacon, lardon, goat cheese, red onion, crème fraiche, basil
- GF Baked Camembert - 17.5**
fig compote, roasted garlic, wild flower honey, French baguette
- GF Valbella Charcuterie Platter for Two - 28**
coppa, prosciutto, smoked bison, local ham, wild boar paté, fig compote, French baguette

SALADS

- GF Peach Salad - 16**
candied walnuts, julienne apple, feta cheese, arugula, cucumber, spinach crisp, citrus dressing
- Broccoli Deconstructed Salad - 17**
heirloom tomatoes, crispy prosciutto, pickled red onions, dried cranberries, almonds, creamy oregano dressing
- GF Salmon Nicoise Salad - 17.5**
roasted herb crusted salmon, mixed leaves, roasted potato, green beans, teardrop tomatoes, Kalamata olives, poached egg, dijon herb dressing

ENTREES

- GF Stuffed Roast Tomatoes - 18**
beef steak tomatoes, stuffed with rice, chive ricotta, red & green peppers, zucchini, eggplant, asparagus, red onion, mushrooms, gruyère, arugula
- Duck Confit Baguette - 20**
duck confit, caramelized onion, roasted apple, brie cheese, toasted French baguette, lodge fries
- GF Sawyer's Burger - 22**
house ground brisket, aged cheddar, vine tomato, butter leaf lettuce, chipotle aioli, lodge fries
- GF Tartiflette - 22**
kipfler potato, sweet potato, smoked lardon, cream reduction, La Sauvagine brie
- Roasted Pork Tenderloin - 24**
green beans, bacon, mashed sweet potato, cranberry peppercorn sauce

FONDUE & HOT ROCK PLATTERS

- Fondue for Two** - served with assorted vegetables, fresh baked baguette
- Canadian - 36**
cheddar, gruyère, gouda, emmental, maple syrup
- GF Classic - 36**
asiago, emmental, gruyère
- GF Wild Mushrooms - 36**
gruyère, goat cheese, emmental
- GF Hot Rock Platter for Two** - served with broccolini, mushrooms, potatoes
sauces - barbeque, curried yogurt, peanut sauce, garlic aioli
- Protein Trio - 34**
lamb, Alberta beef, pork
- Seafood Trio - 35**
salmon, tiger prawns, scallops
- Game Trio - 40**
bison, elk, wild boar

DESSERTS

- GF Chocolate Fondue for Two - 18**
banana bread, seasonal fresh fruit, bitter sweet chocolate
- Raspberry Crumble - 8.5**
vanilla ice cream
- Double Black Brownie - 8.5**
chocolate ice-cream, vanilla whipped cream, white chocolate & maple sauce

GF gluten free
GF can be prepared gluten free

SAWYER'S NOOK

RESTAURANT & LOUNGE

SINGLE SERVE BEER Tall Can 473ml

Rolling Rock	8.00	Michelob Ultra	9.75
Kokanee	9.50	Goose Island IPA	9.75
Budweiser	9.50	Corona	9.75
Bud Light	9.50	Stanley Park 473ml	9.75
Mill St.	9.75	Noble Pilsner 1897 Amber Ale	
Organic Lager Cobblestone 440ml		Canmore Brewing	11.00
		Ten Peaks Pale Ale Railway Rye IPA	

CANNED COCKTAILS, CIDER & COOLERS

Spiked Seltzer	8.50	Swear Jar	9.50
Cranberry Vodka Lemon Vodka		Whisky Lemonade	
Palm Bay Vodka Soda	8.50	Okanagan Cider 473ml	9.75
Savanna Dry Cider 330ml	9.00	Apple Pear	
		Bud Light Radler 473ml	9.75

WINE

WHITE			
Prospect Pinot Grigio Okanagan, CA			
5oz / 148ml 9.75	9oz / 266ml 14.00	Bottle 750ml	38.00
Matua Sauvignon Blanc Marlborough, NZ			
5oz / 148ml 9.75	9oz / 266ml 14.00	Bottle 750ml	38.00
Quail's Gate Dry Riesling Okanagan, CA			
5oz / 148ml 9.75	9oz / 266ml 16.00	Bottle 750ml	48.00
Kendall Jackson Chardonnay California, US			
5oz / 148ml 12.75	9oz / 266ml 17.00	Bottle 750ml	56.00
ROSE			
Chateau St. Jean Bijou California, US			
5oz / 148ml 11.75	9oz / 266ml 16.00	Bottle 750ml	48.00
RED			
Prospect Cab Merlot Okanagan, CA			
5oz / 148ml 9.75	9oz / 266ml 14.00	Bottle 750ml	38.00
Mission Hill Estates Pinot Noir Okanagan, CA			
5oz / 148ml 9.75	9oz / 266ml 14.00	Bottle 750ml	38.00
Kenwood Sonoma Cabernet Sauvignon Sonoma, US			
5oz / 148ml 11.75	9oz / 266ml 16.00	Bottle 750ml	48.00
Lake Breeze Meritage Okanagan, CA			
5oz / 148ml 11.75	9oz / 266ml 16.00	Bottle 750ml	48.00
BUBBLES			
Lamarca Prosecco Veneto, IT	187ml 10.50	Bottle 750ml	41.50
Pommery Pop Champagne Champagne, FR		200ml	25.00
Pommery Brut Rosé Champagne, FR		Bottle 750ml	88.00

