

# TANK310 DRINK

## BEER

12oz GLASS | 8    20oz REAL PINT | 10    60oz PITCHER | 28    4 x 5oz SAMPLER | 16

### FOUNDERS SERIES

The beers that started it all.

- Powder Hound Blonde Ale** · IBU 15 ABV 4.5% · Crisp, Refreshing, Light
- Grumpy Bear Honey Wheat** · IBU 14 ABV 5.0% · Golden, Honey, Sweet
- 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.

- Rundlestone Easy IPA** · IBU 28 ABV 3.9% · Tropical, Uplifting, Bright
- Three Sisters Pale Ale** · IBU 31 ABV 5.3% · Unfiltered, Citrus, Delicious  
2021 Canadian & 2022 Alberta Beer Award Winner
- Evolution IPA** · IBU 67 ABV 6.2% · Passionfruit, Pine, Hop-o-licious

## LOCAL HANDCRAFTED SODA

Produced right here in small batches with cane sugar, mountain fed water & no caffeine.

Available by the 355ml Can | 4

Black Cherry Cola, Cream Soda, Grapefruit Soda, Ginger Beer, Better Lemon

Orange Cream Soda, Root Beer

2022 & 2023 Alberta Beer Award Winners for Craft Soda

## CIDER, GLUTEN & ALCOHOL REDUCED

**Glutenberg Blonde** (GF) Québec - ABV 4.5% - 473ml | 11

**Partake Pale Ale** ABV 0% | 8

**Partake Blonde Ale** ABV 0% | 8

**No Boats on Sunday Cider** BC - ABV 5.0% - 473ml | 10

**Annapolis Earl Blue Cider**

Nova Scotia - ABV 7.7% - 6oz | 13 Bottle | 46

## SPIRITS

1oz

We've hand selected international classics and Canadian craft spirits

### Vodka

- Tito's Handmade | 8
- Park | 10
- Park Espresso | 10

### Gin

- Wild Life | 9
- Wild Life Rundle Bar | 10
- Wild Life Barrel Aged | 12

### Tequila

- Creyente Mezcal | 10
- 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 | 45

### Whiskey

- Old Grand Dad, Bourbon, US | 8
- Forty Creek Confederation Oak, Blend, Canada | 14
- Wild Life Wheat, Canmore | 14
- Bookers, Bourbon, US | 16
- Yellow Spot, Ireland | 18
- Lagavulin 16yr, Scotch | 21
- ▶ 5 x 0.5 oz Flight | 27

### Rum

- Bacardi Gold | 8
- Gosling Black | 8
- Kraken Gold Spiced | 8
- Zaya 16 Year | 13

### Cognac

- Courvoisier V.S.O.P. | 13
- Hennessey XO | 27

### Port 2oz

- Taylor Fladgate 10 | 14
- Taylor Fladgate 20 | 20

## CRAFT COCKTAILS



**Mountain Mule on Tap** | 12 ABV 5.5%  
Vodka, Lime, House Ginger Beer



**Classic Caesar** | 17 1.5oz 🌶️  
Park Vodka, Spice, Lime, Clamato  
(Sub Vegan Canmore Parkway +1)



**Smoked Old Fashioned** | 16 2oz  
Sortilege Maple Whiskey, Orange & Angostura Bitters



**Winter Solstice** | 16 2oz  
Wild Life Gin, Luxardo, Grapefruit Juice,  
Lime Juice & Simple Syrup



**Salted Caramel Espresso Martini** | 17 2oz  
Park Espresso Vodka, Baileys Salted Caramel,  
House Made Cold Brew, Chai Syrup



**Spicy Mezcal** | 17 2oz 🌶️  
Creyente Mezcal, Creme De Cacao,  
Orange Juice & Jalapeno Agave Syrup, Chilli Rim



**Gin Squeeze** | 15 2oz  
Wild Life Gin, Lemon Juice, Topped with Better Lemon



**Coconut Margarita** | 16 2oz  
Coconut Tequila, Lime Juice, Simple Syrup & Mint



**Amaretto Sour** | 16 2oz  
Disaronno Amaretto, Bourbon, Lemon Juice & Egg White

## ZERO PROOF

For those who wish to skip the alcohol.



