

BREAKFAST

served from 6:30am to 11:00am

EGGS BENEDICT | 25

two poached eggs | back bacon | english muffin hollandaise | crispy hashbrowns

TRADITIONAL BREAKFAST | 22

two eggs any style | toast | crispy hashbrowns
bacon & sausage OR mushroom & kale

SPANISH OMELET | 22

fingerling potato | spicy tomato | manchego roasted red pepper | pickled red onion roasted garlic aioli

KOREAN FRIED CHICKEN & WAFFLE | 26

korean fried chicken | kimchi tomato jam | green onion curls | belgain waffle | two farm fresh eggs | hollandaise

CINNAMON ROLL FRENCH TOAST | 21

whipped mascarpone | dulce de leche caramel | poached raisins & cranberries

SIDES | 6 each

fresh fruit cup | two-eggs any style | toast
hashbrowns | sausage | bacon | back bacon
mushroom & kale

LUNCH

served from 11:00am to 3:00pm

CASUALS

SOUP DU JOUR | 10

chefs daily creation | house made sour dough bread

COBB SALAD | 24

5-minute egg | pulled chicken | blue cheese | tomato | avocado | double-smoked bacon | dill ranch

YDB CAESAR | 22

harissa sausage crumble | deep water farms baby kale | crispy capers | manchego & parmesan smoked oyster dressing

HANDHELDS

CROQUE CUBANO | 21

roast pork | ham | queso mornay | salsa mojo | sourdough | gruyere & greens
+ choice of side: fries, soup or salad

YDB BURGER | 28

swiss cheese | pickles | mushrooms | bacon | roasted garlic aioli | brioche bun
+choice of side: fries, soup or salad

FLATBREADS

CULTIVATED MUSHROOM SOURDOUGH FLATBREAD | 24

ceres oyster mushrooms | basil pesto | bocconcini | parmesan

HARISSA SAUSAGE SOURDOUGH FLATBREAD | 24

spinach | ricotta | pickled red onion | tomato sauce | bocconcini

MAINS

STEAK FRITES | 30

grilled bavette of beef | pommes frites | deepwater greens | café de paris butter | red wine jus

MAC N' CHEESE | 24

house-made pasta | gruyere & emmenthal cheese | crispy gouda | herbed bread crumb

add baby prawns & baby scallops 12 | add roasted chicken breast 12

SWEETS & SNACKS

DESSERTS

available from 11:00am to 10:00PM

HOUSE-MADE CHOCOLATE BON BONS | 3.5

dark, milk or white chocolate shell, feature filling

TROPICAL PAVLOVA | 12

pavlova | coconut curd | pineapple compote | tequila jelly | kiwi pate de fruit

TART CHOUQUETTE | 12

choux tart filled with whipped cheesecake | mixed berry gel | fresh berries

CHILI MAPLE CHOCOLATE MOUSSE | 14

chili 70% chocolate mousse filled with maple caramel and cocoa nibs. Chocolate chantilly | smoked tuille

SNACKS

available 24 hours a day

CHARCUTERIE & CHEESE | 30

mustard | preserves | pickles | crackers

PRINGLES POTATO CHIPS | 7

regular | BBQ | salt & vinegar | sour cream & onion

SORBET TRIO | 9

3 featured flavours
*ask your server

CHILDREN'S MENU

available 11:00 am - 10:00 pm

CHEESE PIZZA | 12

sour dough crust | house made tomato sauce | fresh mozzarella

MINI "MAC" & CHEESE | 12

house made noodles | fresh canadian cheese

KIDS CHEESEBURGER | 15

house ground ribeye | sesame brioche bun | swiss cheese | ketchup | mayonnaise | mustard

FRIED CHICKEN STRIPS & FRIES | 15

buttermilk marinated chicken thighs | house made fries | sweet & sour sauce

Please let us know of any dietary restrictions when you order.

Please call 403.206.9585 to place your Room Service order.

17% auto-gratuity is applied to all orders.

\$4 delivery fee is applied to all orders.

