

# Cocktail Battle!

Top selling drink wins!

## Transfusion Spritz | 15 1.5oz

Valley Vodka, Bitters, Ginger Beer, Concord Grape Juice, Lime, Prosecco

## Pink Drift | 15 1.5oz

Rosemary Gin, Raspberry Syrup, Lemon, Cinnamon Syrup, Bitters

## Chinook Refresher | 10 Mocktail

Falernum, Pineapple Juice, Lime, Ginger Beer

# Seasonal Brews

Check out our core beers on our main menu!

16oz Glass | 9

20oz Pint | 11

60oz Pitcher | 30

4x5oz Sampler | 14

Here for a good time, not a long time...

Please ask your server what's currently being poured from the list below.

**Bighorn Nut Brown** · 5.5% · Nutty, Sweet, Full

**Bohemian Pilsner** · 5% · Light & Sweet Malt, Pleasureable Bitterness

**Pretty Bloody Good Black Cherry Sour** · 4.7% · Bold, Tart, Chocolatey

**The Wanderer Belgian Dark Strong**

Aged in Wild Life Single Malt Whisky Barrels · 10.5% · Dark Fruit, Toffee, Oak

# Pizza Battle!

two cooks go head to head to be crowned the pizza champion of the month

## Blake's "It's close enough to be a pastrami sandwich" | 25

sliced pastrami, dijon bechamel base, swiss cheese, pickled red onions, thousand island dressing drizzle, everything bagel seasoning

VS

## Brad's "Pineapple belongs on pizza" | 25

smoked ham, caramelized diced pineapple, provolone cheese, swiss cheese, bacon bits, tomato base, honey bbq drizzle



Visit our **TAPROOM** downstairs on your way out & get **10% OFF MERCHANDISE** when you show your Tank310 restaurant receipt. Ask your server for details.

If you'd be so kind...  
all feedback is cherished!



