

## — **STARTERS** —

### **Daily Soup ... \$7**

Kitchen-crafted

### **Garlic Flatbread ... \$10.50**

Garlic butter, bacon, parmesan

### **Chips INN Salsa ... \$8**

House-prepared tortilla chips, freshly made green and red salsas

### **Artichoke Dip For One ... \$12**

Cream cheese, turmeric, artichokes, grilled pita, tortilla chips, garlic toast

*Sharesies (same but bigger) .... \$17*

### **Garden Greens ... \$12**

Mixed greens, garden veggies, feta cheese, balsamic house vinaigrette

*starter size ... \$7*

### **Chick INN Cobb ... \$16**

Chilled roasted chicken thighs, romaine, boiled egg, blue cheese, tomato, bacon bits, avocado, kalamata olives, toasted mustard seed vinaigrette

*starter size ... \$9*

### **Caesar Salad ... \$12**

Romaine, chef-crafted dressing, parmesan cheese, croutons

*starter size ... \$7*

### **Kitch INN Sink Salad ... \$15**

Mixed greens, peppers, sunflower seeds, pecans, radishes, tomatoes, sprouts, pumpkin seeds, balsamic fig vinaigrette

*starter size ... \$8*

Add 6oz Grilled flat iron steak \$9	4oz House-smoked BC salmon \$8	6oz Grilled chicken \$6
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### **Salmon Treats ... \$16**

Hot-smoked salmon, smoked salmon pâté, chef's cured salmon, grilled pita

### **Puffed Brie ... \$14**

Brie baked in puff pastry, tapenade, cranberry sauce, crostini

### **Calamari ... \$12**

Flash-fried, spicy Thai dipping sauce, tzatziki sauce

### **Funky Flatbread ... \$12**

Honey wheat beer, citrus chili-marinated roasted chicken thigh, tangy chipotle BBQ sauce, cilantro, smoked gouda mozza blend

### **Meat Head Charcuterie ... \$17**

Random kitchen creations: house-cured, smoked, sliced, roasted tasty stuff, pickled things

### **Barnyard Sliders ... \$12**

Smoked pork belly, pulled beef, mushroom demi, smoked gouda

## —“ OFF THE GRILL ”—

Served with chef's daily vegetables and your choice of potato or rice

### **Tickled Ribs ... \$29 Full Rack \$24 Half Rack**

Slow braised baby back ribs, kitchen crafted spice rub, house BBQ sauce

### **Chicken Schnitzel ... \$24**

Lemon panko herb crust, roasted tomato and garlic coulis

### **Strip Inn Steak ... \$36**

Hand-cut 10oz Triple A Alberta beef, red wine, green peppercorn demi glaze

### **Steak and Ribs ... \$36**

Hand-cut 8oz Triple A Alberta beef, half rack pork ribs, IPA BBQ sauce

Sautéed garlic mushrooms \$4 Garlic shrimp skewer \$6.50

## —“ LOCAL FAVOURITES ”—

### **Wild Game Meatloaf ... \$24**

House-made, ground bison, ground elk, goat cheese, tomato, smoky bacon, demi glaze, chef's daily vegetables, choice of potato or rice

### **Lamb Shank ... \$22**

Braised, cherry tomato, roasted garlic, feta, black olive, jus, chef's daily vegetables, choice of potato or rice

### **Rich Man's Poutine ... \$22**

Grilled 6oz Alberta flat iron steak, fries, goat cheese, garlic aioli, red wine, beef demi glaze

### **Butter Chicken ... \$20**

Smashed chicken thighs, med spiced creamy tomato curry, grilled pita, raita, coconut rice

### **Butter Vegetarian ... \$18**

Mixed vegetables, chick peas, spiced creamy tomato curry, grilled pita, raita, coconut rice

### **Drunken Short Rib ... \$25**

Boneless slow-braised Alberta beef short rib, 48-hour red wine roast garlic marinade, chef's daily vegetables, choice of potato or rice

### **Salmon Pasta ... \$24**

House cured dill salmon, fried capers, fresh lemon juice, olive oil, garlic, red onion, feta, fettuccine, olives

### **Beef and Wild Mushroom Pasta ... \$22**

Boneless beef short ribs, roasted garlic, red wine wild mushroom sauce, herb puree, sour cream drizzle

