

THE LOFT

COCKTAILS

1.5 oz.

**SNOW BIRD PUNCH**  
captain morgan's spiced dark rum, chambord, melon liquor, pineapple and cranberry juice, soda **9**

**CANADIAN MOJITO**  
gordon's gin, maple syrup, raspberries, mint, soda **9.5**

**THE REC ROOM MULE**  
lot 40 whisky, ginger beer, lime, fresh pepper **10**

**PICKLED CAESAR**  
smirnoff vodka, clamato, steak spice, summer sausage, pickled saddled egg **12**

2 oz.

**BROAD DAYLIGHT**  
gordon's gin, peach schnapps, st. germaine, lime juice **10**

**CANADIAN ROCKIES**  
rye, sweet vermouth, hibiscus and mace-nutmeg syrup, bitters **10**

**THE GLAMPER**  
malibu rum, smirnoff vanilla vodka, pineapple juice, egg whites, graham cracker **10.5**

**STRAWBERRY BASIL LEMONADE**  
smirnoff vodka, triple sec, fresh basil, strawberries, lemonade **10.5**

**NEW FASHIONED**  
canadian club 100% rye whisky, mace-nutmeg syrup, rootbeer bitters, cherries **11**

**NORTHBOUND**  
smirnoff vodka, chambord, coin-treau, white cranberry juice, fresh raspberries **11**

**LA PALOMA**  
reposado tequila, grapefruit and lime juice, agave syrup, soda **11.5**

**BEES KNEES**  
gordon's gin, honey, simple syrup, lemon juice **11.5**

**THE GATEKEEPER**  
smirnoff vodka, prosecco, st. germaine, blueberries, lavender maple syrup **11.5**

**BLACKBERRY MINT JULEP MARGARITA**  
reposado tequila, honey syrup, lime juice **12.5**

DRAUGHT WINE

WHITE

**PINOT GRIGIO**  
*roli & ryan prysilla, italy*  
zesty, refreshing citrus flavour with notes of white nectarine

5 oz. **8** | 9 oz. **14** | 1/2 L **27** | L **54**

**CHARDONNAY**  
*catharsis, france*  
100% french chardonnay, intense yellow fruit aroma

5 oz. **9** | 9 oz. **15** | 1/2 L **29** | L **58**

RED

**SANGIOVESE / CABERNET**  
*ragazzino, italy*  
distinct italian dark fruit flavours

5 oz. **8** | 9 oz. **14** | 1/2 L **27** | L **54**

**MALBEC**  
*corrupcion, argentina*  
rich fruit flavour, blackberry and plum aromas

5 oz. **11.5** | 9 oz. **19** | 1/2 L **38** | L **75**

**CLASSIC RED SANGRIA**  
lush cherry palate upfront, with a citrus enhanced clean finish

5 oz. **8** | 9 oz. **12** | 1/2 L **23** | L **46**

**ROSÉ SYRAH**  
*muse, france*  
bold, savoury profile with notes of white pepper, strawberry and peach

5 oz. **10** | 9 oz. **17** | 1/2 L **36** | L **72**

DRAUGHT BEER 18 oz.

LAGERS

**BUDWEISER** *canada*  
beechwood aged, medium bodied, perfect balance of flavour and refreshment **7.5**

**BUD LIGHT** *canada*  
light bodied, delicate malt sweetness and crisp finish **7.5**

**KOKANEE** *british columbia*  
smooth, clean and simply-hopped flavour **7.5**

**HOP HOUSE 13** *ireland*  
a lively double-hopped golden amber beer **8**

**ROLLING ROCK**  
*pennsylvania*  
classic american lager, distinct full body taste **8**

**STANLEY PARK NOBLE PILSNER** *vancouver*  
crisp and balanced european style lager **8**

**MILL ST. ORIGINAL ORGANIC LAGER** *toronto*  
light, crisp refreshing flavour with a clean finish **8**

**STEAM WHISTLE** *toronto*  
a premium pilsner that canadians can be proud of **8**

**MILL ST. 100<sup>TH</sup> MERIDIAN AMBER LAGER** *toronto*  
organic amber lager with caramel malt and subtle west coast hops **8**

**STELLA ARTOIS** 16.9 oz. *belgium*  
sophisticated with exceptional clarity and distinctive taste **8.5**

ALES

**BIG ROCK TRADITIONAL ALE** *alberta*  
english style brown ale, medium creamy carbonation **7.5**

**GRIZZLY PAW RUTTING ELK RED ALE** *canmore*  
scottish style amber ale with a distinctive character **7.5**

**WILD ROSE VELVET FOG ALE** *calgary*  
unfiltered wheat brew with a tangy bite and notes of citrus **8**

**MILL ST. WEST COAST STYLE IPA** *toronto*  
intense hoppiness, tropical and stonefruit flavours, left unfiltered for added fruitiness **8**

