

THE
GALLERY
PIZZA • TAPHOUSE

TAPS

KEGS BY THE PINT

All 16 oz pints, except Smithwicks & Guinness at 20 oz

ROTATING TAP, Local & Crafty	8
SPRINGBANK CHAMPIONSHIP LAGER, Railyard Brewing, 5%	8
CRACKED CANOE, PREMIUM LIGHT, 3.5%, 90 calories	8
BUD LIGHT, Clean & Crisp American Lager, 4.2%	8
MEXICAN LAGER, Origin Brewing, 5%	8
WHAT THE HUCK? Fernie Huckleberry Ale, 5%	8
SHOCKTOP, Belgian White, unfiltered, 5.2%	8
ALEXANDER KEITHS, Pale Ale, 5%	8
BANDED PEAK, Microburst Hazy IPA, 6.1%	8
STANLEY PARK, Amber Ale, 5%	8
SMITHWICKS, (20 oz) Irish Ale, 5%	9.75
GUINNESS, (20 oz), 4.2%	9.75

BEER BOARD

CHOICE OF 3 TAPS (3 X 8 oz glasses = 24 oz)	13
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BIG BERTHA

Celebrating an ACE? A birthday?	16
Or was it a rough day in the rough?!! Your choice of 1 litre (34 oz) tap beer!	

JUG 'O' BEER

64 oz PITCHER	30
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SCOTCH

SINGLE MALT, 12-year. (1 oz.)	12
Glenfiddich Glenlivet Auchentoshan Three Wood Johnny Walker Red	
PREMIUM SINGLE MALT	
12-year, (1 oz.) Macallan	14
14-year, (1 oz.) Oban 14	16
16 Year, (1 oz) Lagavulin	18
SCOTCH BOARD, Choice of two different pours (2 X 1 oz's)	\$28 for 2 oz



WINE

WINE & ROSÉ

6 oz | 9 oz | Half Litre

PINOT GRIGIO, (By the glass)	10 13 24
La Vite, Veneto, Italy, Sustainably Farmed.	
SAUVIGNON BLANC, (By the glass)	14 17 30
La Vite, Veneto, Italy, Sustainably Farmed.	
ROSE, (By the glass)	12 15 26
Maison Idiart, Bordeaux, France, Sustainably Farmed.	
PINOT GRIS, See Ya Latter,	Bottle: 45
Okanagan Falls, BC.	
RIESLING, St Urbans-Hof Estate,	Bottle: 36
Germany.	
SAUVIGNON BLANC, Sumac Ridge,	Bottle: 34
Summerland, BC.	
ROSÉ (DRY), Sandhill,	Bottle: 42
Kelowna, BC.	
CHARDONNAY, J Lohr,	Bottle: 45
Monterey, CA.	

RED

MERLOT (By the glass)	10 13 24
La Vite, Veneto, Italy, Sustainably Farmed.	
CABERNET SAUVIGNON (By the glass)	14 17 30
La Vite, Veneto, Italy, Sustainably Farmed.	
SYRAH (By the glass)	15 18 32
Maison Idiart Bordeaux, France. Sustainably Farmed	
PINOT NOIR (By the glass)	12 15 26
Les Amis, Cesseras, France. Sustainably Farmed.	
CABERNET SAUVIGNON, J Lohr,	Bottle: 65
Monterey, CA.	
ZINFINDAL, Ravenswood,	Bottle: 42
Sonoma, California.	
PINOT NOIR, Meiomi,	Bottle: 45
California.	
MALBEC Norton Privada	Bottle: 50
Argentina.	

BUBBLES

PROSECCO FRIZZANTE (By the flute)	6 oz flute 10
La Vite, Vivissomo, Veneto, Italy, Sustainably Farmed.	
PROSECCO, Anno Domini	Bottle: 46
Veneto, Italy.	
MIMOSA	10
Prosecco Frizzante with choice of orange juice, grapefruit, passion fruit, pineapple or apple cider.	
GRAND MIMOSA	14
Prosecco Frizzante, 1 oz Grand Marnier with choice of orange juice, grapefruit, passion fruit, pineapple, or apple cider.	
THE MIMOSA EXPERIENCE (For at least two!)	35
1/2 litre Prosecco Frizzante with 3 juices to experiment. Choose 3 of: orange juice, grapefruit, passion fruit, pineapple or apple cider.	

