

THE Terrace
LOUNGE & DINING



La Terrazza



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Appetizers & Soups

Antipasto · \$28

Bison meatballs, Italian sausage skewer with agro dolce peppers, Artisan cheeses, Mediterranean mixed olives, grilled artichokes, Italian assorted meats & preserves

Calamari · \$14

Fresh, hand cut calamari tubes flash fried in Big Rock Traditional Ale batter served with pico de gallo salsa

Yam Fries · \$8

Crispy yam fries served with a choice of chipotle mayonnaise or aioli

Five Cheese Bacon Onion Dip · \$14

Accompanied with artisan bread

Three Cheese Nachos · \$17

Corn tortilla chips, oven baked with peppers, tomatoes, black olives, fresh jalapeños & 3 cheese blend.

Served with salsa, guacamole & sour cream.

Add grilled chicken · \$6

Chicken Wings · \$16

House made juicy wings, tossed with your choice of smoky red rub, salt & pepper or spicy hot served with vegetable sticks & choice of blue cheese dip or hot sauce

Nonna's Bison Meatballs · \$12

Hand rolled, spicy arrabiata sauce & ranch drizzle, crostini

House Marinated Olives · \$7

Soup of the day · \$12

Please ask your server for today's creation

Shrimp Croquettes · \$15

Delicate salsa Bianca with black tiger shrimp & a hint of lime, lightly breaded & fried

With lemon crema fresca & sweet chili dipping sauce

Insalata Caprese · \$14

Broxburn farms tomatoes, fresh basil, fior di latte cheese & 12 yr old traditional di Modena balsamic vinegar

Sandwiches & Such

Italian Style Thin Crust Pizza · \$21

house made & hand tossed, please ask your server for today's creation

Roselline · \$21

Chef's signature dish; pasta roses. Fresh house made pasta sheets rolled with locally sourced ham & mozzarella in a creamy tomato rosé sauce

Chicken Fingers · \$14

Crispy Chicken Strips, served with fries & a choice of Kansas City BBQ sauce or honey mustard sauce

Fish & Chips · \$19

Big Rock Traditional Ale battered haddock served with house made aioli & lemon wedge

All items below are served with your choice of: green salad, hand cut fries, yam fries, onion rings or soup

Stuffed Cheese Burger · \$20

Hand smashed burger, stuffed with Fontina cheese & topped with chili bacon jam, braised pork belly, smoked mozzarella on a classic burger bun

BLT Crispy Sriracha Chicken Burger · \$19

Butter milk marinated, double dredged chicken breast, bacon, Sriracha mayo, lettuce, tomato, onion & pickle on a rustic pretzel bun

Desserts & Dessert Wine

Lemon Tart with Honeycomb Ice Cream · \$13
Lemon jelly & baked meringue

Cheese Plate · \$17
Chef's daily creation, please ask your server for today's flavours

Pear Ricotta Torta · \$13
Hazelnut Sable, poached pear in Cointreau & blood orange sauce

Baked Cranberry Torta di Formaggio · \$12
Cranberry compote & vanilla Chantilly with fresh berries

Caramellata (Italian style "Crème Brûlée") · \$11
White chocolate, cream,
please ask your server for daily flavour

Chocolate Brownie · \$12
Decadent chocolate brownie, caramelized popcorn, chocolate fudge
sauce, salted caramel gelato & streusel

Biscotti with Vin Santo · \$15
2oz of Tuscany's famous dessert wine with house-made
biscotti for dipping

Tiramisu · \$13
La Terrazza's twist on a Italian classic. Mascarpone cream mousse with
coffee sauce, espresso ice cream & amoretti biscuit

Sorbet or Gelato \$3 per scoop
Mango, lemon, raspberry, house made vanilla bean or dark chocolate

Dessert Wine

Vidal Icewine · VQA, Inniskillin, Niagara, Canada
50ml bottle · \$18

Vidal Icewine · VQA, Vineland, Niagara, Canada
375ml bottle · \$99

Black Muscat · Quady, Elysium, California, USA,
2 oz. glass · \$8
375ml bottle · \$34

Vin Santo Del Chianti Classico, Castello di Meleto, Tuscany, Italy
2 oz glass · \$11

Signature Cocktails

2oz. (unless indicated)

Juniper Flower (2.5 oz) · \$14

Gordon's Gin, St-Germain Elderflower Liqueur,
Dr. McGillicuddy's Peach Schnapps, fresh lemon juice & simple syrup

Lychee Caipirinha (2.5oz) · \$15

Leblon Cachaca, Soho Lychee Liqueur, Lychee juice, sugar syrup
& fresh lime juice

Smokeback Mountain Margarita (2.5oz) · \$14

El Jimador Reposado Tequila, Cointreau, Sombra Mezcal,
fresh lime juice & sugar syrup

Kiwi Daiquiri · \$13

Matusalem Classico 10 year old Rum, muddled with simple syrup,
fresh cut kiwi fruit & lime juice

Fresh Fraise (2.5 oz) · \$14

Dubonnet, Martin Miller's Gin, Zubrowka Bison Grass Vodka,
muddled with fresh strawberries & lemon juice