**Pineapple Express** | 10  
Jalapeno Syrup, Pineapple Juice, Lime, Sprite



**Winter Sunshine** | 10  
Beckettes 0% Coconut Rum, Coconut Milk, Orange Juice

## GRAPES

6oz/9oz/Bottle

### White

- Cable Bay | Sauvignon Blanc **New Zealand** 14/19/49
- Cave Springs | Chardonnay **Ontario** 14/19/49
- Hester Creek | Pinot Gris **BC** 15/20/52

### Rosé

- Joya Rosé | Castelão & Camarate **Portugal** 9/12/30

### Sparkling

- Vaporetto | Prosecco **Italy** 5oz 9/42
- Taittinger | Champagne **France** 110

### Red

- 11th Hour | Pinot Noir **California** 11/15/38
- Henry Lagarde | Malbec **Argentina** 13/17/47
- Noble Ridge | Meritage **BC** 18/24/62

# TANK310 FOOD

## SMALL BITES

**Yellow Beet & Butternut Squash Soup | 12** **V GF**  
Thai curry base, ginger, tarragon  
Suggested Pairing: Three Sisters Pale Ale

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

**Tank310 Chicken Wings | 21** **GF**  
southern rubbed & grilled chicken wings,  
tossed in Carolina BBQ, topped with scallions  
Suggested Pairing: Rutting Elk Red

**Cast Iron Baked Cheese | 22** **V**  
fontina fondue, chili jam, garlic, rosemary,  
baguette crostini, focaccia toast  
Suggested Pairing: Rundlestone Easy IPA

**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, fried capers, gem lettuce,  
candied mustard, herbs, brown butter breadcrumb  
Suggested Pairing: Powder Hound Blonde Ale

## HANDHELDS

served with your choice of **Butternut & Blueberry Salad** or  
**Beet & Squash Soup** - Caesar Salad +2 - **Gluten Free Bun** +2  
(We do not serve fries in this facility.)

**Brewer's Grilled Beef Sandwich | 28**  
6oz New York striploin, toasted sourdough,  
horseradish mayo, sautéed mushrooms,  
shiitake cream sauce  
Suggested Pairing: Evolution IPA

**Great White North Burger | 26**  
signature Alberta beef, maple candied bacon,  
Canadian cheddar, balsamic tomato chutney,  
herb eh-oli, crispy onion  
Suggested Pairing: Three Sisters Pale Ale

**Alberta Brisket Sandwich | 25**  
our signature smoked brisket, maple sesame BBQ,  
smoked gouda, Korean cabbage slaw  
Suggested Pairing: Rutting Elk Red

**Gentle Lentil Burger | 24** **V**  
Happy People vegan patty, tahini,  
shredded lettuce, chimichurri  
Suggested Pairing: Rundlestone Easy IPA

## FORNO PIZZA

**Pappa's Pepperoni Pie | 25**  
cacciatore pepperoni, pickled shishito peppers,  
sesame chili oil, mozzarella  
Suggested Pairing: Evolution IPA

**Peck of Pickled Pepper Pizza | 25**  
crumbled Italian sausage, pickled peppadew peppers,  
roasted fennel, shaved garlic, mozzarella  
Suggested Pairing: Evolution IPA

**Okey Dokie Artichokie | 24** **V**  
creamy spinach base, marinated shimeji mushrooms,  
sundried tomato, roasted artichoke  
Suggested Pairing: Powder Hound Blonde Ale

## VEGETABLE FORWARD

add: smoked brisket +9, roasted chicken +9,  
grilled steak +15

**Warm Brussel Sprout Salad | 19** **V**  
roasted brussel sprouts, arugula, apples,  
pomegranate seeds, dijon dressing  
Suggested Pairing: Beavertail Raspberry Ale

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

**Charred Broccolini | 21** **V GF**  
whipped tahini dressing, quinoa, chili roasted hazelnuts,  
lemon zest, pickled golden raisins, date syrup  
Suggested Pairing: Evolution IPA

**Hiker's Hummus | 20** **V**  
marinated shimeji mushrooms, warm hummus,  
mushroom oil, IPA pan bread  
Suggested Pairing: Rundlestone Easy IPA

## BIG BITES

**10oz Ribeye Steak | 49** **GF**  
Alberta ribeye, potato dauphinois, confit mushrooms,  
black garlic butter, grilled broccolini  
Suggested Pairing: Barrel Series

