

Summer Features

Drink Me

CLASSIC MOJITO 10z

This cuban classic is light, fresh and fun.
white rum, mint, simple syrup

11

HASKAP MOJITO 10z

A berry delicious take on the classic.
white rum, haskap, mint, simple syrup

11

CLASSIC MARGARITA 20z

Sweet, sour and so refreshing.
silver tequila, cointreau, lime, simple syrup,
rock salt rim

13

ROYAL GARDEN FIZZ 10z

Delightfully thirst quenching.
gin, fresh grapefruit, lime,
cucumber, rosemary

9.50

FROZEN MARGARITA 20z

Classic margarita with slushy goodness.
silver tequila, cointreau, lime, simple syrup,
slush, rock salt rim

13

BELLINI 1.50z

Tastes like summer on the patio.
white rum, peach puree,
orange curacao, granache

12

CHILI LIME ICEBERG MARGARITA 20z

It's a bulldog but better.
jose cuervo, orange curacao, orange juice, lime juice,
corona, chili lime rim

14

ICEBERG ADD-IN

*Try this lime slush in your next
Pint or Sangria!*

3.50

Eat Me

V Vegan **K** Keto

Appetizers

BEEF CARPACCIO **K**

lightly seared and thinly sliced tenderloin, crispy capers, arugula, parmesan dressing, jalapeno dijon aioli, parmesan, pickled shallots

17

CAULIFLOWER ZUCCHINI FALAFELS **K V**

tabouli, tahini dressing

16

TOMATO SALAD **K V**

white wine vinaigrette, whipped cashew, mint, dukkah (indian spiced nut and seed mix) add falafels **8** add steak **9**

16

Salads

MARKET SALAD **K**

local greens and kale, baby potatoes, roasted cauliflower, cucumber, radish, pickled beets, goat cheese, dill garlic dressing finished with a balsamic drizzle

add-ons: add chicken **5** add blackened chicken **6** add maple crispy tofu **6** add steak **9** add prawns **11**

STARTER **9** FULL **15**

Sandwiches comes with house fries

JB BAR RANCH WAGYU MEATLOAF SANDWICH

poblano BBQ sauce, sauteed onions, bacon, jalapeno dijon aioli, served on an egg in the nest toast (open faced/cooked medium)

27

BLACKENED CHICKEN BAHN MI

shredded chicken, mango slaw, crispy jalapeno, cilantro, scallion aioli

17

Entrees

JB BAR STEAK ROULADE

stuffed with spinach, local kale, ricotta, red pepper and chimchurri served with seasonal vegetables and baby potatoes

35

ALBERTA LAMB RIBS

poblano BBQ ribs, sweet and spicy slaw, fresh cut fries

26

BUTTER POACHED RAINBOW TROUT

spring pea and dill risotto, grilled snap peas

25

HARVEST BOWL

spiced quinoa, fried egg, roasted cauliflower, carrots, black bean, peppers, mixed greens, chimichurri sauce
add-ons: add chicken **5** add blackened chicken **6** add maple crispy tofu **6** add steak **9** add prawns **11**

18

Dessert

SUMMER TRIFLE

seasonal filling, custard, whipped cream

10

#EATLOCAL

#WEAREALLMADHERE