

the VINE

• RESTAURANT + BAR •

Locally owned by the Peavine Metis Settlement, the Vine supports local business throughout its supply-chain and sources environmentally sustainable products. We believe that supporting locally owned businesses helps build strong and vibrant communities.

• SMALL & SHARE PLATES •

POUND OF WINGS 15
Hot, S&P, Buffalo, BBQ, Honey Garlic, Teriyaki

NORTHWEST NACHOS 16 **GF** **V**
Tortilla chips, peppers, jalapeño, tomato, onions mixed cheese, salsa, sour cream
.....
Guacamole 2 Spicy beef 4
Cajun chicken 4 Pulled pork 4
.....

HIGH PRAIRIE POUTINE 12
House-made whiskey BBQ pulled pork with our house frites, fresh curds, gravy

VINE FISH TACOS 12
Three grilled tortillas with crispy battered cod, cabbage slaw, cilantro & fresh lime
.....
Add house frites 4
.....

BUTTERMILK FRIED CHICKEN STRIPS 11
House-made buttermilk battered chicken tenders, deep fried & served with buffalo or plum sauce
.....
Add house frites 4
.....

CRISPY CALAMARI 14
Citrus marinated, tempura style calamari with jalapeño bottlecaps & house aioli

• FLATBREADS •

MEDITERRANEAN 13 **V**
Marinara, goat cheese, tomato, olives, pepper & red onions

WHISKEY BBQ CHICKEN 15
Hickory smoked chicken, bacon, green onions

MARGARITA 12 **V**
Marinara, fresh mozzarella, basil

ALBERTAN 16
Spolumbo's sausage, bacon, pepperoni, mushroom, cheddar

KOHKOS 15
BBQ pulled pork, sautéed onions, red pepper, cheese blend

NORTHERN DRY RIBS 12
Crispy pork, house spiced & served with fresh veg & ranch

CHILI GARLIC SHRIMP 14
Grilled shrimp smothered in a white wine garlic butter, fresh herbs, served with bannock

CRISPY YAM FRIES 8 **GF** **V**
House spice aioli, Parmesan

RODEO POTATO SKINS 14
Smoked bacon, aged cheddar, jack, whiskey BBQ sauce & scallions baked over crispy potato wedges

CHIPS AND DIP 12 **GF** **V**
Crispy kettle cooked chips, roasted onion goat cheese dip

METIS STYLE BANNOCK 4½ **V**
House made bannock with whipped maple butter

• SOUPS & SALADS •

HOMESTYLE BEEF STEW CUP 6 BOWL 9

TOMATO BASIL BISQUE CUP 6 BOWL 9 **V**

THE VINE CAESAR
STARTER 8 FULL 13
Fresh romaine lettuce mixed with parmesan, smoked bacon, croutons & a creamy Caesar dressing

THE PEAVINE HOUSE SALAD
STARTER 8 FULL 13 **GF** **V**
Fresh artisan greens with sunflower seeds, goat cheese, grape tomatoes, fresh carrots & a kemp honey vinaigrette

CAPRESE 14 **GF** **V**
Vine ripened tomatoes, fresh mozzarella, basil, EVOO & aged balsamic reduction

ARUGULA 14 **GF** **V**
Wild arugula, toasted pine nuts, grape tomatoes & citrus parmesan dressing

ADDITIONS

GRILLED CHICKEN
6

GARLIC SHRIMP
7

6OZ ALBERTA SIRLOIN
8

BANNOCK
2

SIDES MASHED POTATOES | BAKED POTATO | HOUSE FRITES | ONION RINGS | RICE | COLESLAW | SEASONAL VEGETABLES

BURGERS & HANDHELDS

All burgers and sandwiches are served with choice of house frites, house salad or soup

Yam Fries 2 Caesar 2 Cheddar, Swiss
Smoked Bacon 2 Poutine 4 or Monterey Jack 1
Onion Rings 3 Gravy 2 Sautéed Mushrooms 2