**Beef Short Rib | 49**  
smoked and braised Alberta short rib,  
star anise parsnip puree, duck fat potatoes,  
chili crisp tossed broccolini & Thai dipping sauce  
Suggested Pairing: Rutting Elk Red

**Yakitori Chicken Leg | 38**  
ginger & chili coconut sweet potato mash,  
chili crisp tossed broccolini, duck fat potatoes, pickled ginger  
Suggested Pairing: Evolution IPA

**Boar Bacon Udon Carbonara | 32**  
boar bacon lardon, udon noodle, wild mushroom,  
bok choy, miso egg yolk sauce, parmesan  
Suggested Pairing: Three Sisters Pale Ale

**Roasted Pork Tenderloin | 39** **GF**  
grilled pork tenderloin, bourbon onion soubise,  
duck fat potatoes, roasted apples and  
maple butter glazed carrots  
Suggested Pairing: Rundlestone Easy IPA

**Lamb Shank | 46**  
slow cooked lamb shank, bubble and squeak,  
charred asparagus, chimichurri  
Suggested Pairing: Three Sisters Pale Ale

**Traditional Nepali Bean Kwati | 26** **V**  
steamed momos, nine legume blend,  
toasted Nepali spices, focaccia toast, cilantro  
Suggested Pairing: Evolution IPA

**V = Vegetarian** **GF = Gluten Friendly** **🌶️ = Spicy**  
18% gratuity added to groups of 8 or more.

*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  
Pass: grizzlybear

# FEATURES

## CELLAR SERIES

### Barrel Aged Beer

750ml Bottle | 17 \$15 Daily from 2pm-5pm

### The Gatherer Dark Saison

Cabernet Sauvignon Barrel Aged  
IBU 16, ABV 8.8%

## PIZZA BATTLE

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

### Anand's "Prosciutto Pinnacle" | 25

fresh & regular mozzarella, beer & bbq tomato sauce,  
prosciutto, arugula, calabrese peppers and balsamic reduction  
Suggested Pairing: Rundlestone Easy IPA

### Madhushankar's "Some Like It Spicy" | 25

thai red curry bechamel, feta cheese, spicy marinated eggplant,  
sun dried tomatoes, brocolini, red chili peppers  
Suggested Pairing: Evolution IPA

## HAPPY HOUR

### Pizza & a Pint | 25

Monday-Friday 2pm-5pm



WiFi: GrizzlyGuest  
Pass: grizzlybear

# 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

**\*Root Beer, \*Orange Cream Soda, Cream Soda, Black Cherry Cola,  
Grapefruit Soda, Ginger Beer, Better Lemon**

**\*2022 & 2023 Alberta Beer Award Winners for Craft Soda**





# DESSERT

## White Chocolate Cheesecake | 12

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

## Yellow Beet Cake | 12

candied yellow beets, spiced rum mascarpone

## Vegan Crème Brûlée | 12

cashew, coconut milk, ginger, turmeric, caramel tuile

# HOT DRINKS

Tea | 4

Espresso | 4

Coffee | 4

Latte | 6

## Add a flavour shot +1

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

Add a liqueur - view selections on other side of card

56 1/2"

35 HL FILL

TO FLOOR

54 ASM  
25 11GA  
24 LIFTI  
2 11GA  
3 14GA  
8 14GA  
DIMP  
15 CIP  
-SEE  
4 1 1/  
INSU  
8 14GA  
DIMP  
27 ASM  
NAM

# NIGHT CAPS

## Whiskey 1oz

Old Grand Dad, Bourbon, US | 8

Forty Creek Confederation Oak, Blend, Canada | 14

Wild Life Wheat, Canmore | 14

Bookers, Bourbon, US | 16

Yellow Spot, Ireland | 18

Lagavulin 16yr, Scotch | 21

▶ 5 x 0.5 oz Flight | 27

## Cognac 1oz

Courvoisier VSOP | 13

Hennessy XO | 27

## Port 2oz

Taylor Fladgate 10 year | 14

Taylor Fladgate 20 year | 20

## Liqueur 1oz | 7

Tia Maria

Frangelico

Bailey's

Sambuca

Kahlua

Grand Marnier

## Tokaji 2oz | 15

*Thank you for joining us!*

**TANK310**