

DINNER



TO START

CHEF'S FEATURE SOUP **11**
served with ciabatta bun or gluten free crackers

CRAVE COBB SALAD **GF** **20**
artisan greens, grape tomatoes, cucumber, free-range
hard boiled egg, avocado, goat's cheese, chicken,
bacon, grainy mustard vinaigrette

CLASSIC **10/18**
CAESAR SALAD **GF**
romaine hearts, herb croutons, bacon, parmigiano
reggiano, lodge-made caesar dressing

BABY SPINACH **18**
 & FIELD GREEN SALAD **GF, V, V+**
pear, melon, cherry tomatoes, carrot, cucumber,
organic seed brittle, feta, orange-tarragon dressing

BYO GREEN SALAD **GF, V+** **8/15**
artisan greens, grape tomatoes, cucumber, carrot
+ your choice of dressing: grainy mustard vinaigrette,
garlic-tahini, sundried tomato dressing, aged balsamic
with extra virgin olive oil
+
goat's cheese, feta or parmesan..... 3
two free-range hard-boiled eggs..... 4
bacon 3
half avocado 3
chicken thigh..... 6

GF gluten free option available
V vegetarian
V+ vegan option available
N contains nuts

Please notify your server regarding any allergies or dietary requests. 18% gratuity added to all parties of 6 or more.

DINNER



SNACKS

POTATO & CHEESE CROQUETTES ∇	15
served with parmigiano reggiano & salsa brava	
SALMON CAKES	18
served with harissa aioli & pickled cucumber	
1^{LB} GOURMET CHICKEN WINGS GF	22
choose from salt & pepper, sweet chili, bbq or gochujang hot sauce, served with ranch	
NACHOS GF, ∇	18
tortilla chips, diced peppers & onions, tomato, olives, jalapeño peppers, shredded alberta cheddar, mozzarella, sour cream & salsa	
+	
guacamole.....	3
bbq beef strips.....	10
taco spiced chicken.....	6

HAND HELDS

<i>served with your choice of fries, sweet potato fries, or artisan greens</i>	
<i>upgrade to caesar salad.....</i>	<i>3</i>
<i>gf bun.....</i>	<i>3</i>

CLASSIC CRAVE BEEF BURGER	24
bacon, aged cheddar, lettuce, tomato, dill pickles & crave burger sauce served on a brioche bun	
ALBERTA BISON BURGER	27
sautéed mushrooms, swiss cheese, lettuce, tomato, dill pickles & harissa aioli served on a brioche bun	
CRISPY CHICKEN BURGER	24
lettuce, sliced tomato, havarti, dill pickles & chipotle mayo served on a brioche bun	
AAA ALBERTA BEEF CHEESESTEAK	24
sautéed AAA alberta beef, onion, peppers, mushrooms, provolone, creamy garlic sauce served on schiacciata bread	
VEGAN FALAFEL WRAP $\nabla\oplus$	24
chickpea falafel, artisan greens, pickled turnip, red onion, sweet peppers & garlic-tahini dressing, served on a whole wheat tortilla	

DINNER



MAINS

FISH & CHIPS	26
6 ^{oz} beer battered icelandic haddock served with coleslaw, classic tartar sauce & fries	
GRILLED	38
ALBERTA AAA STRIPLOIN GF	
8 ^{oz} striploin served with locally sourced vegetables, garlic potatoes & mushroom jus	
GRILLED	36
MAPLE SOY GLAZED SALMON GF⓪	
served with garlic rice, locally sourced vegetables, togarashi mayo & furikake	
BBQ PORK RIBS GF⓪	36
lodge-smoked ribs served with locally sourced vegetables & fries or garlic potatoes	
BUTTER CHICKEN GF⓪, N	27
grilled tandoori chicken in creamy tomato-cashew sauce served with garlic rice, naan, raita & papadums	