Review  
us on  
Tripadvisor



WiFi: GrizzlyGuest Password: grizzlybear

12-18-25

# TANK310

## SIP



▲ = Alberta Made

● = Recent Award Winners



## Beer



Brewed here! The Grizzly Paw Brewing Company

16oz Glass | 9 20oz Pint | 11 60oz Pitcher | 30 4x5oz Sampler | 14

**Founders Series** The beers that started it all in 1996.

**Powder Hound Blonde Ale** • IBU 15 ABV 4.5% • Crisp, Refreshing, Light

**Grumpy Bear Honey Wheat** • IBU 14 ABV 5.0% • Golden, Honey, Sweet

25 **Beavertail Raspberry Ale** • IBU 10 ABV 5.0% • Fresh, Delicious, Tart

**Rutting Elk Red** • IBU 22 ABV 5.0% • Chocolate, Roast, Balanced

**Summit Series** For the hop lovers.

24 **Rundlestone Easy IPA** • IBU 28 ABV 3.9% • Tropical, Uplifting, Bright

24 **Three Sisters Pale Ale** • IBU 31 ABV 5.3% • Unfiltered, Citrus, Delicious

**Evolution IPA** • IBU 67 ABV 6.2% • Passionfruit, Pine, Hop-o-licious

**Seasonals** Take a look at our feature card for the current list.

## Cider, Gluten & Alcohol Free

473ml Can

**Tool Shed Zero People Skills Patio Ale** *Calgary* - ABV 0.5% | 9 ▲

**Tool Shed Zero Red Rage Red Ale** *Calgary* - ABV 0.5% | 9 ▲

**Core Values Return of the Mac Cider** *Canmore* - ABV 6.5% | 13 ▲

**Core Values Diamond Dogs Cider** *Canmore* - ABV 6.5% | 13 ▲

**Helix Gluten-Free NEIPA** *Quebec* - ABV 5.1% | 14

**Helix Gluten-Free Saison** *Quebec* - ABV 5.2% | 14

## Spirits

1oz

We've hand selected international classics and Canadian craft spirits

### Vodka ▲

Valley Vodka | 8

Park | 10

Park Chili | 10

### Gin ▲

Wild Life | 10

Wild Life Rundle Bar | 10

Wild Life Barrel Aged | 12

Park Flora & Fauna Botanical | 11

### Port 2oz

Taylor Fladgate 20 Year | 20

### International Whiskey

Nikka, Coffey Malt *Japan* | 16

Yellow Spot *Ireland* | 18

Lagavulin 16 Year *Scotch* | 21

### Canadian Whisky

Bearface 7 Year Triple Oak | 8

Crown Royal Northern Harvest Rye | 8

Wild Life Wheat *Canmore* | 14 ▲

Forty Creek Confederation Oak Blend | 15

➔ 5 x 0.5 oz Flight | 28

### Tequila

Fandango Mezcal | 9

El Tequileño Blanco | 9

El Tequileño Reposado | 9

El Tequileño Platino | 14

El Tequileño Gran Reserva | 15

El Tequileño Sassenach | 18

➔ 3 x 0.5 oz Flight | 19

El Tequileño Reposado Rare | 39

### Rum

Havana Club 3 Year | 8

Appleton Estate | 8

Kraken Gold Spiced | 8

Zaya 16 Year | 13

### Brandy

Courvoisier V.S.O.P. Cognac | 15

Boulard XO Calvados | 14

Hennessey XO Cognac | 27

## Zero Proof

Remain Rooted in Reality



### Adrenochrome | 10

Apple Juice, Ginger Beer, Lemon Juice, Cinnamon Syrup

*Make it Low Proof:* Add 1oz Bearface Whisky +4



### Deep State | 10

Thai Red Tea, Pineapple Juice, Caramel Syrup

*Make it Low Proof:* Add 1oz Appleton Estate Rum +4



### Chemtrails | 10

Cherry Syrup, Orgeat, Lemon Juice, Mint

*Make it Low Proof:* Add 1oz Wild Life Gin +4

## Soda

Local & Handcrafted ▲

355ml Can | 4

Produced right here in small batches with real cane sugar and mountain fed water, caffeine free.

**Orange Cream Soda** 22

**Root Beer** 22

**Grapefruit Soda** 24

**Better Lemon:** Only 1g of Sugar, 15 Calories.

**Cream Soda**

**Black Cherry Cola** 24

**Ginger Beer**

## Grapes

5oz/8oz/Bottle

### White

See Ya Later Ranch | Riesling *BC*

14/20/55

Cable Bay | Sauvignon Blanc *New Zealand*

15/23/60

Hester Creek | Pinot Gris *BC*

16/24/65

Camara, Tenuta Mazzolino | Chardonnay *Italy*

18/25/70

### Rosé

Joya Rosé | Castelão & Camarate *Portugal*

10/15/40

### Sparkling

Arnaces | Prosecco *Italy*

9/42

Taittinger | Champagne *France*

110

### Red

Donna Laura, Ali | Sangiovese *Italy*

14/20/55

Henry Lagarde | Organic Malbec *Argentina*

15/23/60

Noble Ridge | Meritage *BC*

16/24/65

Maison Chanzy | Pinot Noir *France*

19/27/75

Hester Creek | Syrah *BC*

70

Venta Las Vacas | Tempranillo *Spain*

75

Les Hautes Granites | Syrah Blend *France*

85

Tenuta Di Arceno | Chianti Riserva *Italy*

95

## Craft Cocktails

Infused with the same passion as our craft beer



### Bow Valley Caesar | 16 1.5oz 🌶️

Vodka, Park Chili Vodka, Lime, Worcestershire Sauce, Clamato



### The Normandy | 18 2oz

Calvados XO, Benedictine, Honey, Aromatic Bitters, Orange Bitters



### Mountain Mule | 15 2oz

Valley Vodka, Lime, House Ginger Beer



### Thyme Traveler | 16 2oz

Thyme Infused Park Vodka, Peach Liqueur, Elderflower Liqueur, Lemon Juice



### Brown Butter Old Fashioned | 17 2oz

Brown Butter Infused Bearface 7 years Triple Oak, Rich Demerara Syrup, Aromatic Bitters



### Smoke Signals | 18 2oz

Mezcal, Amaro Nonino, Pineapple Juice, Lemon Juice, Agave Syrup, Cocoa Bitters, Aromatic Bitters



### Cherry Waves | 18 2oz

Park Flora & Fauna Botanical Gin, Amaretto, Cherry Syrup, Luxardo Maraschino, Lemon Juice, Peychaud's Bitters



