



Executive chef
LEIGHTON SMYTH

Chef de cuisine
TOBIAS LARCHER

Bannock and Butter | 6

Made to order with house whipped flavoured butter

Warm Pretzel Twist | 6

Mustard aioli

Selkirk House Greens | 10

Artisan greens, diced peppers, cucumbers,
candied pears and champagne vinaigrette

Charcuterie and Cheese Board | 21

Variety of local and house made pâtés, terrines and
cured meats, served with a selection of Canadian
cheeses, artisan bread, crisps and confiture

Selkirk Alberta Beef Burger | 16

House ground 6oz burger, aged cheddar cheese,
lettuce, tomato, onion and roasted garlic aioli
served on a brioche bun
Sea salted fries or small house salad

Free Range Chicken Wings | 12

Choice of two different daily flavours

PEI Poached Mussels | 15

Sautéed garlic and shallots, double smoked bacon,
Big Rock peach cider and fresh herbs, tomato concasse
and grilled sour dough

Prices do not include GST. All parties of 8 or more are subject to an 18% gratuity.

Dietary restrictions can be accommodated. Please speak with your server and our Chef will customize a meal for you.

Separate bills are available for parties of up to 10 guests.