



SUMMER FEATURES

Margherita Chicken Flatbread \$18

Basil pesto, smoked chicken, grape tomatoes, mozzarella, fresh basil.

Fish Tacos \$18

Cajun haddock, mango salsa, creamy slaw.

Tostadas \$15

Crisp baked flour tortillas with taco beef, refried beans, lettuce, tomato, green onions, salsa and sour cream.

Village CR*FT Hazy IPA \$8 (.01%)

MONDAY

20oz Stockman's Lager & Stockman's Red \$6.50

Wings ½ price @ 2PM - Close

TUESDAY

16oz Draught • All Taps \$6

Cheeseburger and Fries \$15

WEDNESDAY

20oz Wild Rose Draught \$7.50

Fish & Chips • One Piece \$16 • Two Pieces \$20

THURSDAY

\$1 Off All 6oz Wine • \$2 Off All 9oz Wine

Lasagna and Caesar Salad \$18

FRIDAY

All Mule 2oz Cocktails \$8

House-smoked BBQ Brisket Sandwich \$23

SATURDAY

Coronas & Hiballs \$6

Chef's Plate Dinner Special

SUNDAY

Breakfast Buffet 10am-1pm

Adults \$22 • Seniors \$20 • Kids \$17

Buckets of PBR Tallboys or Iced Tea \$22

3-Topper or Signature Pizzas • 12" \$22 • 14" \$26

APPETIZERS

CHICKEN WINGS 18

10 juicy wings served with veggie sticks and our own buttermilk ranch. Choice of sauce. Breaded or naked.

Hot, Medium, Mild, Suicide, Cajun, Greek, Dill Pickle, Sweet Thai, BBQ, Honey Garlic, Teriyaki, Honey Mustard, Lemon Pepper, Salt & Pepper, Hot Parmesan



MINI YORKIES 19

Yorkshire puddings stuffed with braised short rib and topped with rich gravy, aged cheddar and horseradish aioli.

DRY RIBS 18

Boneless marinated pork riblets tossed in Cajun flour, coarse salt & pepper and green onions. Served with Stockman's buttermilk ranch.

SKILLET POUTINE 14

Crispy french fries smothered in Quebec cheese curds and rich gravy.

⊕ *Shredded Short Rib 7*

NACHOS 22

Seasoned tortilla chips covered with a three-cheese blend, topped with black olives, diced tomatoes, green onions and jalapeños. Served with salsa and sour cream.

⊕ *Fresh Guacamole 5 Beef 5
Chicken 8 Extra Cheese 5*

SOUPS & SALADS

SOUP DU JOUR

The Chef's creation prepared fresh daily. Bowl 10 Cup 7

FRENCH ONION SOUP 13

Piping hot with Swiss and Parmesan baked over garlic crostini.

WARM BRIE SALAD 21

Roasted beets, pickled onion, strawberries, pumpkin seeds, kale and warm fried Brie with mixed greens and cranberry vinaigrette.

GRILLED CHICKEN CAESAR SALAD 21

Grilled chicken, bacon bits and crisp romaine in our own creamy Caesar dressing. Topped with garlic croutons and shredded Parmesan cheese.

▶ *Available without chicken 13*

KIMCHI DUMPLINGS 16

Pork dumplings with Kimchi cabbage in a Soya ginger reduction.

SHRIMP TACOS 18

Soft flour tortillas with creamy slaw, Sriracha butter prawns and mango salsa.

CALAMARI 18

Breaded, lemon-seasoned squid, fried golden with green onion and fresh Tzatziki.

BRUSCHETTA 16

Fresh tomatoes marinated with extra virgin olive oil, fresh basil, garlic, balsamic vinegar and Parmesan.

Served with toasted crostini.

MARGHERITA CHICKEN FLATBREAD 18

Basil pesto, smoked chicken, grape tomatoes, mozzarella, fresh basil.

BLACKENED SALMON SALAD 26

Pan-seared blackened salmon fillet, mango salsa and mixed greens with grape tomatoes, cucumbers and carrots. Served with honey-citrus vinaigrette dressing.

TACO SALAD 23

Crisp romaine with tomatoes, nacho cheese, green onions and tortilla chips. Topped with your choice of seasoned grilled chicken or taco beef.

Served with salsa and ranch dressing.

⊕ *Fresh Guacamole 3*

GREEK SALAD 18

Grape tomatoes, peppers, cucumber, red onion and romaine topped with feta cheese, Kalamata olives and warm Naan bread.



