

TANK310 DRINK

BEER

12oz GLASS | 8

20oz REAL PINT | 10

60oz PITCHER | 28

4 x 5oz SAMPLER | 12

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 | 3.5

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 | 9

Annapolis Earl Blue Cider

Nova Scotia - ABV 7.7% - 6oz | 12 Bottle | 45

SPIRITS

1oz

We've hand selected international classics and Canadian craft spirits.

Vodka

Park | 9
Park Espresso | 9
Tito's Handmade | 9

Whiskey

Jameson Ireland | 7
Crown Royal
Northern Harvest Canada | 8
Wildlife Wheat Canmore | 12
Forty Creek
Confederation Oak Canada | 12
Red Breast 12yr Ireland | 14
Yellow Spot Ireland | 16

Tequila

Creyente Mezcal | 9
El Tequileño Reposado | 8
El Tequileño Platino | 13
El Tequileño Gran Reserva | 14
El Tequileño Reposado Rare | 60
→ 3 x 0.5 oz Flight | 17

Bourbon

Knob Creek | 8
Woodford Reserve | 10
Weller Special Reserve | 10
Maker's Mark 46 | 12
Bookers | 13
→ 5 x 0.5 oz Flight | 24

Gin

Tanqueray | 8
Wild Life | 9
Wild Life Rundle Bar | 10
Hendricks | 10

Rum

Bacardi White | 7
Gosling Black | 7
Captain Morgan Spiced | 7
Zaya 16 Year | 13

Cognac

Courvoisier V.S | 13
Hennessy XO | 24

Port 2oz

Taylor Fladgate 10 | 14
Taylor Fladgate 20 | 20

Scotch

Bowmore 12yr | 12
Glenmorangie 10yr | 12
Talisker 10yr | 13
Lagavulin 16yr | 15
Oban | 16
→ 5 x 0.5 oz Flight | 24

Ask your server about our **Rotating Seasonals** and our **Barrel Aged Beer** on tap - 5oz | 7 14oz | 14

We are continuously creating and changing our selection. Our brewers bring forth great ideas & quality. Inquire with your bartender or server. We strive to have something for everyone.

CRAFT COCKTAILS



Mountain Mule | 15 2oz

Park Vodka, Lime, House Ginger Beer



Classic Caesar | 14 1.5oz 🌶️

Park Vodka, Spice, Lime, Clamato
(Sub Vegan Canmore Parkway +1)



Smoked Old Fashioned | 14 2oz

Sortilege Maple Whiskey, Orange & Angostura Bitters



Winter Solstice | 15 2oz

Wild Life Gin, Luxardo, Grapefruit Juice, Lime Juice & Simple Syrup



Salted Caramel Espresso Martini | 14 2oz

Park Espresso Vodka, Baileys Salted Caramel, House Made Cold Brew, Chai Syrup



Spicy Mezcal | 16 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 | 15 2oz

Coconut Tequila, Lime Juice, Simple Syrup & Mint



Amaretto Sour | 15 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

Vaporetto | Prosecco Italy

5oz 9/42

Hester Creek | Pinot Gris BC

14/19/54

Cable Bay | Sauvignon Blanc New Zealand

14/19/54

Cave Springs | Chardonnay Ontario

14/19/54

Joya Rose | Castelão & Camarate Portugal

14/19/54

Taittinger | Champagne France

85

Red

Bramosia | Chianti Classico Italy

13/17/52

Noble Ridge | Meritage BC

14/19/54

Henry Lagarde | Malbec Argentina

14/19/54

11th Hour | Pinot Noir California

15/20/57

Barossa Valley Estate | Shiraz Australia

13/17/52

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 | 3.5

***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 I
-SEE
4 1 1/
INSU
8 14GA
DIMP
27 ASM
NAM

NIGHT CAPS

Whiskey 1oz

Crown Royal Northern Harvest *Canada* | 8

Forty Creek Confederation Oak *Canada* | 12

Wildlife Wheat *Canmore* | 12

Red Breast 12yr *Ireland* | 14

Yellow Spot *Ireland* | 16

Cognac 1oz

Courvoisier VS | 13

Hennessy X.O. | 24

Port 2oz

Taylor Fladgate 10 year | 14

Taylor Fladgate 20 year | 20

Tokaji 2oz | 15

Liqueur 1oz | 7

Tia Maria

Frangelico

Bailey's

Sambuca

Kahlua

Grand Marnier

Thank you for joining us!

TANK310