## —“ FISHES DISHES ”—

### **Fish and Chips ... \$20**

Cod loins, beer batter, coleslaw, fries, tartar sauce

### **BC Salmon ... \$24**

Oven-roasted salmon fillet, miso, fig, orange, ponzu chutney, chef's daily vegetables, choice of potato or rice

## —“ CHEESE CRUST-STUFFED PIZZA ”—

### **The Classic ... \$19**

Pepperoni, pizza sauce, house cheese blend

**Carnivore ... \$21**

Pepperoni, salami, sausage, ham, bacon bits, chicken thigh, pizza sauce, house cheese blend

**Pig and Pineapple ... \$19**

Gamon ham, fresh pineapple chunks, pizza sauce, house cheese blend

**Cheesy ... \$16**

Pizza sauce, house cheese blend

**Veggie ... \$19**

Fresh tomatoes, mushrooms, onions, pizza sauce, arugula, herb drizzle, house cheese blend

**Sass - E ... \$20**

Spinach, artichoke, sundried tomato, shrimp, pizza sauce, house cheese blend

— **“ HANDFULS ”** —

Served with fries

**Bison Burger ... \$18**

Bison patty, horseradish mayo, cheddar cheese, arugula, tomato, potato scallion bun

**Veg Head ... \$17**

Roast vegetable patty (vegan-friendly), sliced tomato, garlic aioli, lettuce, pickles, spicy jack cheese, potato scallion bun

**INN Burger ... \$16**

Beef patty, smokey bacon, IPA BBQ sauce, chipotle mayo, spicy jack cheese, arugula, focaccia bread

**JI Smoked Meat ... \$18**

Smoked meat, house made special sauce, Swiss cheese, sauerkraut, pita round

**Get INNTuna Fish Sanny ... \$18**

Seared tuna, salmon "bacon", wasabi mayo, avocado, nori, pickled ginger, French bread

**Chicken Little ... \$16**

Panko crusted chicken breast, gammon ham, Swiss cheese, potato scallion bun

Substitute fries for onion rings, sweet potato fries, side caesar, green salad or cobb salad Add \$3

— **“ SWEET ENDINGS ”** —

**Black Bottom Pie ... \$8**

Mocha java ice cream, Oreo crumb crust

**Mom's Cherry Cheesecake ... \$8**

Graham wafer crust, cream cheese, cherry pie filling

**SomethInn Chocolate ... \$8**

Changes but always chocolate

**Saucy "Old Fashion" ... \$8**

Two vanilla ice cream stuffed cinnamon doughnuts (gluten-free), chocolate, strawberry and caramel sauces

**Ice Cream - Chef Crafted ... \$8**

Ask for today's flavour

**Carnival Treat ... \$8**

Mini fried pita, donut holes, cinnamon sugar, lemon cream cheese, caramel sauce

**— " LIQUID DESSERT " —**

**Espresso Martini ... \$10.95**

1oz Vodka, 1oz Kahlua, Espresso

**Blueberry Tea ... \$10.95**

1oz Grand Marnier, 1oz Amaretto, Orange Pekoe

**Liqueur Coffee ... \$8.00**

1oz of either: Amaretto, Baileys, Drambuie, Frangelico, Galliano, Grand Marnier, Jameson's or Kahlua. Other liqueurs may be available - please ask your server

**— " PORT " —**

**Fonseca Bin 27**

\$6.50

**Taylor Fladgate 10yr**

\$7.75

**Taylor Fladgate 20yr**

\$15.00

**— " SCOTCH/IRISH WHISKY (1OZ) " —**

**Johnny Walker Red**

\$5.75

**Jamesons Irish Whiskey**

\$5.75

**Glenlivet 12yr**

\$8.25

**Lagavulin 8yr**

\$10.25

**Dalwhinnie 15yr**

\$10.75

**Oban 14yr**

\$12.00

**— " TEA AND COFFEE " —**

**English Breakfast, Earl Grey**

\$2.50

**Green, Mint, Chamomile**

\$2.50

**Cappuccino, Latte, Mocha**

\$4.00

**Espresso, Americano**

\$3.25

**Filter Coffee - Regular or Decaf**

\$2.50

**Hot Chocolate**

\$3.50