SANDWICHES & BURGERS

All are served with your choice of fries, garden salad, slaw or soup du jour.

Substitute yam fries or Caesar salad 2 Substitute French onion soup 4

► Gluten-free bun available +1.00

RANCH-HAND REUBEN 22

Corned beef piled high on marble rye bread with Swiss cheese, Russian dressing, sauerkraut and banana peppers

STOCKMAN'S BURGER 22

Our signature patty topped with bacon, cheddar, lettuce, tomato, onion, pickle and mayo.

BISON BURGER 24

6oz lean bison patty with lettuce, tomato, jalapeño jack cheese, caramelized onions, pickle and Sriracha mayo.

STOCKMAN'S BEEF DIP 24

Stockman's signature juicy, slow-roasted beef on a toasted onion loaf with beef jus.

NASHVILLE HOT CHICKEN 22

Breaded fried chicken thigh with our homemade hot sauce, chipotle mayo, slaw, dill pickles and banana peppers on a brioche bun.

DUNBOW CHICKEN SANDWICH 22

Grilled chicken breast topped with cheddar, bacon, lettuce, tomato, onion and chipotle mayo.

BUFFALO CHICKEN CAESAR WRAP 20

Crispy chicken tossed in hot sauce with romaine lettuce, Parmesan, bacon bits and creamy Caesar dressing in a toasted flour tortilla.

BREAKFAST BUFFET



SUNDAY



10AM-1PM

ADULTS \$22

SENIORS \$20

KIDS \$17

FAVOURITES

FISH & CHIPS

House-battered haddock & chips served with lemon wedges, coleslaw and homemade tartar sauce.

1 Piece 18 2 Pieces 24

STIR FRY 15

Crisp vegetables in a garlic ginger sauce on your choice of thick udon noodles or rice.

+ Chicken or Prawns 8

QUESADILLA 19

Oven-roasted flour tortilla with option of tender chicken or taco beef, nacho cheese, tomatoes and green onions.

Served with salsa and sour cream.

+ Fresh Guacamole 3

CHICKEN FINGERS 18

Traditional with plum sauce or tossed in Buffalo sauce with Stockman's ranch.

PASTAS

All pastas served with garlic toast.

SPAGHETTI & MEATBALLS 22

Stockman's meatballs, marinara sauce and Parmesan.

⊕ Baked with mozzarella 3

SKILLET MAC & CHEESE 22

Creamy cheddar cheese sauce and macaroni baked with our cheese medley and crispy topping.

⊕ Bacon 3

BAKED LASAGNA 23

Huge portion of Bolognese sauce layered with lasagna noodles, ricotta and baked mozzarella.

CHICKEN PARMESAN 25

House-breaded chicken breast with marinara, mozzarella and Parmesan cheese atop spaghetti noodles.

FETTUCCHINI ALFREDO 23

Creamy noodles with parmesan, and your choice of chicken or shrimp.

ENTRÉES

All entrées are served with seasonal vegetables and choice of daily soup, house salad, fries, slaw, rice or garlic mashed potatoes.

GREEK CHICKEN 29

Lemon-marinated chicken breast, grilled, then baked with warm feta. Served with our own Tzatziki sauce.

NY STEAK 39

10oz AAA strip loin grilled to order.

BLACKENED SALMON 29

Pan-seared blackened salmon fillet, topped with mango salsa.

TOP SIRLOIN 29

6oz AAA top sirloin with garlic toast and crispy fried onions.

PIZZA MENU



KID'S MENU

Kids under 12 All items 12

CHEESE PIZZA

⊕ Extra topping 1.50

MAC & CHEESE

SPAGHETTI IN TOMATO MARINARA

⊕ Add meatballs 3

CHEESE QUESADILLA

CHICKEN FINGERS

KID'S CHEESE BURGER

▲ Choice of fries or steamed vegetables.

DESSERTS

⊕ à la mode 2

SASKATOON BERRY PIE 10

CHOCOLATE FUDGE CAKE 10

WARM APPLE CRUMBLE 10

ICE CREAM 7

à la mode

chocolate sauce, caramel sauce or both

KEY LIME CHEESECAKE 10

PIZZA

All 12" pizza available on **gluten-free** crust. + 2.00
Some toppings may contain gluten.

MEAT LOVERS

12 inch 26 14 inch 32

Sausage, pepperoni, taco beef, ham and bacon topped with mozzarella.