CRISPY CHICKEN CLUB 16

Buttermilk fried chicken, smoked bacon, brioche, cheddar, LTO

THE VINE BURGER 14

CAB beef, brioche, house aioli, LTO

BBQ PULLED PORK 15

Grilled pretzel bun with our house-spiced BBQ pulled pork & fresh slaw

STEAK SANDWICH 18

6oz CAB sirloin, garlic brushed loaf, onion ring
Sautéed mushrooms 2 9oz Sirloin 4

ITALIAN SAUSAGE ON A BUN 14

Spolumbo's Italian sausage, sautéed onions, jack cheese

CUTTING BLOCK BEEF DIP 16

Slow roasted CAB beef, pretzel bun, aged cheddar, sautéed onions, jus

CRISPY CHICKEN CHIPTOLE WRAP 14

Cajun chicken, romaine, bacon, lettuce, parmesan

THE VINE BISON BURGER 16

6oz Alberta bison, roasted garlic aioli, LTO, goat cheese

QUESADILLA 12 **V**

Jack & cheddar, corn, onions, peppers, salsa, sour cream

Guacamole 2 Smoked chicken 4

ROTISSERIE CHICKEN

Served with your choice of two sides. Choose from mashed potato, baked potato, house frites, onion rings, rice, coleslaw, seasonal vegetables, or fresh veg & dip

ENTREE PLATE 24 **GF**

Hickory smoked half roasted chicken, peppercorn apple gravy

BISTRO PLATE 18 **GF**

Hickory smoked quarter roasted chicken, peppercorn apple gravy

CHICKEN AND RIBS 26

Hickory smoked quarter roasted chicken, half rack house ribs, peppercorn apple gravy

V VEGETARIAN **GF** GLUTEN FREE

CONNECT WITH US



LARGE PLATES

Served with your choice of two sides. Choose from mashed potato, baked potato, house frites, onion rings, rice, coleslaw, seasonal vegetables, or fresh veg & dip

WHISKEY BBQ RIBS 26

Half rack of slow roasted pork ribs smothered in a whiskey BBQ sauce

Full rack 6

FISH AND CHIPS 18

Crispy beer battered pacific haddock, house frites, tartar sauce

Gravy 2

9oz AAA SIRLOIN STEAK 26

Charboiled 9oz CAB sirloin

12oz AAA RIB-EYE STEAK 34

Charboiled 12oz CAB rib-eye

SUPERCHARGE IT

SAUTÉED MUSHROOMS 2

PEPPERCORN DEMI GLACE 2

GARLIC SHRIMP 7

PASTAS & BOWLS

PENNE MARINARA 16 **V**

The Vine house-made tomato sauce, fresh basil, parmesan

Grilled chicken 6

Three beef meatballs 6

Grilled shrimp 7

6oz CAB Sirloin 8

COWBOY FETTUCCINE 26

Creamy, silky pasta with Spolumbo's Italian sausage, fresh chicken, grilled shrimp, peppers, sweet onions & fresh tomatoes in a creamy Alfredo sauce

WOK BOWL 18 **V**

Wok fried vegetables smothered with teriyaki & honey garlic served over fresh rice. Topped with crunchy noodles.

Grilled chicken 6

Grilled shrimp 7

6oz CAB Sirloin 8

9oz CAB Sirloin 12

SPAGHETTI AGLIO E OLIO 14 **V**

Fresh garlic, EVOO and crushed chili peppers & shaved parmesan

Grilled chicken 6

Basil pesto 3

Grilled shrimp 7

6oz CAB Sirloin 8

VEAL CANNELONI 22

Mushroom cream sauce & mozzarella

DESSERTS

BANNOCK DONUT 8

Snow sugar, saskatoon berry compote & whipped cream

STICKY TOFFEE PUDDING 9

Butterscotch toffee sauce served with vanilla ice cream

CHERRY WHISKEY CHEESECAKE 9

Strawberry sauce, whipped cream

CARAMEL SHORTCAKE 9 **GF**

Berry compote, whipped cream

TRIO OF ICE CREAM 7 **GF**

Vanilla, chocolate, strawberry