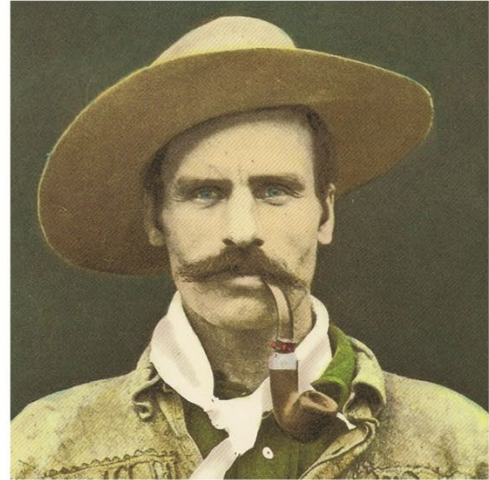


BILL



PEYTO'S CAFE

Our in-house café is named after one of this area's earliest and most respected mountain guides - Bill Peyto. Bill began guiding in 1893 and became a park warden in 1913. A true mountain man, many stories regarding his character have been passed down. One of the more famous tales stems from Bill's sideline career as a live-trapper for the Banff Park Zoo. After catching a lynx, Bill packed it up, strapped it to his back and headed into town. A little thirsty after a hot day in the backcountry, he stopped by the nearest "watering hole" at a busy Banff hotel. Not one for company, Bill is said to have released his captive lynx into the bar. Unsurprisingly the place emptied-leaving Peyto alone in peace. He enjoyed his drink, packed the lynx back up on his back and continued on to present it to Norman Sanson, curator of the Banff Park Museum, who paid the pricey sum of \$25 for the animal!

Soup, Salad & Appetizers

House Salad – Spring mix greens, fresh veggies and our house-made dressing. Bread included	\$8.50
Caesar Salad – Classic, served with croutons, bacon bits and parmesan cheese. Bread included	\$10
Alberta Beef Chili – House-made with lean Alberta ground beef, veggies and beans in a mild chili sauce, topped with sour cream, shredded cheddar and green onions. Bread included	\$14.50
Soup of the Day – Daily inspiration from our kitchen. Bread included	\$7
Poutine – Best in town! Hand-cut russet potatoes double fried to perfection, topped with cheese curds and sauce	\$10
Sweet Potato Fries – served with chipotle mayo dip	\$8
French Fries – Best in town, hand-cut russet potatoes double fried	\$7

Burgers, Sandwiches, Etc

*All meals include a dill pickle spear and your choice of hand-cut russet fries or house salad **Add cheese (cheddar, Swiss, pepper jack) for \$1.25, Add 2 slices of bacon for \$1.75***

Bill Peyto Burger – 6 oz Alberta beef burger with lettuce, tomato, onion and mayo	\$15
Angry Peyto Burger – Dressed as our regular burger but also packin' some heat! Jalapenos, pepper jack cheese and chipotle mayo bring out the anger!	\$17
Swiss, Onion and Mushroom Burger – 6 oz Alberta beef patty with Swiss cheese and sautéed onions and mushrooms	\$17
Elk Burger – 6 oz elk patty seasoned and made locally in Canmore from Valbella Gourmet Foods, garnished with lettuce, tomato, onion and mayo	\$16

Veggie Burger – Garden burger with lettuce, tomato, onion and mayo	\$15
Teriyaki Chicken Burger – 6 oz chicken breast marinated in our house-made teriyaki sauce then coated in a locally made teriyaki glaze, comes complete with lettuce, tomato, mayo and a grilled pineapple ring	\$17
Jerk Chicken Burger – Sweet with a bit of heat. This 6 oz chicken breast is marinated with house-made Jamaican jerk sauce coated in our sweet pineapple, beer glaze, topped off with bacon, lettuce, tomato and mayo	\$17
Falafel Sub – Hummus, shredded carrot, sliced cucumber, pickled red onion, cilantro topped with garlic aioli	\$15
Philly Cheese Steak Sub – Thinly sliced beef sautéed with peppers, onions, mushrooms on a soft bun with cheddar cheese and garlic aioli	\$15
Steak and Pepperoni Sub - Thinly sliced beef sautéed with peppers, onions, mushrooms on a soft bun with pepperoni, mozzarella cheese, lettuce, tomato and dressed with a vinaigrette	\$16
Burrito – Choose chicken, beef or vegetable, sautéed red/green peppers, onions, mushrooms with cumin, chipotle mayo, tomato, cheddar cheese and jalapeno, served with sour cream and house made salsa *Vegetarian option - \$14	\$17
Buffalo Chicken Wrap – Sliced chicken breast coated in Franks Buffalo hot sauce, bacon, tomato, lettuce, cheddar and ranch dressing	\$16
Chicken Fingers – Four crispy tenders with your choice of sauce. BBQ, plum, honey or hot	\$16
Battered Cod – Two pieces of cod fish in a crispy batter served with tartar sauce Add an additional piece of fish \$3	\$16