SPICY

12 inch 26 14 inch 32

Italian sausage, pepperoni, jalapeños banana peppers, mozzarella and green onions with drizzled ranch dressing.

DELUXE

12 inch 26 14 inch 32

Pepperoni, mushrooms, green peppers, black olives, onions, tomatoes and mozzarella.

GREEK

12 inch 25 14 inch 31

Feta, red onion, black olives, green pepper, fresh tomato and mozzarella.

BBQ CHICKEN

12 inch 25 14 inch 31

Diced chicken breast and BBQ sauce with bacon, red onion, tomato and mozzarella.

MEXICAN

12 inch 25 14 inch 31

Taco beef, tomatoes, jalapeños, banana peppers, onions and nacho cheese.

MARGHERITA CHICKEN

12 inch 25 14 inch 31

Pesto, smoked chicken, grape tomatoes, mozzarella and fresh basil.

VEGGIE

12 inch 23 14 inch 29

Mushrooms, green peppers, onions, tomatoes and mozzarella.

BUILD YOUR OWN

12 inch 19 14 inch 22

Start with a cheese pizza and tomato sauce.

EXTRA TOPPINGS

Onions, tomatoes, olives, green peppers, pineapples, jalapeños, mushrooms, feta, banana peppers

12 inch 2 14 inch 3

Cheese, pepperoni, ham, sausage, bacon, taco beef, anchovies

12 inch 3 14 inch 4

Diced chicken breast

12 inch 4 14 inch 5

SUNDAY PIZZA SIGNATURE OR 3 TOPPER

12 inch \$22

14 inch \$26



WINE

WHITE

McGuigan Pinot Grigio

Australia
6oz 8.75 9oz 11.75 Bottle 29.00

La Vieille Ferme Blanc

France
6oz 9.00 9oz 12.00 Bottle 30.00

Bollini Barricato 40 Chardonnay

DOC Italy
6oz 10.50 9oz 14.00 Bottle 34.00

Santa Margarita Pinot Grigio

Italy
6oz 11.00 9oz 15.00 Bottle 35.00

Kim Crawford Sauvignon Blanc

New Zealand
6oz 12.00 9oz 16.00 Bottle 39.00

Borsao Rosé

Spain
6oz 12.00 9oz 16.00 Bottle 39.00

Canella Prosecco

DOCG Italy
200ml 12.00 Bottle 34.00

RED

Raza Malbec

Argentina
6oz 8.75 9oz 11.75 Bottle 29.00

Ruffino Chianti

DOCG Italy
6oz 9.50 9oz 12.50 Bottle 31.00

Tom Gore Cabernet Sauvignon

USA
6oz 12.00 9oz 16.00 Bottle 39.00

Bread & Butter Pinot Noir

USA
6oz 13.00 9oz 18.00 Bottle 50.00

J. Lohr Seven Oaks Cabernet Sauvignon

USA
6oz 14.00 9oz 19.00 Bottle 52.00

Mission Hill Reserve Merlot

Kelowna, B.C.
6oz 14.50 9oz 20.00 Bottle 55.00

BEER

DRAUGHT *Make your draught extra cool with Limeberg or Peachberg slush \$1*

Stockman's Lager

16oz 7.25 20oz 8.25

Stockman's Red Ale

16oz 7.25 20oz 8.25

Coors Original Lager

16oz 8.50 20oz 9.50

Coors Light Lager

16oz 8.00 20oz 9.00

Big Rock Traditional Ale

16oz 8.50 20oz 9.50

Rock Creek Cider

16oz 8.50 20oz 9.50

Wild Rose

- IPA
 - Wraspberry Ale
 - Velvet Fog Wheat Ale
- 16oz 8.50 20oz 9.50

Fernie Back Cast Orange Mango Ale

16oz 8.50 20oz 9.50

Grizzly Paw Three Sisters Pale Ale

16oz 8.50 20oz 9.50

Last Best Tokyo Drift IPA

16oz 8.50 20oz 9.50

Guinness Stout

16oz 9.50 20oz 10.50

BOTTLES

Domestic 7.00

Import 8.00

PBR & PBR Light Tallboys /
PBR Iced Tea 6.50

NON-ALCOHOLIC

Templ Golden Lager (0.5%) 7.00

Corona Zero (0%) 7.00

Guinness Zero (0%) 8.00

Village CR*FT Hazy IPA (0.1%) 8.00