POUTINE & FRIES

yam fries
chipotle mayo
12.50 **gf, df, nf, vg**

curly fries
11.00 **gf, df, nf, vg**
add gravy 2.75

classic poutine
curly fries, cheese curds, scallions, gravy 19.00 **gf, v**

CHILI & CHOWDER

clam chowder
garlic bread 15.00 **nf**

smokehouse chili
cheddar cheese, scallions, crispy fried tortillas, warm roll, whipped butter 14.00 **gf+, df+, nf**

vegan chili
vegan cheese, scallions, crispy fried tortillas, warm roll 14.00 **vg, gf+, nf**

pk signature caesar
polar ice *vodka*, clamato, buffalo sauce, worcestershire, lime, olive, chicken wing, pickle, pk spice blend
2.5oz 18.50

SALADS & BOWLS

add tajin roasted chicken 7.50 **gf, df, nf**
add salmon 13.00 **gf, df, nf**

caesar salad
romaine, herb crostini, bacon, parmesan, creamy garlic dressing 17.00 **gf, nf, v+**

kale salad
shaved brussels sprouts, almonds, parmesan, citrus dijon dressing 17.00 **gf, df+, v, vg+, nf+**

power bowl
kale, organic quinoa, dried cranberries, chickpeas, lemon, falafel, grape tomatoes, roasted turmeric cauliflower, balsamic vinaigrette, toasted cashews, evoo 19.00 **gf, df+, vg, nf+**

POWDER KEG LOUNGE

SHAREABLES

WINGS

chicken wings
crudités, ranch 27.00 **gf, df, nf**
honey garlic | salt & pepper | buffalo | bbq

* * *

bagel bites
tomato, purple onion, bacon, scallions, three cheese blend, sour cream 17.50 **df+, nf, v+**
add beef brisket | tajin roasted chicken | pork al pastor 7.50 **gf, df, nf**

sticky aji chicken
crispy chicken, pineapple-aji amarillo honey glaze, avocado-lime crema, pickled red onions, pickled jalapeños, chili-lime popcorn, cilantro 26.00 **nf**

stuffed baked yorkies
alberta beef, gravy, bacon, cheddar cheese, horseradish 23.50 **nf, v+**

beetroot hummus
warm naan, mint yogurt, crispy chickpeas, shoestring potato, olives, pickles 17.00 **gf+, vg+**

NACHOS

powder keg nachos
a heap of melty cheddar-mozzarella-monterey jack cheese blend, corn chips, tomatoes, jalapeños, black olives, mixed peppers, red onions, black beans, scallions, salsa, sour cream, guacamole
30.00 **gf, df+, nf, v+**
add beef brisket | tajin roasted chicken | pork al pastor 7.50 **gf, df, nf**

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PK SAMPLER BOARD

feed the crew!
skillet nachos, two tacos al pastor, six chicken wings, two bagel bites, curly fries, beetroot hummus, carrot & celery sticks, warm naan, cheesy tater tots, pico de gallo, ranch, bbq sauce, hot sauce 65.00 **nf** (no substitutions)

SPECIALTIES

fish & chips
house-made beer battered b.c. red snapper fillet, curly fries, creamy coleslaw, tartar sauce, fresh lemon **one piece** 28.00 **gf, df, nf**
additional piece 17.00

maple sriracha salmon bowl
avocado, cucumber, rainbow radishes, pickled onions, mango, sriracha aioli, rice 29.50 **gf, df, nf**

burrito bowl
crispy tortilla, feta cheese, black beans, corn, avocado, tomato, pickled onion, cilantro, jalapeño aioli, rice 20.25 **gf, df+, nf, v+, vg+**
choose your protein **gf, df, nf**
beef brisket | tajin roasted chicken | pork al pastor | or falafel **vg**

HANDHELDS

elevate your side: poutine 4.25 **gf, nf, v** | caesar salad 4.00 **gf, nf, v+** | yam fries 4.00 **gf, df, nf, vg**

smoked beef dip & curly fries
toasted baguette, beef brisket, provolone cheese, crispy onions, rosemary aioli, au jus 24.00 **df+, nf**

nashville chicken & curly fries
brioche bun, hot sauce, lettuce, tomato, swiss cheese, pickle, ranch 26.00 **gf+, df+, nf**

shrimp po'boy & curly fries
toasted baguette, battered shrimp, tomatoes, lettuce, dill pickles, remoulade 25.25 **df, nf**

baja fish tacos
three tortillas, battered cod fillets, mango jicama slaw, guacamole, chipotle mayo, cilantro, roasted tomato habanero salsa 19.25 **df, nf**
additional taco 8.00

tacos al pastor
three tortillas, pineapple & ginger braised pork, pineapple pico de gallo, chipotle mayo, scallions, pickled red onions, cilantro, roasted tomato habanero salsa 18.00 **gf+, nf**
additional taco 8.00