### Thai Red Tea Martini | 16 2oz

Red Tea Infused Spiced Rum, Thai Red Tea, Bailey's, Caramel Syrup, Cocoa Bitters



### Barrel Aged Negroni | 16 2oz

Wild Life Gin, Cocchi Vermouth di Torino, Campari

# TANK310

## SAVOUR



### Small Bites

**Mushroom Leek Soup** cup | 6 bowl | 13  
coconut milk, with bacon lardons and focaccia garnish  
*Suggested Pairing: Grumpy Bear Honey Wheat*

**Sour Cream Focaccia | 13 V**  
daily baked focaccia, rosemary, sea salt, seasonal butter  
*Suggested Pairing: Powder Hound Blonde Ale*

**Tank310 Chicken Wings | 22**  
southern rubbed & grilled wings,  
your choice of Carolina BBQ or Yakitori Sauce with sesame  
*Suggested Pairing: Rutting Elk Red*

**Caprese Dip | 19 V**  
roasted garlic and ricotta dip, confit tomatoes, basil oil, crostini  
*Suggested Pairing: Powder Hound Blonde Ale*

**Sticky Ribs | 23 GF**  
thin sliced beef ribs, tamarind five spice glaze,  
pickled shishito peppers, gochujang  
*Suggested Pairing: Rutting Elk Red*

**Bacon Slab Caesar | 21**  
double smoked pork belly, crispy capers, gem lettuce,  
candied mustard, herbs, brown butter breadcrumb  
*Suggested Pairing: Powder Hound Blonde Ale*

### Big Bites

**Alberta Striploin Steak 8oz | 49 12oz | 56**  
duck fat potatoes, braised shallots, seasonal vegetables,  
compound butter, demi glaze  
*Suggested Pairing: Rutting Elk Red*

**Confit Chicken Leg | 39 GF**  
maple glazed brussels sprouts, roasted carrots & bacon lardons  
*Suggested Pairing: Evolution IPA*

**Braised Beef au Poivre | 43**  
slow cooked overnight in a green peppercorn demi glaze,  
served with roasted root vegetables and creamy polenta  
*Suggested Pairing: Rutting Elk Red*

**Lamb Shank | 43**  
confit lamb shank, mint chimichurri, polenta, seasonal vegetables  
*Suggested Pairing: Evolution IPA*

**Duck Ragout | 32**  
*Canmore Pasta Co.'s* penne pasta, brown butter bread crumbs,  
parmesan cheese, duck bacon, Calabrian chili oil  
*Suggested Pairing: Rundlestone Easy IPA*

**Pork Chop | 39**  
bone-in and brined thick chop, garlic jalapeno agave glaze,  
roasted polenta, seasonal vegetables and pickled jalapenos  
*Suggested Pairing: Three Sisters Pale Ale*

**Salmon Bowl | 35**  
chili crisp honey soy glaze, couscous, feta,  
cilantro & cucumber salad, adobo, chipotle mayo  
*Suggested Pairing: Grumpy Bear Honey Wheat*

**Anand's Curry | 29 V**  
paneer cheese, butter curry gravy, large couscous,  
cashews, garnished with crispy onion & cilantro  
replace paneer for chicken +2  
*Suggested Pairing: Rundlestone Easy IPA*

### Vegetable Forward

**add:** 5oz smoked brisket +12, 6oz grilled chicken +9

**Brussels & Beet Salad | 22 V**  
red curry sauce, pickled raisins, citrus basil dressing,  
goat cheese, mint, thai basil oil  
*Suggested Pairing: Rundlestone Easy IPA*

**Butternut & Blueberry Salad | 19 V**  
roasted squash, toasted pecan, blueberry,  
sheep's milk feta, nutritional yeast dressing  
*Suggested Pairing: Grumpy Bear Honey Wheat*

**Cauliflower & Couscous | 26 VG**  
roasted in fresh harissa paste, couscous,  
lemon coconut yogurt, seasonal vegetables, chimichurri  
*Suggested Pairing: Evolution IPA*

**Hiker's Hummus | 21 VG**  
marinated shimeji mushrooms, warm hummus,  
mushroom oil, IPA pan bread, crispy garlic  
*Suggested Pairing: Rundlestone Easy IPA*

