TANK310 DRINK

12oz GLASS | 8 20oz REAL PINT | 10 GOOZ 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 102

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 Hennessey 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

Mountain Mule | 15 20z

CRAFT COCKTAILS

Park Vodka, Lime, House Ginger Beer

Classic Caesar | 14 1.50z 🐛 Park Vodka, Spice, Lime, Clamato (Sub Vegan Canmore Parkway +1)

Smoked Old Fashioned | 14 2oz

Sortilege Maple Whiskey, Orange & Angostura Bitters

Ask your server about our Rotating Seasonals and our

Barrel Aged Beer on tap - 50z | 7 140z | 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.

Winter Solstice | 15 20z Wild Life Gin, Luxardo, Grapefruit Juice, Lime Juice & Simple Syrup

House Made Cold Brew, Chai Syrup

Salted Caramel Espresso Martini | 14 202 Park Espresso Vodka, Baileys Salted Caramel,

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 20z

Coconut Tequila, Lime Juice, Simple Syrup & Mint

Amaretto Sour | 15 2oz Disaronno Amaretto, Bourbon, Lemon Juice & Egg White

7FRO 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

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

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

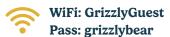
slow cooked lamb shank, bubble and squeak, charred asparagus, chimichurri Suggested Pairing: Three Sisters Pale Ale

Traditional Nepali Bean Kwati | 26 (v steamed momos, nine legume blend,

toasted Nepali spices, foccaccia toast, cilantro Suggested Pairing: Evolution IPA

V = Vegetarian GF = Gluten Friendly = Spicy BOTOM 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.



FEATURES

CELLAR SERIES

> 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

Taiga's "The Last Rodeo" | 25 blueberry bourbon bbq sauce, smoked gouda cheese, thin sliced coffee rubbed and smoked beef, spicy pickled onions

Suggested Pairing: Rutting Elk Red

Raleigh's "Asian Persuasion" | 25

tonkatsu bbq sauce base, braised gochujang pork belly, fresh mozzarella, garnished with quick pickled shredded daikon, napa cabbage fresh julienne cucumber and cilantro Suggested Pairing: Rundlestone Easy IPA

HAPPY HOUR

Pizza & a Pint | 25 Monday-Friday 2pm-5pm

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



DESSERT

White Chocolate & Lemon Cheesecake | 12 Oreo crumb base, chili hot chocolate whipped cream, freeze dried ice cream

Lemon-Semolina Poppyseed Cake | 12 tequila crème anglaise, berry compote

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

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

Courvoirsier VS | 13

Hennessy X.O. | 24

Port 2oz

Taylor Fladgate 10 year | 14 Taylor Fladgate 20 year | 20 Liqueur 10z | 7

Tia Maria Frangelico

Bailey's

Sambuca

Kahlua

Grand Marnier

Tokaji 2oz | 15

Thank you for joining us!

TANK310