**GOOSE ISLAND HONKER'S ALE** *chicago*  
fruity hop aroma, rich and malty middle **8**

**ALEXANDER KEITH'S IPA** *canada*  
floral hops flavour, smooth and sweet delivery **8**

**GOOSE ISLAND IPA** *chicago*  
a true hop lover's dream **8**

AFTER ALL THE  
AXE-THROWING, YOUR  
INNER LUMBERJACK  
WILL BE THIRSTY

WHEAT

**GRIZZLY PAW GRUMPY BEAR HONEY WHEAT** *canmore*  
well-rounded, medium bodied with a smooth and easy finish **8**

**SHOCKTOP BELGIAN WHITE** *canada*  
adventurous orange, lemon, and lime aromas **8**

**HOEGAARDEN** *belgium*  
slightly sweet and sour with subtle citrus notes **9**

SPECIALTY

**ALLEY KAT MAIN SQUEEZE GRAPEFRUIT ALE** *edmonton*  
wheat based fruit ale with a refreshingly tart citrus flavour **8**

**OKANAGAN APPLE CIDER** *british columbia*  
refreshing taste of the west coast **8.5**

**GUINNESS** *ireland*  
iconic irish beer with a rich creamy head **9**

**THE REC ROOM ROTATING TAP**  
ask your server for our seasonal rotating selection  
MARKET PRICE

bites

CRISPY BRUSSELS  
SPROUTS

9

lemon zest, sea salt,  
parmigiano reggiano,  
chili flakes

WOOD-FIRED  
OLIVES

8

lemon zest, fennel, sweet pepper drops

CRISPY  
CALAMARI

14

green goddess dressing,  
roasted tomato sauce

IRON SKILLET  
CHICKEN WINGS

1/2 DOZEN 14 | DOZEN 26

smoky chipotle bbq or medium buffalo  
dry-rubbed ancho honey lime,  
bacon maple mustard

CRAB AND  
ARTICHOKE DIP

15

parmigiano reggiano,  
wood grilled broccoli, crostini

GIANT  
PRETZEL

9

mustard and dill ranch,  
beer cheese sauce

field

ROCKET  
SALAD

sm 7 lg 10

arugula, parmigiano reggiano,  
sherry vinaigrette, fresh lemon juice

MARKET GREENS  
SALAD

sm 6 lg 9

seasonal greens, roasted tomatoes,  
parmigiano reggiano,  
balsamic vinaigrette

GREEN GODDESS  
CHOPPED SALAD

sm 8 lg 12

field greens, romaine, green cabbage,  
red onion, cucumber, tomato, smoked  
almonds, fontina cheese, fuji apple,  
green goddess dressing

CAESAR SALAD  
‘WEDGE’

sm 8 lg 12

romaine hearts, roasted tomatoes,  
caesar dressing, parmigiano reggiano

additions from the wood-fired grill

herbed chicken breast 9 organic b.c. salmon 11 8 oz. flat iron steak 11



ALL BITES PAIR WELL WITH A VINTAGE FILTER

wood fired pizza

MARGHERITA

14

fior di latte mozzarella,  
tomato sauce, extra virgin olive oil,  
fresh basil

PEPPERONI

17

fresh mozzarella,  
parmigiano reggiano,  
tomato sauce

LITTLE ITALY

16

roasted garlic, ricotta cheese,  
parmesan sauce, arugula,  
lemon zest, sea salt

THE  
BEAST

15

house ground fennel sausage, arugula,  
roasted tomato, sweet pepper, red onion,  
fior di latte mozzarella

THE  
BOUNTY

16

roasted wild mushrooms, grilled potato,  
spinach, ricotta cheese, parmesan sauce,  
lemon zest, extra virgin olive oil

SUMMER  
IN CALABRIA

16

salami calabrese, roasted tomato,  
calabrian chili, castelvetrano olives,  
fior di latte mozzarella, baby arugula

BUTCHER’S  
DAUGHTER

17

pepperoni, red onion, house ground  
fennel sausage, parmigiano reggiano,  
chili flakes

FAMILY — SERVES 4 TO 6

MARGHERITA 40 • PEPPERONI 48 • LITTLE ITALY 46 • THE BEAST 45

SUMMER IN CALABRIA 46 • BUTCHER’S DAUGHTER 48 • THE BOUNTY 46

applicable taxes extra. please notify your server of any allergies or dietary restrictions and we can guide you through our menu. for groups over 8 or more, please note that 18% gratuities will be automatically applied