### Handhelds

served with Butternut & Blueberry Salad or upgrade:  
Mushroom Leek Soup +2 Caesar Salad +3  
**GF Bun +3** (*We do not serve fries in this facility.*)

**310 Burger | 27**  
brie, thick cut bacon, butterleaf lettuce, balsamic  
tomato onion jam, chipotle mayo & crunchy onions  
*Suggested Pairing: Grumpy Bear Honey Wheat*

**Alberta Brisket Sandwich | 27**  
our signature smoked brisket, shallot donair sauce,  
gouda, mustard slaw, maple BBQ sauce  
*Suggested Pairing: Rutting Elk Red*

**Veggie Burger | 24 V**  
pesto roasted portabella, fresh mozzarella, butter lettuce,  
sundried tomato tapenade aioli, roasted peppers  
sub *People Food Know Meat Patty* +2  
*Suggested Pairing: Evolution IPA*

### Forno Pizza

**add:** hot honey dip +2

**Pepperoni Pizza | 25**  
*Pioneer* pepperoni, pickled shishito peppers, chili sesame oil,  
mozzarella, crushed tomato & roasted garlic sauce  
*Suggested Pairing: Evolution IPA*

**Pesto Pie | 25 V**  
basil pesto, roasted mushrooms, mozza, goat cheese,  
roasted red peppers, grape tomatoes, bagel seasoning  
*Suggested Pairing: Three Sisters Pale Ale*

**Buffalo Jump | 26**  
bison bolognese base, shredded mozzarella,  
herb roasted mushrooms, pickled red onions,  
maple bacon bits, fried sage, sage oil, chopped parsley  
*Suggested Pairing: Rundlestone Easy IPA*

V = Vegetarian VG = Vegan GF = Gluten-Friendly = Spicy

Our dishes are proudly produced in a live brewery, we cannot guarantee a completely gluten-free experience. Please inform your server of any allergies.

WiFi: GrizzlyGuest Password: grizzlybear

18% gratuity added to groups of 8 or more.



# TANK310

## BRIGHT TANKS

### Selection of Kids Items

#### Cheese Pizza | 12

forno flatbread with tomato sauce and cheese

#### Cheeseburger | 12

4oz beef burger with cheese

#### Grizzly Pasta | 12

cauliflower mac n cheese

### Local Handcrafted Soda

produced in small batches with cane sugar,  
mountain fed water & no caffeine.

available by the 355ml can | 4





## Dessert

V = Vegetarian

### White Chocolate Cheesecake | 12 V

oreo crumb base, chili hot chocolate whipped cream, freeze dried ice cream

### Yellow Beet Cake | 12 V \*contains alcohol

candied yellow beets, spiced rum mascarpone

### Razzle Dazzle | 14 per person V \*minimum 2 people

Clear off the table and get served this shareable dessert  
tableside! Chocolate, berries, ganache & other goodies.

*Limited quantities available.*

## Hot Drinks

Tea, Coffee, Espresso | 4 Latte | 6

Add a flavour shot +1

hazelnut, caramel, salted caramel, vanilla, sugar free vanilla

## Night Caps



### Chocolate Cognac Espresso Martini | 19 2.5oz

Chocolate Infused Cognac, Spiced Rum, Coffee Liqueur,  
Espresso, Rich Demerara Syrup



### Banana Rum Old Fashioned | 16 2oz

Banana Infused Rum, Cocoa Bitters, Caramel Syrup

## Spirits

### Brandy 1oz

Boulard XO Calvados | 14

Hennessey XO Cognac | 27

### International Whiskey 1oz

Nikka, Coffey Malt Japan | 16

Yellow Spot Ireland | 18

Lagavulin 16 Year Scotch | 21

### Canadian Whisky 1oz

Bearface 7 Year Triple Oak | 8

Crown Royal Northern Harvest Rye | 8

Wild Life Wheat Canmore | 14

Forty Creek Confederation Oak Blend | 15

→ 5 x 0.5 oz Flight | 28

### Liqueur 1oz

Grand Marnier | 8

### Rum 1oz

Zaya 16 Year | 13

### Tequila 1oz

El Tequileño Sassenach | 18

El Tequileño Reposado Rare | 39

### Port 2oz

Taylor Fladgate 20 Year | 20

### Tokaji 2oz | 15