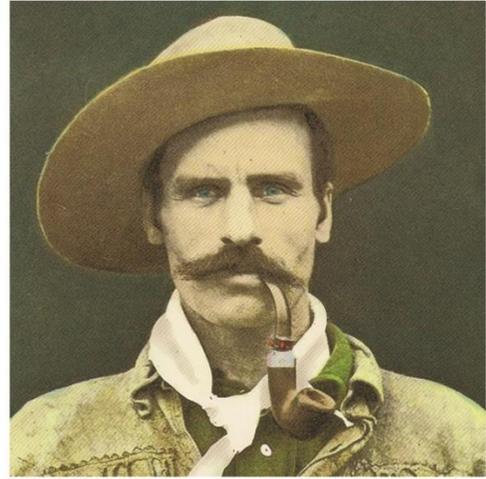


BILL



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 of 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, Peyto is said to have released his captive lynx into the bar. Not surprisingly 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 \$25.00 for the animal!

Soup, Salad & Appetizers

- House Salad** – Spring mix greens, fresh veggies and our house made dressing. **\$8**
Garlic bread included
- Caesar Salad** – Classic, served with croutons, bacon bits and parmesan cheese. **\$9**
Garlic bread included
- Cajun Chicken Caesar Salad** – Romaine lettuce coated in dressing, Cajun spiced chicken, sautéed mushroom, red peppers topped with shredded cheddar and parmesan. Garlic bread included **\$13**
- Greek Salad** – No lettuce here, just large cubes of fresh cut cucumbers, tomatoes, red/green peppers and Kalamata olives (watch out for the olive pits) tossed in our house made Greek dressing. Garlic bread included **\$11**
- 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. Garlic bread included **\$13**
- Soup of the Day** – Daily inspiration from our kitchen **\$6**
- Spinach and Artichoke Cheese Dip** – Hot out of the oven served with nacho chips and pita bread **\$11**
- Edamame** – Sautéed with sesame oil and seasoned with sea salt **\$4**
- Quesadilla** – Cajun spiced chicken, sautéed red/green peppers, onions, mushrooms, tomato with cheddar cheese, served with sour cream and house made salsa **\$16**
- *Vegetarian option- no chicken** **\$13**
- Poutine** – Best in town! Hand cut Yukon potatoes double fried to perfection, topped with cheese curds and sauce **\$9**
- Sweet Potato Fries** – served with chipotle mayo dip **\$7**
- French Fries** – Best in town, hand cut Yukon potato double fried **\$6**

Burgers, Sandwiches, Etc

All meals include coleslaw, dill pickle spear and choice of hand cut Yukon fries or house salad **Add cheese for \$1, Add bacon for \$1.50**

Bill Peyto Burger – 6 oz Alberta beef burger with lettuce, tomato, onion and mayo **\$13**

Angry Peyto Burger – Dressed as our regular burger but also packin' some some heat! Jalapenos, pepper jack cheese and chipotle mayo brings out the anger! **\$15**

Swiss, Onion and Mushroom Burger – 6 oz Alberta beef patty with Swiss cheese and sautéed onions and mushrooms **\$15**

Elk Burger – 6 oz elk patty seasoned and made locally in Canmore from Valbella Gourmet Foods, garnished with lettuce, tomato, onions and mayo **\$14**

Veggie Burger – Garden burger with lettuce, tomato, onion and mayo **\$13**

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 **\$14**

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 **\$15**

Pesto Chicken Sandwich – Sliced chicken breast, sautéed mushrooms, onions, topped with pesto and melted cheddar cheese on a hoagie bun **\$15**

Lester's Hot Dogs – Two steamed hot dogs dressed the way you want or try them "all dressed" with mustard, relish, onions and Quebec style coleslaw **\$12**

Additional Hot Dog **\$3**

Veggie Wrap – Lettuce, tomatoes, onions, red/green peppers, carrot, cucumber, cheddar cheese and ranch dressing all wrapped up **\$13**

Corn Dogs – Two classic Pogo corn dogs **\$10**

Additional corn dog **\$2**

Buffalo Chicken Wrap – Sliced chicken breast coated in franks buffalo hot sauce, bacon, tomato, lettuce, cheddar and ranch dressing **\$15**