SIDES

extra cheese 5.00 **gf, nf, v**
sour cream 3.50 **gf, nf, v**
poutine 11.00 **gf, nf, v**
coleslaw 4.50 **gf, df, nf, v**
roasted tomato habanero salsa 3.50 **gf, nf, v**
guacamole 4.50 **gf, nf, vg**

SWEETS

chocolate lava cake
strawberry ice cream 13.00 **nf, v**

churro bites
caramel sauce 13.00 **nf, v**

PIZZAS

substitute gluten-free crust 6.00 **gf** | add proscuitto 9.25 **gf, nf**

pepperoni
bocconcini, tomato sauce, fresh basil
22.00 **gf+, nf**

caprese
fresh mozzarella, grape tomatoes, fresh basil, balsamic, pesto 22.00 **gf+, nf**

fig, turkey & goat cheese
in-house smoked turkey breast, figs, roasted red onions, arugula, balsamic, pesto 22.00 **gf+, nf**

smokehouse
cheddar and mozzarella cheese blend, beef brisket, braised pork, bacon, tomato sauce 22.00 **gf+, nf**

s'mores hot chocolate
screwball *peanut butter whisky*, hot chocolate, orange-vanilla whipped cream, graham cracker, toasted marshmallow 18.00

gf - gluten free **df** - dairy free **nf** - nut free
v - vegetarian **vg** - vegan ***** can be accommodated

DRAFT

20oz / 60oz

kokanee 11.75 / 33.50
corona *extra* 14.25 / 40.25
kokanee *gold* 11.75 / 33.50
banded peak brewing *mt crushmore* 13.00 / 36.75
banded peak brewing *microburst* 13.00 / 36.75
banded peak brewing *chockstone* 12.75 / 35.75

shaft *espresso cocktail* 7.00 **1oz**
okanagan cider *crisp apple* 14.00 **20oz**

SINGLE SERVE

LAGER
banded peak brewing *gran norte* 15.00 **16oz**
michelob *ultra* 13.50 **16oz**
budweiser 13.00 **16oz**
stella artois 15.00 **16oz**
banded peak brewing *approach* 15.00 **16oz**
negra modelo 13.50 **12oz**
whistler brewing co. 'forager' 11.00 **gf 12oz**

ALE
banded peak brewing *tall grass tango* 15.50 **16oz**
banff ave. brewing *white wit* 10.00 **12oz**
banded peak brewing *southern aspect* 16.00 **16oz**
banded peak brewing *plainsbreaker* 15.50 **16oz**
banded peak brewing *summit seeker* 15.50 **16oz**
oh beehave *gluten-free ale* 15.50 **gf 16oz**

CIDER & COCKTAILS
okanagan cider *harvest pear* 15.00 **16oz**
mike's harder lemonade 13.00 **16oz**
nutrl *lime* 12.25 **16oz**
hoop tea *original* 11.25 **16oz**
highlight *pineapple or passionfruit* 11.00 **12oz**

ZERO-PROOF
gluten-free blond ale helix brewing 13.00 **gf 16oz**
raspberry mojito wild life distillery *silent flight* 8.75 **12oz**
espresso cocktail shaft 0% **12oz** 8.75
pale lager corona *cero* **12oz** 6.25

BEVERAGES

soft drinks
coke, diet coke, sprite, ginger ale, iced tea 5.50

juice
apple, orange, cranberry, pineapple 6.00

milk & dairy alternatives
2% white, almond, oat 5.50

coffee
regular, decaffeinated 5.50

tea
orange pekoe, green, chamomile*, peppermint* 5.50 * decaffeinated

hot chocolate
whipped topping, cherry 7.00

HOUSE COCKTAILS

bellini rosa
malibu *pink guava rum*, codorniu *cava*, peach purée, lemon juice, mixing syrup, raspberry skewer, thyme 19.00 **1oz + 3oz**

apple cinnamon boulevardier
jp wiser's *whisky*, cocchi *sweet vermouth*, averna *amaro*, chilled apple cider, aromatic & orange bitters, citrus ice cube, dehydrated apple slice, thyme 19.00 **2.5oz**

chilled red wine borgoña
the hatch *merlot*, capel *pisco*, mcguinness *orange liqueur*, macerated strawberries, lemon-lime soda, rosemary 18.50 **1oz + 3oz**

blackberry pepper fizz
wild life distillery *blackberry gin*, mcguinnes *orange liqueur*, pressed blackberries & jalapeño, spicy agave syrup, lime juice, soda 18.50 **2.5oz**

pineapple-pisco sour
capel *pisco*, giffard *passionfruit liqueur*, fresh lemon & pineapple juice, mixing syrup, egg white, red wine float, cranberry skewer 17.00 **2oz**

citrus-cinnamon stormy
goslings *dark rum*, domaine de canton *ginger liqueur*, cinnamon syrup, ginger beer, lime juice 17.00 **2oz**