DINNER

served from 3:00pm to 10:00pm

SWEETS & SNACKS

CASUALS

TWICE COOKED FRIES GA | 10
truffle | pecorino | black
garlic aioli

BRISKET BITES GA, DF | 24
black garlic aioli | sweet
peppers | fried onions

**SALT & PEPPER
CALAMARI GA | 24**
coconut curry | ink curry |
sauteed peppers

ARTISAN GREENS GA | 13
cherry tomato | goat's
cheese | toasted almonds
| mustard vinaigrette

**ROASTED CHERRY
TOMATO GUACAMOLE
GA, DF, VEG | 25**
galimax cherry toma-
toes | avocado | pickled
red onion | warm tortilla
chips

MAINS

**SOCIAL CLUB PERSONAL
PIES | 19**
wild mushroom | basil pesto
| bocconcini | parmesan
OR
pepperoni | bocconcini |
tomato sauce | spicy honey

FREESTYLE BURGER | 28
pickle fries | fontina |
bacon |
served with twice cooked
fries or artisan greens

add marinated seafood 12 | add seared herb chicken 12
GA - gluten aware | DF - dairy free | VEG - vegetarian

HOTEL
Arts

DESSERTS

available from 11:00am to 10:00PM

**CRANBERRY CHEESECAKE
BRULEE TART | 14**
baked white chocolate
cheesecake | cranberry |
orange | orange sable

CARROT CAKE PUDDING | 12
date carrot pudding |
warm salted caramel
sauce | cheesecake ice
cream

PEAR CHESTNUT MOUSSE | 12
almond ice cream | pear
jelly | chestnut dark choco-
late mousse

SNACKS

available 24 hours a day

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CHEESE | 30**
mustard | preserves |
pickles | crackers

SORBET TRIO | 9
3 featured flavours
*ask your server

**PRINGLES POTATO
CHIPS | 7**
regular | BBQ | salt &
vinegar | sour cream &
onion

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available 11:00 am - 10:00 pm

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sour dough crust | house
made tomato sauce | fresh
mozzarella

KIDS CHEESEBURGER | 15
house ground ribeye |
sesame brioche bun |
swiss cheese | ketchup |
mayonnaise | mustard

MINI "MAC" & CHEESE | 12
house made noodles |
fresh canadian cheese

**FRIED CHICKEN STRIPS &
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buttermilk marinated
chicken thighs | house
made fries | sweet &
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BEVERAGES

served from 10:00am to 10:00pm

NON-ALCOHOLIC

SOFT DRINKS | 3.5

coke, diet coke, sprite,
ginger ale, iced tea

BOTTLED WATER | 6

(750ml)
DASANI - still

JUICES | 3.5

orange, grapefruit, apple,
cranberry

MILK | 3.5

2%, soy, almond,
oat

COFFEE/TEA | 4

COCKTAILS

hand-crafted batched cocktails from Dillon's
small batch distillers. served with ice, ready to pour.

MANHATTAN | 12

rye whisky | sweet
vermouth | aromatic bitters

CANS

EL COCKTAILS passionfruit vodka (355ml) | 9

EAU CLAIRE DISTILLERY prickly pear pink lemonade (355ml) | 9

GUINNESS (473ml) | 9

VILLAGE cider (473ml) | 10

JASPER BREWING Crisp Pilsner (473ml) | 8

BUD LIGHT (355ml) | 8

CORONA (473ml) | 10

WINE

6oz glass | bottle

RED

PAOLO CONTERNO Nebbiolo, Italy 15 | 60

SKYFALL Merlot, USA 14 | 55

BRIGHTWATER GRAVELS Pinot Noir, New Zealand 16 | 65

WHITE

SAINTLY "THE GOOD" Sauvignon Blanc, Canada 12 | 49

LUMO Pinot Grigio, Italy 14 | 55

BURROWING OWL Chardonnay, Canada 18 | 73

ROSE

GERARD BERTRAND Cote Des Rosés, France 14 | 55

SAINTLY "THE GOOD" Rosé, Canada 12 | 49

SUMMER DIVE Rosé, France 14 | 55

GOLD HILL Cabernet Franc Rosé, Canada 20 | 82

SPARKLING

COUNTERPOINT BRUT NV Sparkling Wine, Australia 11 | 55

VARICHON & CLERC Rosé, France 12 | 60

TAITTINGER Champagne, France 26 | 131

VEUVE CLICQUOT Champagne, France 165

MOET CHANDON BRUT CLASSIC NV Champagne, France 165

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HOTEL
Arts