Woodford Sour · \$15

Woodford Reserve Bourbon, freshly squeezed lemon juice, demerara
simple syrup, Angostura bitters, egg white, Tuaca Vanilla Liqueur
& a bourbon cherry

Kingston Mule (2.75oz) · \$14

Appleton Estate Reserve Rum, Domaine de Canton Ginger Liqueur,
Harveys Amontillado Sherry, fresh lime juice & ginger syrup

Espresso Martini · \$14

360 Madagascar Vanilla Vodka, Kaluha, Crème de Cacao
& espresso

Classic Cocktails

2oz. (unless indicated)

Classic Vodka Martini · \$17

Park Distillery Banff Vodka is a locally sourced vodka made with Glacier water & 100% Alberta grain. The result is a truly smooth Martini.

Manadero Sangria · \$14

Orchid Mango Liqueur, Triple Sec, Beringer White Zinfandel, lemons, limes & demerara simple syrup topped with a dash of soda

Mojito · \$13

Havana Club Añejo Reserva Rum, fresh lime muddled with mint & demerara simple syrup, topped with a dash of soda

Long Island Iced Tea (2.5 oz) · \$14

Stolichnaya Vodka, Gordon's Gin, Bacardi White Rum, El Jimador Tequila, Triple Sec, fresh lemon juice & coke

Negroni (2.5 oz) · \$14

Gordon's Gin, Campari, Cinzano Rosso Sweet Vermouth & Regan's #6 orange bitters

Sazerac · \$13

Tangle Ridge 100% Rye Whisky, Pernod Absinthe, Peychaud's bitters & simple syrup

Park Avenue Manhattan (2.5oz) · \$14

Park Distillery Glacier Rye, Lillet Blanc, Cherry Marnier, Regan's #6 orange bitters & an orange twist

Caesar · \$12

Stolichnaya Vodka, S & P, lemon, lime, Tabasco, Worcestershire & clamato juice with a pickled asparagus spear

Specialty Coffees

**made with sustainably grown Sumatran organic dark roast
coffee**

After 8 Coffee · \$12

Crown Royal, Crème de Menthe, Crème de Cacao, topped with
liqueur infused cream

BPL - 52 · \$13

Godiva White Chocolate Liqueur, Tia Maria &
Hennessey VS Cognac topped with liqueur infused cream.

Banff Coffee · \$13

Crown Royal, Kahlua & Sortilege Maple Whiskey topped with liqueur
infused cream.

St-Rémy Coffee · \$12

St-Rémy a la Crème, Peppermint Schnapps & Malibu Coconut Rum
topped with liqueur infused cream.

Bellissimo Coffee · \$12

Frangelico & Galliano, topped with liqueur infused cream.

Wine

Wine by the Glass 5 oz. , 9 oz. & Bottle

White Wine

	5oz.	9oz.	Btl
House White	· \$8	· \$13	NA
Chardonnay, Beringer California	· \$9	· \$14	· \$38
Grecanico, La Segreta Bianco, Planeta, Italy	· \$10	· \$16	· \$46
Pinot Grigio, Alpha Zeta, Italy	· \$11	· \$16	· \$46
Riesling, Cave Spring, Niagara, Canada	· \$11	· \$18	· \$48
Cortese, Gavi Di Gavi, Fontanafredda, Italy	· \$10	· \$16	· \$46
Sauvignon Blanc, Villa Maria, New Zealand	· \$10	· \$16	· \$46

Red Wine

	5oz.	9oz.	Btl
House Red	· \$8	· \$13	NA
Chianti, Castello Di Gabbiano, Tuscany, Italy	· \$9	· \$15	· \$42
Malbec, Savian Vini - Le Contrade, Veneto, Italy	· \$11	· \$19	· \$52
Pinot Noir, See Ya Later, Okanagan, Canada	· \$12	· \$20	· \$56
Shiraz, Wynns Coonawarra, Estate, Australia	· \$11	· \$18	· \$50
Valpolicella, Alpha Zeta, Italy	· \$11	· \$16	· \$46

Rosé

	5oz.	9oz.	Btl
White Zinfandel, Beringer, California, USA	· \$8.5	· \$14	· \$38

Champagne & Sparkling Wine

	200ml	375ml	750ml
Prosecco, Canella DOCG, Italy	· \$15	· n/a	· \$48
Cava, Freixenet Cordon Negro, Spain	· \$12	· \$23	· \$38
Veuve Clicquot Ponsardin Brut, Champagne, France	· \$54	· \$110	
Rose Cava, Poema, Brut, Catalonia, Spain		· \$42	
Sparkling, See Ya Later Ranch, Brut, Canada		· \$60	
Champagne, Dom Perignon, Brut, Champagne, France		· \$369	

Beer

Draft Beers (16oz.)

