



Starters

• RESTAURANT + BAR •

One Dozen Wings \$15

Salt & Pepper, Hot, BBQ, Honey Garlic or Teriyaki.
Served with carrots and celery sticks

Peavine Nacho's \$18

Hand cut and in house cooked chips served with peppers, tomatoes, jalapenos, and mixed cheese. Served with salsa and sour cream

Crispy Calamari \$15

Tempura style calamari with jalapeno bottlecaps served with tzatziki sauce and fresh lemon.

Dry Ribs \$14

Crispy bone in Dry Ribs served with carrot and celery sticks.

Garlic Shrimp \$14

Sauteed garlic butter shrimp with fresh herbs and lemon served with bannock.

Sweet Potato Fries \$9

Toss in parmesan cheese, served with house aioli sauce

Rodeo Potato Wedges \$15

Baked crispy potato wedges topped with bacon and monterey cheddar cheese blend with green onion. Served with sour cream

Kettle Cooked Chips & Dip \$13

House cooked chips served with a warm spinach artichoke dip.

Metis Style Bannock - 2 pieces \$4

Freshly made in house Bannock served with whipped butter.

Sampler Platter \$23

An assortment of Kettle cooked chips, crispy wings, bone in dry ribs and calamari.
Served with a spinache artichoke dip.

the
VINE

Entrées

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- 6 oz AAA Alberta Steak Sandwich** \$19
 Grilled to your satisfaction, served on garlic bread, topped with onion rings.
- 9 oz AAA Alberta Beef Sirloin** \$26
 Grilled to your satisfaction, served with hot vegetables and your choice of side*
- Grilled Atlantic Salmon Filet** \$26
 Grilled to perfection brushed with lemon butter, served with hot vegetables and choice of side*
- Wok Bowl** \$18
 Stir fried vegetables tossed our house wok sauce served over rice topped with crispy Asian noodles.
- Cowboy Fettucine** \$26
 Grilled shrimp and chicken with sliced Italian sausage, sauteed onion, peppers and tomatoes served on fettuccine tossed in an Alfredo sauce.
- Baked Spaghetti** \$15
 Spaghetti pasta tossed with marinara sauce and baked with cheese.
- All Pastas and Wok bowls are served with Garlic Bread

Homestyle Plates

- Liver & Onion** \$15
 Pan fried beef liver served with sauteed onions and smoked bacon, topped with gravy.
- Roast Beef Dinner** \$15
 Slow roasted thinly sliced roast beef served with gravy and horseradish.
- Chicken Tenders** \$14
 Crispy chicken tenders served with your choice of dipping sauce.
- BBQ Baby Back Ribs - half rack** \$16 **full** \$22
 Drizzled with a house smoked bbq sauce slow cooked to perfection.
- Southern Style Fried Chicken** \$17
 Golden crispy fried chicken served with homemade corn bread.
- Home-style plates are served with seasonal vegetables and your choice of side*

Upgrade Your Side

- Onion Rings \$3
 Chili Cheese Fries \$5
 Poutine \$4
 Sweet Potato Fries \$3
 Extra Cheese \$2
 (Swiss or Cheddar)
 Caesar Salad \$4

Add-Ons

- Garlic Bread \$2
 add cheese \$2
 bacon \$2
 Sauteed Onions \$1
 Meatballs (6) \$6
 Spicy Beef \$5
 Pulled Pork \$5
 Garlic Shrimp \$8
 Gravy \$2
 Grilled Chicken \$6
 Bannock (2) \$4
 Baked Potato \$3
 Salsa \$2
 Guacamole \$2
 Sour Cream \$2
 Dipping Sauces \$2
 Hot, Honey Garlic, Teriyaki, Plum
 Honey Mustard

*Sides: Mashed Potato, Baked Potato, Rice, House Fries

the VINE

Burgers and Lighter Fare

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Soup Salad and Stews

Taco Bowl Salad

Homemade Crispy Torilla Bowl filled with crisp lettuce, tomato green onion and monterey jack cheddar mixed cheese. Served with salsa & sour cream.

\$13

Traditional Caesar Salad

Fresh romaine lettuce mixed with parmesan, bacon bits, croutons and our house caesar dressing.

\$13

Garden House Salad

Fresh Heritage blend mixed greens with sunflower seeds, Monterey jack and cheddar cheese, grape tomatoes, shredded carrot and a white balsamic lemon basil vinaigrette

\$12

Bacon Bison Chili

Slow cooked ground bison with bacon served with freshly made bannock.