Pita Souvlaki – Our own lamb souvlaki, served with lettuce, onion, tomato, house made tzatziki sauce wrapped in a soft Greek pita bread **\$17**

Chicken Fingers – Four crispy tenders with your choice of sauce **\$15**

Fish and Chips – 2 pieces of Cod fish in a crispy batter served with tartar sauce **\$14**

Add an additional piece of fish **\$2**

Desserts

Sticky Toffee Pudding Cake **\$6**

Apple Pie with Ice Cream **\$7**

Brownie with Ice Cream **\$7**

Lemon Meringue Pie **\$6**

Cheese Cake and Strawberry Sauce **\$6**

Ice Cream – Vanilla or Chocolate **\$4**

Beverages

Fountain Pop – Pepsi, Diet Pepsi, Brisk Ice Tea, 7 Up, Dr. Pepper or Mountain Dew **\$3.50**
one free refill

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 **\$5.50**

Orange Cream Float – Grizzly Paw orange cream soda and a scoop of vanilla ice cream **\$5.50**

Juice – Apple or orange **\$3.25**

Milk – 2% or chocolate **\$2.50**

Tea – Orange pekoe, English breakfast, earl grey, peppermint, chai, green, lemon, chamomile or raspberry **\$2.50**

Coffee – 100% Columbian, traditional roast, one free refill **\$2.50**

Breakfast Served until 11am

Camp Breakfast – Two eggs (sunny side, over easy, over hard or scrambled) with choice of bacon, ham or sausage plus home fries and toast	\$9.75
Cody Scramble – Two eggs, mushrooms, green onions, tomato scrambled and topped with melted cheddar cheese, served with home fries and toast	\$12
Burrito Huevo – Two eggs, mushrooms, green/red bell peppers, onions, tomato, sausage, cheddar cheese, scrambled, sautéed and wrapped in a wheat flour tortilla, served with home fries, sour cream and house made salsa	\$13
Omelette – Three eggs with your choice of 3 fillings; cheddar cheese, onions, ham, bacon, sausage, green/red bell peppers, tomato or mushrooms, served with home fries and toast	\$14
French Toast – Three slices of vanilla and cinnamon French toast dusted with icing sugar with syrup on the side	\$9.25
Mountain Hot Cakes – A stack of three buttermilk pancakes served with butter and syrup on the side	\$9.75
Hot cereal – Steaming hot bowl of oatmeal dusted with cinnamon and served with brown sugar and toast on the side	\$7.50
Cold Cereal – Gluten free Honey Nut Chex, Muslix, Raisin Bran, Rice Krispies, Cheerios or Frosted Flakes with a side of toast	\$7
Breakfast Parfait – Raspberry yogurt, fruit and granola	\$10
Fruit Bowl	\$5
Sides – Two egg, three slice bacon, 3 sausage, ham, home fries, toast	\$2.50 each

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 (5oz) \$6.25

Fronterra Merlot (Chile)
Fronterra Chardonnay (Chile)
White Zinfandel (USA)

White wine by the Bottle (750ml) \$33

Lurton Pinot Gris (Argentina)
Stickleback Verdelho/Semillon blend (Australia)
Porcupine Ridge Sauvignon Blanc (South Africa)

Red wine by the bottle (750ml) \$33

La Vielle Ferme Cote du Ventoux/ Rhone blend (France)
Stickleback Cab/Shiraz blend (Australia)
J.M. da Fonseca Perquita (Portugal)

Draught Beer Pint	(18oz)	Glass (10oz)	Pitcher (60oz)
Big Rock Alberta Genuine Draught	\$5	\$3.50	\$16
Big Rock Traditional (brown ale)	\$7	\$4.75	\$21
Big Rock Grasshopper (wheat ale)	\$7	\$4.75	\$21
Big Rock Honey Brown (lager)	\$7	\$4.75	\$21
Grizzly Paw Powder Hound (blonde ale)	\$7	\$4.75	\$21
Grizzly Paw Evolution IPA	\$7.50	\$5	\$23

Domestic Bottled Beer \$ 5.50

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

Imported Bottled Beer \$6.50

Corona, Heineken, Sam Adams, Guinness

Bottled Cider \$5.50

Rock Creek Apple
Grower's Peach