Big Rock, Session iPA, Canada	· \$8
Tool Shed, Flat Cap Stout, Canada	· \$9
Kronenbourg, Euro Pale Lager, France	· \$9.5

Domestic Beers by the bottle

Big Rock Feature Beer, Canada	· \$6.75
Kokanee, Lager, Canada	· \$6.75
Alexander Keith's, India Pale Ale, Canada	· \$6.75
Big Rock, Grasshopper, Wheat Ale, Canada	· \$6.75
Molson Canadian, Lager, Canada	· \$6.75
Wild Rose, Velvet Fog, Wheat Ale, Canada	· \$7.5
Wild Rose, Barracks Brown, Ale, Canada	· \$7.5
Original 16, Copper Ale, Canada	· \$7.5
Budweiser or Bud Light Lager, USA	· \$6.75
Bud Light Lime, Lager, USA	· \$7.5

Imported Beers by the bottle

Steinlager Pure, New Zealand	· \$7.5
Corona, Mexico	· \$7.5
Heineken, Holland	· \$7.5
Sapporo, Japan	· \$7.5
Peroni Nastro Azzurro, Italy	· \$7.5

Boutique Beers (500ml)

Erdinger, Weiss Bier-Blonde, Germany	· \$11
Erdinger, Weiss Bier-Dunkel, Germany	· \$11
Stiegl Bier, Lager, Austria	· \$9
Guinness, Stout, Ireland	· \$9

Gin, Vodka & Rum

Gin 1oz.

Gordon's	· \$6.75
Tanqueray	· \$7
Martin Miller's	· \$8
Plymouth	· \$9
Hendrick's	· \$9
Empress 1908 Victoria Distillers	· \$9
The Botanist	· \$10
Park Distillery Alpine Dry (Banff)	· \$10
Wild Life (Canmore)	· \$10

Vodka 1oz.

Stolichnaya Vodka	· \$6.75
360 Madagascar Vanilla	· \$7
Zubrowka Bison Grass infused	· \$9
Hangar 1	· \$9
Park Distillery (Banff)	· \$10
Park Distillery Chili (Banff)	· \$10
Wild Life (Canmore)	· \$10
Beluga Noble Russian	· \$11

Rum 1oz.

Bacardi White	· \$6.75
Sailor Jerry Spiced	· \$7.25
Havana Club Añejo Blanco	· \$7.25
Havana Club Añejo Reserva	· \$7.25
Appleton Estate VX	· \$7.25
Kraken Spiced Dark	· \$7.50
Mount Gay	· \$8
Leblon Cachaca Sugarcane Spirit (Brazilian)	· \$8
Matusalem 10 yr	· \$10
Mount Gay XO	· \$11
Dictador 20 yr	· \$15

Whisky

Whisky 1oz.

Bushmills Irish Whiskey	· \$6.75
Tullamore Dew Irish Whiskey	· \$7
Johnnie Walker Red, Highland region	· \$6.75
Johnnie Walker Black, Highland region	· \$8.5
Adelphi, Speyside & Islay region	· \$8
The Glenlivet 12 yr, Speyside region	· \$9
Glenfiddich 12 yr, Speyside region	· \$9
Chivas Regal 12 yr, Speyside region	· \$9
Glenkinchie 10 yr, Lowlands region	· \$12
Glenmorangie 10 yr, Highland region	· \$12
Cragganmore 12 yr, Speyside region	· \$13
Talisker 10 yr, Island region	· \$14
Dalwhinnie 15 yr, Highland region	· \$14
Lagavulin, 16 yr, Islay region	· \$16
GlenDronach Allardice 18 yr, Highland region	· \$20
Dalmore King Alexander III, Highland region	· \$20

Single Malt Scotch Whisky Flight (3oz.) · \$32

Glenkinchie 10 yr Lowland - fragrant yet reserved, with a clean, fresh flavour and a dry gingery finish.

Dalwhinnie 15 yr Highland - Sweet & balanced on a smooth fruity palate with honey, malt & a very subtle note of peat.

Lagavulin 16 yr Islay - Dry peat smoke fills the palate with a gentle but strong sweetness, followed by sea and salt with touches of wood.

Bourbon, Rye & Tequila

Bourbon 1oz.

Jim Beam	· \$6.75
Jack Daniel's Old No. 7 Tennessee Whiskey	· \$7.25
Jack Daniel's Honey Tennessee Whiskey	· \$7.25
Buffalo Trace	· \$7.25
Jack Daniel's Gentleman Jack Whiskey	· \$8.5
Woodford Reserve	· \$10.5
Jack Daniel's Single Barrel	· \$11
Blanton's Original Single Barrel	· \$13
Woodford Reserve Double Oaked	· \$15

Rye 1oz.

Canadian Club Canadian Whisky	· \$6.75
Crown Royal Canadian Whisky	· \$7.5
Tangle Ridge Rye	· \$7.5
Park Distillery Glacier Rye (Banff)	· \$10
Pendleton 1910 Rye	· \$11

Tequila 1oz.

El Jimador Reposado	· \$8
1800 Tequila Añejo	· \$11
KAH Tequila Blanco	· \$13
Casamigos Tequila Reposado	· \$13
Milagro Select Barrel Reserve Reposado	· \$14
Sombra Mezcal	· \$14
Herradura Reposado	· \$16

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