\$12

Home Style Beef Stew

Diced beef with seasonal vegetables in a savoury gravy served with bannock.

\$12

Chefs Soup of the day

Chef's Daily Creation.
\$6 / Bowl

The Vine Burger

\$13

Grilled 6oz beef patty served on a sesame seed bun with house aioli and all the trimmings.

Prairie Bison Burger

\$15

Grilled 6oz Alberta bison patty with choice of cheddar or swiss cheese served on a sesame seed bun with house aioli and all the trimmings.

Cutting Block Beef Dip

\$15

Slow roasted beef sliced thin on a french baquette topped with onions and melted cheese, served with a dipping sauce.

Vine Fish Taco's

\$14

3 Grilled tortillas with crispy battered cod, served with coleslaw, red pepper and pea shoots.

BBQ Pulled Pork

\$15

Slow cooked pulled pork stuffed into a grilled french baquette, topped with coleslaw.

Quesadilla

\$14

Monterey Jack and cheddar cheese, corn, onion, peppers in a grilled flour tortilla served with salsa and sour cream.

Crispy Chicken Club

\$15

Crispy chicken, bacon and cheddar on a sesame bun with all the trimmings.

Grilled Chicken Chipotle Wrap

\$15

Grilled chicken, shredded romaine, parmesan and chipotle sauce in a grilled flour tortilla.

Crispy Beer Battered Haddock

\$16

Golden battered haddock, served with coleslaw, tartar sauce and lemon.

All burgers and hand-helds are served with a choice of House Fries, House Salad or Soup of the Day

All Day Breakfast

\$13

2 Eggs any style, choice of Bacon, Ham or Sausage, Home fries & Toast with preserves

OR

Omelette with your choice of 3 ingredients: Ham, Bacon, Sausage, Onions, Peppers, Mushrooms, Tomatoes and Cheese

If its not on the menu... Ask us, we will try!



Desserts

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Carrot Cheesecake

\$7

Smooth Vanilla cheesecake on top of a spiced graham crust, topped off with a layer of delectable carrot cake, the finished with a silky cream cheese mousse, caramel drizzle and chopped walnuts.

Rockslide Brownie

\$7

Brownie topped with butter-lucious caramel, piled high with brownie cubes, toasted pecans and drizzled with mile chocolate ganache.

Apple Pie with Ice Cream

\$7

Golden, flaky open-weave warmed apple pie served with vanilla ice cream.

Vanilla Ice Cream

\$6

Choice of chocolate or caramel sauce.

Alert your server to any special dietary requirements.

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Bottled Beers \$6.00

Molson Canadian	
Budweiser	
Bud Light	
Coors Light	
Kokanee	
Alexander Keith's	
Heineken	\$6.50
Corona	\$6.50
Sam Adams Rebel IPA	\$7.25
Good Honkers Ale	\$8.25
New Grist Pilsner	\$8.00

Cocktails

Classic Caesar	\$7.50
Paralyzer	\$7.50
House Sangria Red/White	\$9.00
Fancy Cocktails on Request & Availability	

Coolers

Mike's Hard Lemonade	\$6.00
Wildberry Vodka Mix	\$6.00

Non - Alcoholic

Jones Strawberry	\$4.00
San Benedetto Sparkling	\$5.00
Budweiser Prohibition	\$6.00

Beers On Tap \$6.50

Troubled Monk Blonde Ale
 Ribstone Creek Pale Ale
 Blindman River Session Ale
 Brewsters River City Raspberry

Wines On Tap	6 oz	9 oz
Que Guapo Malbec Red	\$9	\$13
Lucky Pino Grigio White	\$9	\$13

Please see over for Bottled Wines

In Bar & The Vine

Tuesday \$15
Taco Tuesday

Wednesday
Chicken Wings 1/2 price

Thursday
Dry Ribs 1/2 price

Friday \$16
Steak Sandwich & Caesar Salad

Saturday \$14
BBQ Baby Back Ribs - half rack



Wines

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By the Bottle

Red

Cono sur Cabernet	\$34
Layer Cake Shiraz	\$48
Masi Campofiorine	\$42
Masi Brolo ORO	\$42

White

Cono Sur Sauvignon	\$34
Masi Masianco Pino Grigio	\$42
Apothic	\$42

Michelle Brut

\$45

Chateau St Michelle Riesling

\$42

Local Fruit & Berry Wine



Shady Orchard & Winery

\$20

Glass 6 oz. \$8 9 oz. \$12

Apple, Pear, Strawberry

Chokecherry/Apple

peavine
INN & SUITES