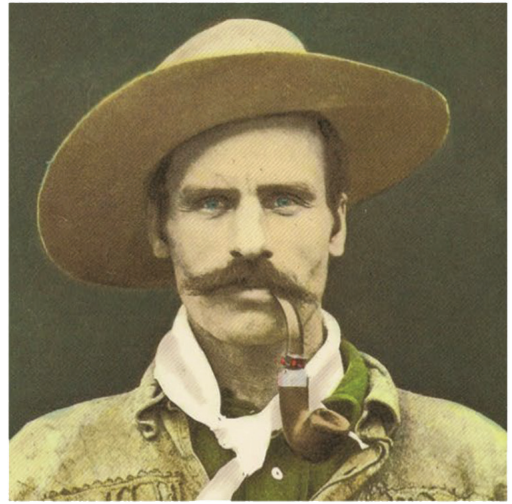


BILL



PEYTO'S CAFE

BREAKFAST / Served until 11 am

Homestyle express \$18 **GFO**

Two eggs any style: sunny side, over easy, medium, or hard. Choice of three slices of bacon, three sausages, or ham. Choice of whole wheat or white toast. Served with home fries.

Pancakes \$17 **V**

Stacked three high and served with butter and real Canadian maple syrup.

Scrambled omelette with cheese \$18 **GFO**

Two eggs scrambled with three ingredients of your choice and topped with melted cheddar. Choose from mushroom, red onion, green onion, green pepper, red pepper, tomato, jalapeño, bacon, sausage, or ham. Served with home fries and toast.

French toast \$18

Stack of three, thickly sliced pieces of bread coated with egg, cinnamon, and vanilla. Served with real Canadian maple syrup.

Hot cereal \$12 **V**

A bowl of steaming hot oatmeal with cinnamon dusted on top, served with brown sugar on the side. Choice of whole wheat or white toast.

Smoked salmon bagel & cream cheese \$13

Classic sesame bagel toasted with cream cheese. Topped with smoked salmon, red onion, and capers.

Breakfast parfait \$13 **V · GFO**

Mixed fruit and granola, layered over raspberry yogurt.

Toasted bagel \$7

Classic sesame seed bagel with your choice of regular or herb and garlic cream cheese.

Fruit bowl \$8 **V · GF**

Cantaloupe, honeydew, pineapple, orange, and grapes.

DID YOU KNOW?

Bill Peyto's Café is named after one of Banff National Park's most famous and respected guides. Back at the turn of the 20th century, Bill caught a lynx, strapped it to his back and headed into Banff, where he stopped by the nearest watering hole. Not one for company, Bill is said to have released his captive mountain cat into the bar. Not surprisingly, the place emptied, leaving Bill alone in peace. He enjoyed his drink, packed the lynx back up and continued on to present it to Norman Sanson, curator of the Banff Park Museum, who paid the hefty sum of \$25 for the animal!

V - Vegetarian

GF - Gluten-free

GFO - Gluten-free option available

Prices do not include 5% GST or gratuities.
18% auto gratuity is applied to groups of six or more.

SOUP, SALADS & APPETIZERS / Available after 11 am

House salad \$12 **GFO**

Spring mix greens, fresh vegetables, and Asian bloom house-made dressing. Served with bread. Add chicken \$4.

Caesar salad \$13

Classic Caesar salad with croutons and parmesan cheese. Served with bread. Add chicken \$4.

Alberta beef chili \$17 **GF**

House-made with lean ground beef, vegetables, and beans in a mild chili sauce. Topped with sour cream, cheddar, and green onions. Served with corn tortilla chips on the side.

Peyto's veggie chili \$17 **V · GF**

House-made, gluten-free, and vegetarian. Topped with sour cream, cheddar, and green onions. Served with corn tortilla chips on the side.

Poutine \$14 **V**

Best in town! Fresh hand-cut potatoes double fried to perfection, topped with cheese curds and gravy.

Montreal smoked meat poutine \$19

Cured and smoked beef brisket sliced thin over fresh hand-cut potatoes, topped with cheese curds and gravy.

Sweet potato fries \$12 **V · GF**

Served with chipotle mayo dip.

French fries \$10 **V · GF**

Fresh hand-cut and double-fried potatoes.

Soup of the day \$9

Daily inspiration from our kitchen. Served with bread.

BURGERS, SANDWICHES & MORE / Available after 11 am

All meals include your choice of fries or house salad. For an extra kick of flavour, get chipotle mayo instead of regular mayo at no cost.

Peyto burger \$18 **GFO**

6oz 100% all-beef patty garnished with lettuce, tomato, onion, pickle, and mayo.

Elk burger \$20 **GFO**

6oz seasoned elk patty made locally, garnished with lettuce, tomato, onion, pickle, and mayo.

Crispy chicken burger \$19

Battered chicken breast topped with lettuce, pickle, and mayo.

Veggie burger \$18 **V**

Garden burger with lettuce, tomato, onion, pickle, and mayo.

Famous Montreal smoked meat sandwich **GFO**

Cured and smoked beef brisket sliced thin and piled high on rye bread with yellow mustard. Served with a dill pickle.
6 oz \$20 • 8 oz \$23 • 10 oz \$26

Crispy battered cod \$20

Two pieces of cod fish in a crispy batter, served with a lemon wedge and tartar sauce.

Chicken fingers \$18

Four crispy tenders served with your choice of sauce: BBQ, plum, or hot.

Vegan buffalo wings \$19 **V**

Crispy vegan drumettes tossed in hot buffalo sauce with a side of ranch dressing. Prepared in a meat-free fryer.

