



TAPAS

BACON GOUDA DIP 17

Creamy blend of smoked gouda, cream cheese, & bacon.

Served w/ corn tortilla chips & flatbread toast

points brushed w/ rosemary oil

NACHOS 20 | HALF 14

Hand cut fried corn tortilla chips topped w/ spicy ground

beef, jalapenos, green onions, shallots, & a blend of

mozzarella & cheddar cheese. Served w/ our house Pico

salsa & sour cream

WINGS 13

Please ask our servers for list

TEXAS TWINKIES 15

Jalapenos stuffed w/ garlic cream cheese,

slow roasted BBQ brisket, wrapped in bacon &

oven baked

BUCKET OF SWEET +

SPICY MEATBALLS 16

Dozen meatballs tossed in maple bacon seasoning;

served w/ ancho chipotle & maple bacon wing

sauce

SALADS

GARDEN SALAD 7 | 13

CAESAR SALAD 8 | 14

ADD CHICKEN, STEAK & VEG, OR MEATBALL SKEWER 5

FLATBREAD

MARGHERITA 17

Our house made San Marzano marinara sauce

topped w/ buffalo mozzarella, sliced tomatoes

& fresh basil

PHILLY CHEESESTEAK 18

Slices of tender Alberta flat iron steak, red pepper,

shallot sautéed in our house gravy, layered on a

smoked gouda cream sauce, w/ buffalo mozzarella,

sprinkle of mozzarella, cheddar cheese &

horseradish aioli drizzle

ADD CHICKEN OR STEAK 5



PASTA

SMOKED LOBSTER MAC 19

Shell pasta in a smoked gouda cream sauce
w/ shredded lobster tail & red tail prawns topped
w/ toasted breadcrumbs & parmesan cheese

CHICKEN BRUSCHETTA 18

Shell pasta tossed w/ white wine & garlic cream
sauce topped w/ grilled chicken & fresh
bruschetta & balsamic reduction

HANDHELDS

SHAKE SHAKK BURGER 17

Two hand pressed beef patties, fresh
melted cheddar, mayo, mustard, deep fried pickle,
lettuce, seared onion on a brioche bun

BUTTERMILK CHICKEN SANDWICH 17

Chicken breast soaked in buttermilk, lightly breaded
Served w/ cheddar, bacon, mayo, & BBQ on a brioche
Bun

BURGARDTS STEAK SANDWICH 17

6 oz Alberta Beef seasoned & served on garlic
toast cooked as desired w/ your choice of side

BRISKET SANDWICH 17

Smoked brisket served between two slices of
multigrain bread w/ mayo, BBQ sauce, topped
w/ lettuce & smoked swiss

SIDES

Fries, garden salad, medley fries +\$3.50, caesar salad +\$3.50, poutine +\$4.00, side gravy +\$1.50

***GF/Vegan bun (care bakery ancient grain) +\$2.00**

MAINS

CHICKEN FINGERS 14

Buttermilk soaked chicken fingers, hand
breaded & served w/ fresh cut fries & our ancho
chipotle sauce

FISH & CHIPS 14 | 19

Beer battered in house Atlantic Cod
w/ fresh cut fries, house tartar sauce &
creamy coleslaw

DESSERT

CHOCOLATE BROWNIE W/ EVELYNS ICECREAM 10

House made warm chocolate brownie served w/ High Rivers own, Evelyn's Ice-cream
drizzled w/ your choice of chocolate or our homemade salted caramel sauce

EVELYNS ICE-CREAM Cup 2.50 | Bowl 5

Drizzle w/ chocolate or our homemade salted caramel



NOW PROUDLY SERVING COLOSSI'S COFFEE