COCKTAILS


Choice of: Single (1 oz) / Double (2 oz)



SPRINGBANK CAESAR	12 18
Vodka, extreme bean, house rim spice, fresh Springbank Vertical Farm basil.	
APEROL SPRITZ	12 18
Aperol, Prosecco, sparkling water, orange wheel. Made with love.	
WILD GRIZZLY MULE	12 18
Wildlife vodka, lime juice, apple cider, Grizzly Paw ginger beer, vertical garden mint, lime wheel.	
SPRINGBANK SHAFT	12 18
Park espresso vodka, cold brew coffee, honey syrup, milk.	
PINEAPPLE MILK PUNCH	12 18
Pineapple rum, brandy, lemon, pineapple juice, spice, clarified milk.	
CRANBERRY ORANGE WHISKEY SOUR	12 18
Rupert's exceptional whiskey, orange juice, cranberry juice, lemon juice, simple syrup, sprig of rosemary, cranberries.	
CHAITINI	18 (2 oz)
Vanilla vodka, baileys, cold chai, star anise.	
OLD FASHIONED	18 (2 oz)
Bulliet Bourbon, Angostura bitters, king cube, orange twist.	


NON-ALCOHOLIC

COFFEE ORGANIC, FREE REFILLS or 16oz to go	3.5
Choice: Big Dawg Dark Roast, Decaf Paradise Mountain	
HOT CHOCOLATE (16 oz)	4
FRENCH VANILLA (Vanille Francaise) (16 oz)	4
2% MILK (16 oz)	3
CHOCOLATE MILK (16 oz)	4
GATORADE / G2 / G-ZERO	4
GURU ORGANIC ENERGY DRINK	5.5
JUNIOR PALMER	4 Bottomless
1/2 iced tea, 1/2 lemonade with a splash of goodness.	
FOUNTAIN POP & JUICE	4 Bottomless
Pepsi, Diet-Pepsi, Ginger Ale, 7-Up, Orange Juice, Cranberry juice, Brisk Iced Tea & Lemonade.	
BUBLE SPARKLING WATER (King Can)	4
BOTTLE POP / JUICE	4
GINGER BEER	4
ALCOHOL-FREE BEER, 0%, (King Can)	9
CRFT blonde, pale ale, stout.	

STARTERS

CHICKEN WINGS **18**
 1 pound. House recipes made from scratch:
 Buffalo Hot, Chipotle Honey-Hot, Salt & Pepper, Honey Garlic, Teriyaki,
 Spicy Miso Teriyaki, Garlic Parmesan, Spicy Dill Pickle. Carrots, celery, Ranch.



CRISPY BRUSSEL SPROUTS  **17**
 House-smoked bacon, maple balsamic glaze, whipped goat cheese crema,
 hazelnut pecorino crumble.

BEEF CARPACCIO **23**
 Peppercorn crusted "AAA" Alberta beef tenderloin, parmesan kettle chips,
 truffle aioli, pickled red onion, arugula


SPICY CHICKEN TAQUITOS**18**
 Avocado salsa verde, pico de gallo, queso fresco, cilantro,
 Cool Ranch Dorito crumble

WILD MUSHROOM & TOAST  **17**
 Toasted local sourdough, creamed wild mushrooms, 66-degree poached egg,
 arugula salad



SALADS

VERTICAL GARDEN GREENS  Starter **12** | Entrée **18**
 Fresh grown, 100% pesticide-free greens from our on-site Vertical Garden
 Farm. Rainbow chard & Winterbor kale with cherry tomatoes, cucumber, radish,
 spiced pepitas, sundried cranberries, goat cheese & house vinaigrette.


Add: Blackened chicken breast 6 | Blackened prawns 6

VERTICAL CAESAR Starter **12** | Entrée **18**
 Vertical Farm kale & crispy Romaine hearts with house-smoked bacon, baked
 garlic croutons. Tossed in a creamy garlic parmesan dressing.

Add: Blackened chicken breast 6 | Blackened prawns 6

CAPRESE SALAD  **15**
 Local heirloom tomatoes, fior de latte mozzarella, house-made basil pesto
 (contains walnuts), balsamic reduction, butternut squash chips

SOUP

FRENCH ONION SOUP **12**





We have our very own Vertical Garden Farm located behind the clubhouse. In it, we grow 100% Pesticide-Free and Non-GMO ingredients that we use for our menu and in our fancy cocktails.

Crazy fresh and healthy. **Enjoy!**

HANDHELDS

Gluten-friendly bun or bread available for \$2 extra 


HANDHELDS have choice of: fries | side vertical greens salad
 side vertical Caesar salad. Add \$2 for: sweet potato fries | Tater Tots


GALLERY BURGER (All-Beef, Chicken or Veggie)  **18**
Choice of:
All-Beef (½ lb) | **Grilled Chicken Breast** (6 oz) | **'Know Meat'** Veggie Patty
 Lettuce, tomato, onion, pickle, Chef Matt's awesome sauce, fresh potato bun.


Add: American Cheddar | Smoked Gruyere 1.50 each
Add: Bacon 1.50

"AAA" ALBERTA BEEF DIP **19**
 House roasted "AAA" Alberta beef, charred scallion aioli, sauteed wild
 mushrooms, smoked gruyere, Italian Filone bun, au jus.