BURGER ADD-ONS

American cheese \$1.50

Monterey cheddar \$2.50

Two slices of bacon \$2.50

Jalapeños \$0.75

Fried mushrooms or onions \$3.50

SIDE UPGRADES

Poutine \$5

Caesar salad \$3

Sweet potato fries \$3

Soup of the day \$2

Add gravy \$3

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PASTAS & MORE / Available after 4 pm

Chicken bacon fettuccine alfredo \$25 **GFO**

Chicken, bacon, sautéed mushrooms and onion with our house-made alfredo, topped with parmesan cheese. Served with bread.

Smoked salmon fettuccine alfredo \$25 **GFO**

Smoked salmon with our house-made alfredo, topped with capers, green onions, and parmesan cheese. Served with bread.

Chicken Souvlaki platter \$25 **GFO**

Two grilled chicken skewers marinated in Mediterranean flavours. Served with hummus, a classic Greek salad, crispy fried potato, tzatziki sauce, and flatbread.

Falafel platter \$22 **v**

Vegetarian falafel with Mediterranean flavours. Served with hummus, a classic Greek salad, crispy fried potato, tzatziki sauce, and flatbread.

KIDS MENU

11 and under.

Includes a chocolate chip cookie and a juice box.

Kids pizza \$9

Pepperoni.

Kids pasta \$8 **GFO**

Fettuccine noodles tossed in our alfredo sauce or with butter. Served with bread.

Kids chicken fingers \$11

Two pieces of breaded crispy tenders with fries on the side and your choice of BBQ, plum, or hot sauce.

Kids fish n' chips \$11

One piece of cod in a crispy batter served with fries, tartar sauce, and a lemon wedge.

Carrot and celery sticks \$4 **v · GF**

With ranch dressing on the side.

Chicken stir-fry \$24 **GFO**

Chicken and mixed vegetables (broccoli, cauliflower, pepper, bok choy, mushroom, onion, carrot, and celery) sautéed in our sweet and spicy house-made stir-fry sauce. Served over basmati rice, garnished with pickled ginger and roasted sesame seeds.

Butter chicken \$24 **v · GF**

A cream and tomato based sauce with Indian spices, and tender chicken served over basmati rice. Garnished with cilantro. Served with naan.

Vegetable coconut Thai curry \$22

Vegan and gluten free! Mixed veggies (broccoli, cauliflower, pepper, bok choy, cauliflower, mushroom, onion, carrot, and celery) sautéed in our house-made coconut red curry sauce. Served over basmati rice and garnished with cilantro. Add chicken \$4.

DESSERTS

Sticky toffee pudding cake \$8.50

Lemon meringue pie \$8.50

Apple pie with vanilla ice cream \$9.50

Brownie with vanilla ice cream \$9.50

Double scoop of vanilla ice cream \$5.50

Mixed berry cheesecake \$10.50 **GF**

DID YOU KNOW?

Not only was the café named after Bill Peyto, but Peyto Glacier and Peyto Lake were also named in his honour.

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DRINKS

NON-ALCOHOLIC BEVERAGES

Fountain pop \$4.75

Pepsi, Diet Pepsi, Brisk Iced Tea, 7UP, Dr. Pepper, or Mountain Dew. *One free refill.*

Juice \$4.50

Apple or orange.

Milk \$3.50

2% or chocolate.

Organic loose-leaf tea \$3.75

Chai, rooibos, jasmine, Earl Grey, mint, vanilla, green, berry, English breakfast, or lemon.

Coffee/black tea \$3.75

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).

DRAUGHT BEER

	Pint (18oz)	Glass (10oz)	Pitcher (60oz)
Big Rock Alberta Genuine Draught	\$7.50	\$5.25	\$21
Big Rock Traditional (Brown ale)	\$9.50	\$6.25	\$27
Big Rock Grasshopper (Wheat ale)	\$9.50	\$6.25	\$27
Big Rock Honey Brown (Lager)	\$9.50	\$6.25	\$27
Grizzly Paw Powder Hound (Blonde ale)	\$9.50	\$6.25	\$27
Grizzly Paw Evolution IPA	\$10	\$7	\$29

CIDERS & COCKTAILS 355ml

Cider \$10 **GF**

Big Rock – Apple, Peach, or Pear

Vodka mixers \$10 **GF**

Cottage Springs – Peach, Watermelon, or Wild Cherry

Highlight – Pineapple

Wild Life – Wild Mule

White Peaks – Hard Steeped Tea

ByHendo – Shaft (*coffee*)

Mott's Clamato Caesar (*served with celery and a dash of Tabasco and Worcestershire sauce*)

Tequila mixers \$10 **GF**

Olé – Paloma or Mango Chili

Gin mixers \$10 **GF**

Wild Life – Gin Margarita or Rhubarb Spritz

Non-alcoholic \$9

Big Rock – Pacer Hazy Golden Ale

Wild Life – Raspberry Mojito **GF**

WINE

Wine by the glass (175ml) \$10

House Red – Merlot, Jackson Triggs (Canada)

House White – Pinot Grigio, Jackson Triggs (Canada)

House Rosé – White Zinfandel, Corbett Canyon (USA)

White wine by the bottle (750ml)

Chardonnay – Beringer Main and Vine (USA) \$39

Sauvignon Blanc – Sawmill Creek (Canada) \$39

Red wine by the bottle (750ml)

Cabernet Sauvignon – Los Cardos (Argentina) \$35

Pinot Noir – Silver Gate (USA) \$40

Rosé by the bottle (750ml)

L'Oustalet (France) \$39

Cono Sur Bicicleta (Chile) \$39