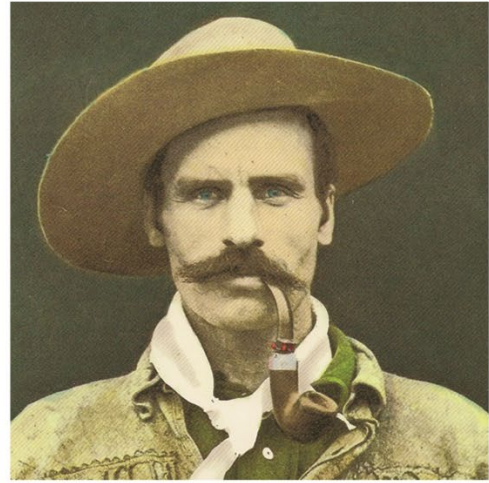


BILL



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. \$8.50
Bread included

Caesar Salad – Classic, served with croutons, bacon bits and parmesan cheese. \$10
Bread included

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. \$14.50
Bread included

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

Chilli Poutine – Hand-cut russet potatoes double fried to perfection, topped with cheese curds and our homemade chilli \$12

Italian Poutine – Hand-cut russet potatoes double fried to perfection, topped with cheese curds and our home made spaghetti sauce \$12

Sweet Potato Fries – Served with chipotle mayo dip \$8

French Fries – Best in town, hand-cut russet potatoes double fried \$7

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

Burgers, Sandwiches, Etc

*All meals include dill pickle spear and choice of hand cut russet fries or house salad **Add cheese (cheddar, swiss, pepper jack) for \$1.25, Add 2 slice 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, onions 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
Chicken Fingers – Four crispy tenders with your choice of sauce. BBQ, plum, honey or hot	\$16
Battered Cod – 2 pieces of cod fish in a crispy batter served with tartar sauce Add an additional piece of fish \$3	\$16

Pastas Includes French baguette

Fettuccine Alfredo – Fettuccine noodles tossed in our house-made alfredo sauce topped with parmesan cheese **\$14**

Chicken Bacon Mushroom Fettuccine Alfredo – Chicken, bacon, sautéed mushrooms and onions, house-made sauce topped with parmesan cheese **\$19**

Smoked Salmon Fettuccine Alfredo – Smoked salmon, house-made sauce topped with capers, green onions and parmesan **\$20**

Fettuccine Primavera – Fine diced mixed vegetables, house-made sauce topped with parmesan cheese **\$17**

Dad's Spaghetti – Spaghetti noodles topped with our home-made beef Bolognese sauce **\$14**

Rice Bowls

Bulgogi – Thinly sliced beef marinated and sautéed in Korean flavours, shredded carrot, green onions and kimchi served over basmati rice topped with sesame seeds **\$18**

Butter Chicken – Cream and tomato based sauce with Indian spices, tender chicken served with naan over basmati rice topped with cilantro **\$17**

Sweet and Sour Pork – Fried bite sized pork pieces, sautéed peppers, onions, pineapple coated in sweet and sour sauce served over basmati rice topped with roasted sesame seeds **\$17**

Red Coconut Curry – (Vegan) Vegetables sautéed with a coconut red curry sauce over a bed of basmati rice topped with cilantro **\$15**
Add Chicken \$ 3.00

Thai Stir Fry – Sautéed vegetables in our soy based house-made stir fry sauce on a bed of basmati rice garnished with pickled ginger and roasted sesame seeds **\$15**
Add Chicken \$ 3.00

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. Your 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

Alcoholic Beverages

Wine by the glass (6oz) \$8

Fronterra - Merlot (Chile)

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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