Desserts

Sticky Toffee Pudding Cake	\$7
Apple Pie with Ice Cream	\$8
Brownie with Ice Cream	\$8
Lemon Meringue Pie	\$7
Cheese Cake and Strawberry Sauce	\$7
Ice Cream Double Scoop - Vanilla	\$4

Beverages

Fountain Pop 18oz - Pepsi, Diet Pepsi, Brisk Ice Tea, 7 Up, Dr. Pepper or Mountain Dew. One free refill	\$4
Bottled Pop - Grizzly Paw Soda are hand-crafted using cane sugar and made locally in Canmore. Choice of cream soda, root beer, black cherry cola, orange cream soda, ginger beer and grapefruit	\$4
Root Beer Float - Classic float made with Grizzly Paw soda and a scoop of vanilla ice cream	\$6
Orange Cream Float - Grizzly Paw orange cream soda and a scoop of vanilla ice cream	\$6
Juice - Apple or orange	\$3.75
Milk - 2% or chocolate	\$2.50
Organic Loose leaf Tea - Spicy Chai, Bourbon Street Rooibos, Organic Jasmine. St. P Earl Grey, Morocco Mint, Crème Vanilla, Gunpowder Green, Berry Blast, English Breakfast and Lemon Splash	\$3
Coffee/Black Tea - 100% Columbian, organic, fair trade, fresh ground traditional roast or Red Rose orange pekoe one free refill (to go cups are sized to include free re-fill)	\$3

Breakfast Served until 11am

Camp Breakfast – Two eggs (sunny side, over easy, over hard or scrambled) **\$11.50**
with choice of bacon, ham or sausage plus home fries and toast

Cody Scramble – An omelette all scrambled up! Two eggs scrambled with **\$14.50**
your choice of 3 ingredients, mushrooms, onions, ham, bacon, sausage, green peppers,
red peppers or tomato and topped with melted cheddar cheese, served with
home fries and toast

Burrito Huevo – Two eggs, mushrooms, green and red bell peppers, onions, tomato, **\$15**
sausage, cheddar cheese, scrambled, sautéed and wrapped in a wheat flour tortilla,
served with home fries, sour cream and house made salsa

French Toast – Three slices of vanilla and cinnamon French toast dusted **\$11.50**
with icing sugar with real Canadian maple syrup on the side

Mountain Hot Cakes – A stack of three buttermilk pancakes served **\$11.50**
with butter and real Canadian maple syrup on the side

Hot Cereal – Steaming hot bowl of oatmeal dusted with cinnamon and served **\$8**
with brown sugar and toast on the side

Cold Cereal – Gluten free Honey Nut Chex, Muslix or **\$8**
Frosted Flakes with a side of toast

Breakfast Parfait – Raspberry yogurt, fruit and granola **\$11**

Fruit Bowl **\$5**

Prices do not include 5% GST or gratuities
Auto gratuity of 15% is applied to groups of 6 or more

Alcoholic Beverages

Wine by the glass (6oz) \$8

Fronterra - Merlot (Chile)

Fronterra - Chardonnay (Chile)

Adobe - Rose (Chile)

Canadian Rose Wine by the Bottle (750ml) \$36

Jackson Triggs - Rose (Niagara)

Canadian White Wine by the Bottle (750ml) \$36

Prospect - Pinot Blanc (Okanagan)

Sumac Ridge - Sauvignon Blanc (Okanagan)

Mission Hill 5 Vineyards - Pinot Grigio (Okanagan)

Canadian Red Wine by the bottle (750ml) \$36

Prospect - Shiraz (Okanagan)

Jackson Triggs - Cabernet Sauvignon (Okanagan)

St Hubertus Great Canadian - Red Blend (Okanagan)

Draught Beer	Pint (18oz)	Glass (10oz)	Pitcher (60oz)
Big Rock Alberta Genuine Draught	\$6.50	\$4.50	\$19
Big Rock Traditional (brown ale)	\$8.50	\$5.50	\$25
Big Rock Grasshopper (wheat ale)	\$8.50	\$5.50	\$25
Big Rock Honey Brown (lager)	\$8.50	\$5.50	\$25
Grizzly Paw Powder Hound (blonde ale)	\$8.50	\$5.50	\$25
Grizzly Paw Evolution IPA	\$9	\$6	\$27

Domestic Bottled Beer \$ 7

Kokanee, Coors Light, Alexander Keith's IPA, Molson

Canadian, Budweiser

Imported Bottled Beer \$8

Corona, Heineken, Guinness

Bottled Cider \$8

Rock Creek Apple, Grower's Peach