

SOUP + SALAD

Soup of the Day
served with warm bread
11-

Lobster Corn Chowder
lobster & corn salad & potatoes
13-

Kale Salad
kale, roasted kale purée, carrot, walnut dukka,
roasted garlic dressing & crispy quinoa
13-

Beets
salt roasted beets, pickled beet threads, arugula,
beet fluid gel & goat cheese snow
13-

Radicchio
grilled pears, candied pecans, butter croutons,
& orange-champagne vinaigrette
13-

Salad of the Day
created by chef daily
13-

STARTERS



Mussels
salt spring island mussels, white wine garlic sauce,
hand-cut fries
17-

Veal Meatballs
mushroom laurel cream, charred
onion vinaigrette & elephant garlic
15-

Escargot
shirmeji mushroom, roasted garlic butter & chickpea fries
13-

Bison Tartare
tandoori aioli, cured egg yolk,
pomme gaufrettes & grana padano
15-

Ricotta
house made ricotta, bruschetta, roasted heirloom
tomatoes, balsamic reduction & olive baguette
15-

Rocky Mountain Game Platter for Two
assorted valbella artisanal meats, farmstead cheeses,
rabbit pate, house made pickles, dried fruits,
house made crisps & local honey
28-

Cheese Fondue for Two
grana padano, applewood smoked cheddar, emmenthal,
banff avenue black pilsner, quebec maple syrup,
seasonal vegetables & baguette
29-

MAINS

Signature Whitehorn Burger

made in house with premium Alberta ground chuck, lardons, aged white cheddar, tomato relish, boston lettuce, mayonnaise, house made pickles & hand cut fries

24-

Grilled Flat Iron Steak

AAA Alberta 6 oz. flat iron steak, chimichurri, confit potato, pickled mushroom & roasted brussels spouts

26-



Fish of the Day

prepared by Chef daily

25-

Rabbit

prosciutto wrapped loin, phyllo shoulder, confit leg, carrot purée, pickled parsnips, roasted carrots & natural jus

32-

Seafood Risotto



lobster tail, salt spring island mussels, manila clams, vanilla cream sauce, peas, grana padano & herb oil

27-

Bison Short Ribs

bourguignon pavé, kale chips, sous vide sunchokes, roasted corn purée & raspberry-ermite sauce

28-

Pork Belly

48 hour cured belly, chermoula, cauliflower purée, scallops, braised celery, red lentil & black garlic espuma

28-

DESSERT

Chocolate Marquis

aerated milk, pistachio sponge, tuile & nutella chantilly

14-

Sticky Toffee Pudding

poudre douce butter, toffee sauce & vanilla bean ice cream

12-

Olive Oil Cake

red wine poached pear, sea buckthorn curd, sponge toffee

12-

Daily Crème Brûlée

duo of crème brûlée with fresh berries & a shortbread cookie

12-

please inform server of any food allergies



Recommended by the Vancouver Aquarium as ocean-friendly.

BOTTLED BEER

Kokanee
Budweiser
Bud Light
Bud Light Apple
Keith's I.P.A.
Stella Artois
Corona
Rolling Rock *Tall Can 440ml*
Guinness *Tall Can 440ml*

BOTTLED CRAFT BEER

Grizzly Paw Brewing Co.
Grumpy Bear Honey Wheat
Goose Island I.P.A.
Goose Island Honker's Ale
Mill St Brewery Organic Lager
Lower Bankhead Black Pilsner *660ml*
Seasonal Feature Beer *660ml*

CIDER

Savanna Dry Cider
Smirnoff Ice
Turning Point (500 ml)

HOT DRINKS

Starbucks Espresso 3.25
Starbucks Cappuccino 4.50
Starbucks Café Latte 4.50
Starbucks Café Mocha 4.50
Tazo Chai Latte 4.50
House Coffee 3.75
Tea Leaves Tea 3.75
Hot Apple Cider 3.75
Hot Chocolate 4.25

COLD DRINKS

House-brewed unsweetened ice tea 8.95
Badoit Sparkling Water 3.95
330ml 8.75
750ml
Milk (2% or chocolate) 4.50
Fruit Juices 4.50
Soft Drinks (coke, diet coke, sprite, ginger ale) 4.25

SIGNATURE COCKTAILS (30ml/1 oz.)