RESERVE WINE

The Okanagan Valley is home to more than 80% of all vineyards in British Columbia. The valley stretches over 250 kilometres across many sub-regions, each with distinct soil and climate conditions suited to growing a range of international award winning varietals.

WHITE	
Longhand Pinot Grigio	40.00
Open Sauvignon Blanc	40.00
Cedar Creek Gewürztraminer	42.00
See Ya Later Chardonnay	48.00
Burrowing Owl Pinot Gris	58.00
RED	
D'Angelo Estate Tempranillo	47.00
Summer Hill Merlot	48.00
Church and State Meritage	51.00
Nk'Mip Pinot Noir	52.00
Wynn's Black Label Cabernet Sauvignon	56.00
Black Hills Syrah	65.00

COCKTAILS (1oz) 9.75

- Sawyer's Vegan Caesar**
vegan caesar mix (dulce), añejo tequila (black barrel), Frank's red hot, celery salt, olives brine, black pepper, cilantro
- Kombucha's Strawberry Fizz**
Happy Belly strawberry hibiscus ginger (Calgary based kombucha), Malibu rum (vegan, peanut, dairy, soy & gluten free)
- Winter Margarita**
Milagro reposado tequila, mezcal, fresh lime juice, simple syrup, egg white
- Autumn in Lake Louise**
bourbon, fresh sage leaves, apple cider, maple syrup
- Cognac French 75**
cognac, lemon juice, simple syrup, splash of prosecco
- Snowflake Martini**
vodka, Blue Curacao, pineapple juice, cream of coconut, honey, coconut flakes
- Mexa Mula**
Milagro reposado tequila, fresh lime juice, pineapple syrup, Grizzly Paw handcrafted ginger beer, cilantro leaves
- Ski Louise Caesar**
Wyborowa vodka, clamato, worcestershire, Frank's red hot, olives

MOUNTAIN SIZE IT! Add an extra ounce 3.75

HOT DRINKS (1oz) 9.50

- Warming Temple**
Marquis De Villard (VSOP), coffee, milk, whipped cream
- Heated Affair**
añejo tequila (black barrel), hot spiced apple cider, whipped cream
- Hot White Russian**
vodka, Kahlua, cream, coffee, whipped cream
- The Polar Bear**
peppermint schnapps, hot chocolate, whipped cream
- Irish Coffee**
Tullamore Dew Irish whiskey, Irish Mist, coffee, whipped cream
- Hot Rum Toddy**
Flor de Caña dark rum, Alberta honey, lemon, cinnamon
- Elephant Nuts**
Amarula cream, Frangelico, coffee, whipped cream

SHOOTERS (1oz)

Jägermeister	4.00	Tullamore Dew	4.50
Jägermeister Spice	4.00	Fireball	4.50

SHOT SKI (1oz)

Jägermeister		Motor Oil, Slippery Temple,	
3 shots	12.00	Burt Reynolds, Kamikaze	
4 shots	15.00	3 shots	11.50
		4 shots	15.25

NON-ALCOHOLIC DRINKS

Coffee or Tea	4.00	Mineral Water	
bottomless cup!		Badoit Sparkling 750ml	8.75
Hot Chocolate Deluxe	4.50	Evian 750ml	8.75
whipped cream, maraschino cherry, sprinkled cocoa		Mocktails	5.75
Bottomless Soft Drink	4.50	Cinderella	
Coke, Diet Coke, Sprite, ginger ale, iced tea		orange juice, lemonade, pineapple juice, lime	
Juice	4.50	Nojito	
orange, apple, cranberry, pineapple		lime, soda & fresh mint	
Monster Energy	5.00	Shirley Temple	
Grizzly Paw	5.50	orange juice, lemonade, Sprite, grenadine, orange	
handcrafted ginger beer		Virgin Caesar	
Budweiser Prohibition	6.00	worcestershire, Frank's red hot, olives, dill pickle	
non-alcoholic beer			

Applicable taxes and gratuities not included. Please inform server of any food allergies.