DESSERTS

CRÈME BRÛLÉE GF	12
madagascar vanilla, seasonal berries	
DARK CHOCOLATE BROWNIE GF	12
raspberry coulis, vanilla ice cream	
BERRY TART	12
berry compote, crème chantilly	
SORBET OF THE DAY GF, V+	
1 scoop.....	7
2 scoop.....	9
3 scoop.....	11
ICE CREAM GF	
chocolate or vanilla bean	
1 scoop.....	7
2 scoop.....	9
3 scoop.....	11

DINNER



AFTER DINNER DRINKS

IRISH COFFEE

coffee, whisky & whipped cream

1 ^{oz}	8
2 ^{oz}	14

SPANISH COFFEE

coffee, kahlua, tia maria & whipped cream

1 ^{oz}	8
2 ^{oz}	14

B-52

baileys, kahlua, triple sec & whipped cream

1 ^{oz}	8
2 ^{oz}	14

DESSERT WINE + PORT

videl ice wine | vineland estates, niagara, ontario

375 ^{ml}	99
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videl ice wine | inniskillin, niagara, ontario

50 ^{ml}	18
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late bottled vintage port | taylor fladgate, portugal

2 ^{oz}	7
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20 year port | taylor fladgate, portugal

2 ^{oz}	16
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DRINKS



COCKTAILS

CAESAR

vodka, tabasco, worcestershire & salt & pepper

1^{oz} **8**
 2^{oz} **12**

LIME MARGHARITA 1.50Z **11**

blanco tequila, lime, orange liqueur
 & organic cane sugar

LONG ISLAND ICED TEA 2.0Z **14**

vodka, gin, white rum, tequila, triple sec
 & lemon juice

NEGRONI 2.50Z **14**

gin, sweet vermouth & campari

ROSÉ SPRITZER **11**

rosé, rose petal syrup, lime juice & soda water

STRAWBERRY SMASH 1.50Z **11**

gin, clarified strawberry, lemon, mint &
 organic cane sugar; lightly carbonated

BEER

16^{oz} DRAFT

alberta genuine draft, big rock, calgary, ab **8**

LOCAL

grasshopper wheat ale, big rock, calgary, ab **8**

ipa, alexander keiths, ns **7.5**

lager, kokanee, bc **7.5**

lager, molson canadian, qc **7.5**

traditional ale, big rock, calgary, ab **8**

INTERNATIONAL

asahi, japan **8.5**

corona, mexico **8.5**

guinness stout, ireland **10**

heineken, netherlands **8.5**

stiegl lager, austria **10**

KINDA BEER

rock creek dry cider, big rock, calgary, ab **8.5**

shandy, grizzly paw, canmore, ab **10**

stiegl radler, austria **10**

DRINKS



WINE

SPARKLING

champagne, garet brut tradition, france	
375ml	65
750ml	120
brut reserva cava, segura viudas, spain	
200ml	14
750ml	43
prosecco, benvolio, italy	
187ml	16
750ml	49

WHITE

5oz | 9oz | BTL

house white	9 14 na
chardonnay, beringer, california, usa	10 16 43
sauvignon blanc, te henga, nz	12 19 51
gewurtztraminer reserve, willm, france	48
pinot grigio, beringer, california, usa	43
riesling, henry of pelham, niagara	50
riesling, urban riesling, mosel, germany	47
viogner, yalumba, aus	49

ROSÉ

5oz | 9oz | BTL

house rosé	9 14 na
refosco, igt, rosa dei masi, italy	49
rosé, beringer, california, usa	43

RED

5oz | 9oz | BTL

house red	9 14 na
malbec, luigi bosca, mendoza, argentina	12 19 51
shiraz, scruffy's, nugan estate, aus	13 21 57
cabernet sauvignon, beringer, usa	43
merlot, gnarled vine, california, usa	54
pinot noir, see ya later, bc, canada	58
chianti, cecchi, italy	46
tempranillo, cune, seleccion de fincas, spain	51
zinfandel, ironstone, california, usa	48