

The RIMROCK RESORT HOTEL

Courtyard Food & Beverage Menu

Beer & Ale

Canadian Craft on Tap Sm 12oz Lg 20oz
\$7 \$9.50

Grizzly Paw, Evolution IPA,
Banff Ave Brewing Co, Black Pilsner
Wild Rose Electric Ave, Blonde Lager
Wild Rose Velvet Fog

Canadian Craft Brews

Canmore Brewing Co. 473ml Can \$9

Georgetown Brown Ale
Ten Peaks Pale Ale

Grizzly Paw 330ml Bottle \$7.50

Powder Hound Blonde Ale
Grumpy Bear Honey Wheat
Beaver Tail Raspberry Ale

Big Rock 330ml Bottle \$7.50

Traditional Ale
Session IPA
Pilsner

Whistler Brewing Co. 330ml Bottle \$9

Forager, Gluten Free Beer

Domestic Beer 341 ml Bottle \$7

Budweiser
Bud Light
Coors Light
Kokanee
Molson Canadian

Import Beer 330ml Bottle

Corona \$8
Stella Artois \$8
Guinness 473ml Can \$10

Ciders 330ml Bottle \$7.50

Strongbow Apple Cider 330ml Bottle

Wine

6oz Glass Bottle

White

Open, Sauvignon Blanc \$12 \$51
VQA, Niagara Peninsula, Canada

Red

Open, Merlot \$12 \$51
VQA, Niagara Peninsula, Canada

Sparkling

Canella, Prosecco \$12 \$54
Veneto, Italy

Cocktails

Salted Caramel 3oz Martini \$16
Vodka, Crème de Cacao, & Butter Ripple Schnapps,
Shaken with Caramel

Cherry Maple Old Fashioned 2.5oz Cocktail \$18
Crown Royal LTD Res. & Park Maple Rye, Cherry Syrup
& Angostura Bitters

Mountain Berry Frost 3oz Martini \$20
Eau Claire Gin with Macerated Berries, Chambord
Blackberry Liqueur & Freshly Squeezed Lemon with a
Splash of Prosecco

Alcoholic Coffees & Warmers (1oz)

Rimrock Coffee \$11
Grand Marnier, Tia Maria, Bailey's, Coffee,
Whipped Cream

Canadian Warmer \$11
Sortilège, Canadian Whiskey, Coffee, Whipped Cream

Avalanche \$11
Baileys Irish Cream, Irish Mist, Coffee, Whipped Cream

Larkspur Cider \$11
Hot Apple Cider, White Rum, Calvados, Orange with
Cloves

Blueberry Tea \$11
Grand Marnier, Amaretto, Earl Grey Tea, Orange with
Cloves

Non-Alcoholic Beverages

Soft Drinks \$4
Hot Chocolate \$3.50
Coffee/tea \$4

All prices are subject to an 18% gratuity and GST

The RIMROCK RESORT HOTEL

Courtyard Food & Beverage Menu

Starters

Kale & Beet Salad \$17 V/GF/DF

Cherry Tomatoes, Peppers, Pickled Onions,
Roasted Pecans & Dried Cranberries
Add Grilled Chicken Breast or
Pan Seared Salmon \$10

Caesar Salad \$16

Crispy Romaine, Baby Kale, Focaccia
Croutons, Lemon, Parmesan & Anchovy
Add Grilled Chicken Breast or Pan Seared
Salmon \$10

Artisan Meats \$20 DF

Valbella Roher Speck, VDG Lemon Oregano
Salumi, VDG Finocchiona, San Daniel
Prosciutto, House Preserve & Artisan Cracker

Artisan Cheese \$22

Du Village (Brie – Quebec), Truffled Cheddar
(Manitoba), P.D.O Manchego (Spain),
Oka (Quebec), Port Wine Jelly & Crisps

Chef's Charcuterie Selection \$39

Three Meats & Cheeses a la Chef with
Preserved Garden Vegetables & Baguette

Soups

Winter Squash Soup \$8 Cup/\$12 Bowl V

Spices, Carrot & Ginger

Daily Soup \$8 Cup/\$12 Bowl

Chef's Daily Creation

Flat breads

12" \$24

Alsace

Crème Fraîche, Double Smoked Bacon,
Onion, Spring Onion

Pacific

Pesto Crème Mozzarella, West Coast Shrimp,
House-smoked Salmon, Avocado, Lemon

Salumi

Tomato Sauce, Mozzarella, Pepperoni,
Red Onions, Chili Oil

Prosciutto

White Sauce, Fig Jam, Prosciutto, Wild Arugula,
Olive Oil, Parmesan

Garden V

Tomato Sauce, Mozzarella, Mushrooms, Peppers,
Red Onions, Sun-dried Tomatoes

Fireside Snacks

Campfire Grilled Cheese \$16

Buttered Garlic Bread, House Cheese Blend, Fig Jam,
Crispy Apple Slices & Pickled Onions

Buffalo Chicken Wrap \$16

Crispy Chicken Tenders in Buffalo Sauce, Romain
Lettuce, Tomatoes, Red Onions & Blue Cheese Dip

Smoked Beef Dip \$18

Slow Smoked AAA Alberta Beef Sirloin, Root Beer
Onions, Herb & Spice Rub with Smoked Cheddar on a
Buttered Brioche Bun & Au Jus

Deep Fried Mac & Cheese \$15

Three Cheese Mac & Cheese Croquettes,
Served with Smoked Marinara Dip

Patio Box for Two \$25

Four Crispy Chicken Tenders with Plum Sauce, Six BBQ
Chicken Wings, Four Vegetable Spring Rolls with Spicy
Soy Dip, French Fries & Onion Rings with Ranch Dip

Desserts

Ice Cream Sandwich \$10

Brownie & Peanut Butter Ice Cream

Cherry Hand Pie \$10

Pie Crust, Cherry Jam & Cream Cheese