8-

Signature Whitehorn Bacon Caesar
bakon vodka, clamato, worcestershire, tabasco, steak spice, maple bacon, asparagus & citrus

Rocky Mountain Mule
wyborowa vodka, hand-crafted grizzly paw ginger beer, house made ginger syrup & fresh lime juice

Skyline Mojito
appleton white rum, seasonal berries, fresh mint, simple syrup & fresh lime juice

Charlie's Chai
jim beam, iced chai tea, cream, Quebec maple syrup, simple syrup & cinnamon garnish

Elevator Shaft
tia maria, hand-crafted park distillery espresso vodka & iced espresso

make it a powdered shaft with a shot of carolans irish cream +3.75

Whiskey Sour
jack daniel's, fresh lemon juice, simple syrup & a maraschino cherry

SIGNATURE COCKTAILS (30ml/1 oz.)

11-

Pika Margarita 2 oz
milagro silver tequila, cointreau, fresh lime juice, simple syrup & a splash of fresh orange juice

Negroni 2 oz
aperol, gin, sweet vermouth & an orange twist

Aperol Spritz 2 oz
lamarca prosecco, aperol, soda & an orange slice

Espresso Martini 2 oz
hand-crafted park distillery espresso vodka, starbucks espresso & kahlua

Apple Bourbon 2 oz
jack daniel's, fireball whiskey, apple juice & cinnamon stick

SPECIAL HOT DRINKS (30ml/1 oz.)

8-

Homemade Hot Buttered Rum
gosling's dark rum, buttered mix, hot water, lemon & cinnamon stick

Gluhwein
bonfire hand-crafted mulled wine from spirit hills winery, lemon & cinnamon stick

Yard Sale
fresh brewed coffee, frangelico, carolans irish cream, tia maria & whipped cream

Grizzly Express
hot chocolate, malibu rum, peach schnapps & whipped cream

Warm Old Fashioned 11- (60ml/2oz.)
wild turkey, bitters, raw sugar, soda, hot water, orange slice & maraschino cherry

WHITE

	5 oz. 148ml	9 oz. 266ml	BOTTLE 750ml
CEDAR CREEK WHITE, Okanagan Valley, CA	9.5	14-	38-
GABIANNO PINOT GRIGIO, Tre Venezie, IT	9.5	14-	38-
OYSTER BAY SAUV BLANC, Marlborough, NZ	11.5	16-	52-
QUAIL'S GATE DRY REISLING, Okanagan Valley, CA	11.5	16-	52-
KENDALL JACKSON CHARD, Sonoma Valley, US	14.5	18-	56-

RED

CEDAR CREEK RED, Okanagan Valley, CA	9.5	14-	38-
FAMILIA GASCON MALBEC, Mendoza, AR	9.5	14-	38-
KENWOOD SONOMA CAB SAUV, Sonoma Valley, US	11.5	16-	52-
SOSPECHOSO TEMPRANILLO, Rioja, SP	11.5	16-	52-
LAKE BREEZE MERITAGE, Naramata Bench, CA	14.5	18-	56-

SPARKLING

	6.5 oz. 187ml	BOTTLE 750ml
LAMARCA PROSECCO, LaMarca Trevigiana, IT	9.5	41-

WHITE (RESERVE)

McWILLIAM'S HANWOOD ESTATE MOSCATO, Riverina, AU		37-
TINHORN CREEK GEWURTZTRAMINER, Okanagan Valley, CA		42-
50TH PARALLEL PINOT GRIS, Okanagan Valley, CA		42-
CAYMUS CONUNDRUM, Napa Valley, US		58-
BURROWING OWL PINOT GRIS, Okanagan Valley, CA		65-

RED (RESERVE)

SUMMERHILL MERLOT, Okanagan Valley, CA		40-
LOUIS MARTINI CABERNET SAUVINGON, Sonoma Valley, US		45-
BLACK HILLS ESTATE SYRAH, Okanagan Valley, CA		65-
TOLAINI VALDISANTI, Tuscany, IT		72-
DOMAINE DES SÉNÉCHAUX, CHÂTEAUNEUF-DU-PAPE, Rhone, FR		72-

THE LEGAL DRINKING AGE IN ALBERTA IS 18 YEARS OLD
PHOTO I.D. WILL BE REQUESTED IF YOU APPEAR UNDER THE AGE OF 25