CRAFTED WINTER WARMERS

s'mores hot chocolate
screwball *peanut butter whisky*, hot chocolate, orange-vanilla whipped cream, graham cracker, toasted marshmallow 18.00 **2oz**

blueberry cardamon tea
martell *cognac*, mcguinness *almond liqueur*, grand marnier *orange liqueur*, black tea, blueberry syrup, orange & cardamom foam, blueberries 16.00 **1.5oz**

PUB CLASSICS

salted-caramel old fashioned
lot 40 *rye whisky*, salted caramel syrup, angostura & black walnut bitters, citrus cube, cedar-smoke cap 19.50 **2oz**

pk caesar
polar ice *vodka*, clamato, buffalo sauce, worcestershire, lime, olive, chicken wing, pickle, pk spice blend 18.50 **2.5oz**

butter pecan espresso martini
polar ice *vodka*, kahlua *coffee liqueur*, espresso, butter-pecan syrup, star anise, flaked sea salt 17.00 **2oz**

aperol citrus spritz
aperol *red bitter liqueur*, cordorniu *cava*, citrus-rosemary syrup, orange, soda, rosemary 17.50 **1.5oz + 3oz**

honey mule
wild life distillery *vodka*, domaine de canton *ginger liqueur*, ginger-lime-honey syrup, soda, dehydrated lime 17.50 **1.5oz**

raspberry mojito
havana club *light rum*, pressed raspberries, ginger-lime syrup, mint, soda, berry skewer 17.00 **2oz**

barrel-aged negroni
wild life distillery *barrel-aged gin*, campari *italian bitter liqueur*, cocchi *sweet vermouth*, citrus cube, rosemary 17.00 **2.25oz**

SPIRIT-FREE COCKTAILS

wild berry sour
seedlip *citrus*, cranberry juice, lemon juice, strawberry-honey syrup, pressed blackberries, egg white, hibiscus crystals 10.00
add wild life distillery *blackberry gin* 8.00 **1oz**

cherry-cola smash
cola, vanilla-cherry syrup, lime juice, soda, maraschino cherries 9.50
add chic choc *spiced rum* 7.50 **1oz**

QUICK POUR COCKTAILS

spicy paloma
blanco tequila, grapefruit juice, lime juice, poblano chili & cayenne pepper, tajin, rosemary, dehydrated orange 13.00 **1oz**

margarita
blanco tequila, triple sec, lime juice, cane sugar, orange, hibiscus & sea salt blend 13.50 **1oz**

strawberry gin smash
london dry gin, clarified strawberry juice, lemon, sugar cane, berries, mint 13.50 **1oz**

WINE

SPARKLING 4oz / btl
cava – codorniu *cuvée classico* 7.50 / 33.50

WHITE 6oz / 9oz / btl
pinot gris – hester creek estate winery 19.50 / 24.50 / 61.50
chardonnay – screaming frenzy *the hatch* 18.50 / 23.00 / 58.00
sauvignon blanc – red rooster winery 18.00 / 22.50 / 56.00

RED 6oz / 9oz / btl
merlot – the hatch *merle* 18.00 / 22.50 / 56.50
pinot noir – quails' gate winery *field of flight* 18.00 / 22.00 / 55.50
cabernet sauvignon – inniskillin wines 16.00 / 20.00 / 50.00

SPIRITS

1oz

WHISKY
the glenlivet *12 yr old* 12.00
the glenlivet *founders reserve* 10.50
wild life distillery *wheat whisky* 12.00
lot no. 40 distillery *copper pot distilled* 8.00
jp wiser's *deluxe* 8.00
jameson *triple distilled* 6.50

RUM
havana club *especial* 8.00
goslings *black seal* 9.00
chic choc 7.50
malibu *pink* 8.00
havana club *3 yr old* 7.50

GIN
wild life distillery *barrel-aged* 12.00
wild life distillery *blackberry* 8.00
beefeater 7.50

VODKA
wild life distillery *vodka* 8.50
polar ice *premium* 7.50

MOUNTAIN SIZE-IT 1oz 6.50

TEQUILA
codigo *1530* 15.00
olmeca *gold* 6.50

BRANDY
pisco capel *reservado* 8.00
martell *cognac* 8.00

SHOT-SKI

skrewball
sambuca
baileys
fireball
jägermeister
cabot trail

3 SHOTS 16.50
4 SHOTS 22.00