MAINS


PAN FRIED ATLANTIC SALMON **25**
 Lemon & herb Israeli couscous, grilled asparagus, caper beurre blanc sauce,
 crispy salmon skin

GRILLED "AAA" ALBERTA FLAT IRON **26**
 Cauliflower & celery root puree, wild mushroom arancini, grilled asparagus,
 confit tomato, red wine demi, house-made hickory sticks

BLACKENED DOUBLE CHICKEN BREAST **25**
 Pan fried skin on chicken, wild rice pilaf, grilled asparagus, mango salsa,
 butternut squash chips

BRAISED SHORT RIB PAPPARDELLE **22**
 Red wine braised Alberta beef short rib shredded in a wild mushroom ragu.
 Served over pappardelle pasta with ricotta, parmesan, fresh herbs, garlic toast.

TURKEY CHORIZO POT PIE**20**
 House-roasted turkey breast, crumbled chorizo, vegetables, potatoes, puff
 pastry. Served with a Vertical Garden Greens salad.

BUTTERNUT SQUASH RAVIOLI **22**
 Duck confit, caramelized onion, sundried tomato, kale, brown butter sauce,
 hazelnut pecorino crumble, garlic toast

PIZZA

Pizza starts at 4:00pm daily, as we make the dough fresh every day!

L - New York Crust (16" round)

M - New York Crust (12" round)

M - Gluten-Free Cauliflower Crust (10" round)

*add \$4 to the 'M' priced pizzas.

M / L

CLASSIC CHEESE**19/24**
 House tomato sauce & our blend of REAL mozzarella,
 pecorino & parmesan cheese.

PEPPERONI**22/27**
 Dry cured pepperoni on our Classic pie.

MEDITERRANEAN VEG**22/27**
 Red peppers, onion, roasted garlic, Kalamata olives, feta cheese,
 Springbank Farm basil pesto (contains walnuts).

CARNIVORE**24/29**
 Italian sausage, cured pepperoni, house-smoked bacon & ham.

HAWAII FIVE-OH**22/27**
 Ham, pineapple, house-smoked bacon.

ROASTED BBQ CHICKEN**23/28**
 Pulled roasted chicken, onions, banana peppers, smoked bacon.

DIAVOLA**23/28**
 Genoa salami, roasted peppers, roasted garlic, onion, arugula,
 Goat cheese, honey sriracha.

MANHATTAN EXTRA TOPPINGS**3 EACH**
 Dry cured pepperoni, Italian sausage, smoked bacon, smoked ham,
 Genoa salami, anchovies, extra REAL mozzarella house cheese,
 Feta cheese, goat cheese, Daya dairy-free cheese.


BRONX EXTRA TOPPINGS**2 EACH**
 Red peppers, banana peppers, jalapenos, mushrooms, onions, tomatoes,
 black olives, pineapple, Springbank Farm kale, Springbank Farm basil-pesto,
 roasted garlic, artichokes.

**True NY pizza pie. 100% REAL mozzarella blend,
 home sauce & dough made the NY way**

"You grab it, you fold it, you like it, you walk"
 -Sal, Joe's Pizzeria, NYC



KID'S

JR. GALLERY BURGER **9**
 ¼ pound of pure AB beef burger, good ol' ketchup & none of that green stuff.
 Served on a soft bun with French fries.

PASTA OF THE DAY**9**
 Chef's pasta surprise with choice of:
 Alfredo sauce, red tomato-basil sauce, or rosé sauce.

CHICKEN FINGERS**12**
 Three pure white chicken breast fingers fried golden brown.
 Served with French fries & plum sauce.
 Add: Extra finger(s) **3 per**

CHICKEN & CHEESE QUESADILLA **9**
 Shredded chicken & mixed cheese grilled between two flour tortilla shells.
 Served with French fries.

SIDES

FRIES  **8**

SWEET POTATO FRIES WITH SRIRACHA AIOLI  **10**

TATER TOTS WITH SRIRACHA AIOLI  **8**

DESSERT

CHOCOLATE LAVA CAKE**10**
 Hot lava center, vanilla ice cream, chocolate drizzle, served in a skillet.

BOURBON CARAMEL APPLE CRUMBLE**10**
 Home-made. Served warm with vanilla ice cream.

D'SERVED ICE CREAM SANDWICHES**6**
 Two fresh baked cookies, hand-scooped Foothills ice cream.
 Made local & six sandos to choose from:

- Cinna-Bun
- Bday Cake
- Chocolate Mint-Chip
- Double Chocolate
- Dunk-a-Roo
- Cookies 'n' Cream

WEEKLY CRÈME BRULEE**10**

THANK YOU!

Your support & kindness is only exceeded by your good looks.
 Have an amazing day!

 **VEGETARIAN**

 **VEGETARIAN OPTION**

 **GLUTEN FRIENDLY**

 **GLUTEN FRIENDLY OPTION**

**GLUTEN FREE WE CAN NOT GUARANTEE 100% GLUTEN FREE AS
 WE DO USE FLOUR IN OUR KITCHEN AND FRYERS. PLEASE ADVISE
 OF ANY ALLERGIES.**