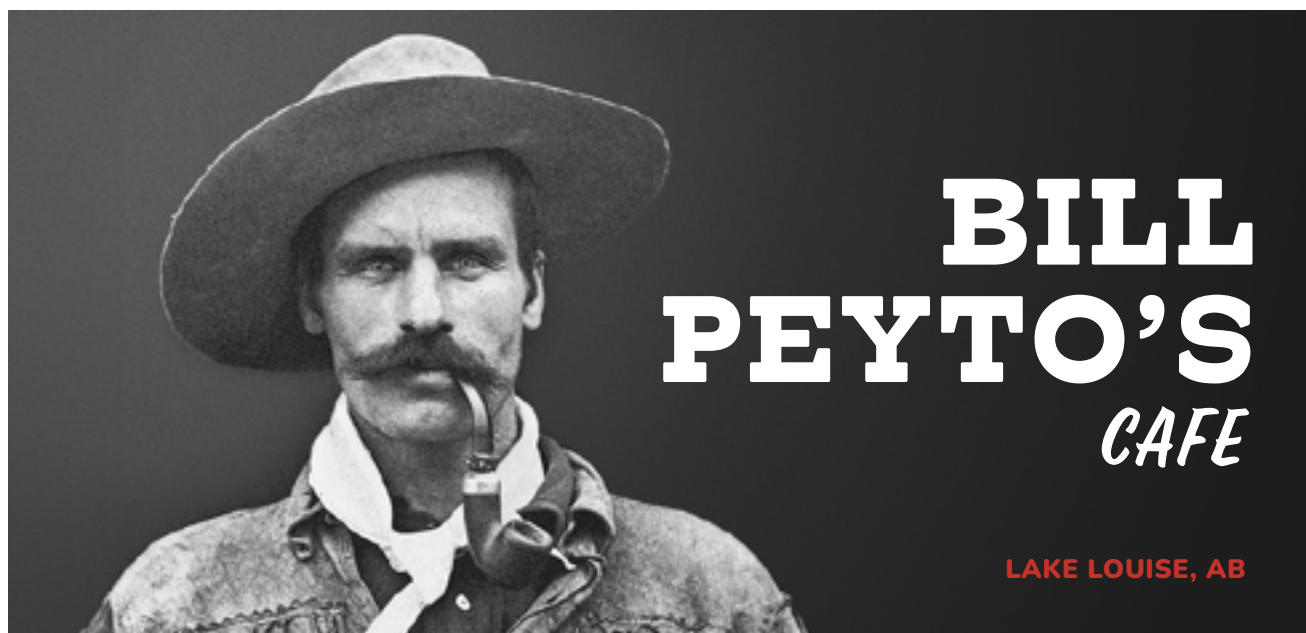




ALPINE MORNINGS

SERVED UNTIL 11 AM

HOME STYLE EXPRESS \$18

Two eggs any style: sunny-side up, over-easy, medium, hard, or scrambled. Choose from three slices of bacon, three sausages, or ham; and whole wheat or white toast. Served with home fries.

PANCAKES \$16 **V**

Stacked three high. Served with butter and pancake syrup.

FRENCH TOAST \$17 **V**

Stack of three thickly sliced pieces of bread coated in egg, cinnamon, and vanilla. Served with pancake syrup.

SCRAMBLED OMELETTE WITH CHEESE \$19 **GFO**

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

HOT CEREAL \$12.50 **V**

A bowl of steaming hot oatmeal with cinnamon dusted on top and brown sugar on the side. Served with your choice of whole wheat or white toast.

SMOKED SALMON BAGEL & CREAM CHEESE \$14

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

TOASTED BAGEL \$7.50 **V**

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

BREAKFAST PARFAIT \$13.50 **V-GFO**

Mixed fruit and granola, layered over raspberry yogurt.

FRUIT BOWL \$12 **V-GF**

Cantaloupe, honeydew, pineapple, orange, and grapes.

SIDEKICKS & SMALL BITES:

Home fries \$5

Fruit cup \$5

Toast with butter \$5

One French toast \$6

One pancake \$5.50

Two eggs \$5

Bacon, sausage, or ham \$4.50



V Vegetarian **GF** Gluten-free **GFO** Gluten-free option available

Prices do not include 5% GST or gratuities. A 10% service fee applies to all orders packaged for takeaway. 18% auto gratuity is applied to groups of six or more.

SOUP, SALADS & APPETIZERS

AVAILABLE AFTER 11 AM

SOUP OF THE DAY \$9

Daily inspiration from our kitchen, available while supplies last. Served with bread.

HOUSE SALAD \$12.50 **V.GFO**

Spring mix greens, cherry tomatoes, shredded carrot, cucumbers, with our house-made sweet chili balsamic vinaigrette. Served with bread. **Add chicken +\$4.**

CAESAR SALAD \$13.50

Classic Caesar salad with croutons and Parmesan cheese. Served with bread. **Add chicken +\$4.**

ALBERTA BEEF CHILI \$18 **GF**

Hearty house-made chili with lean ground beef, vegetables, and beans in a mild chili sauce. Topped with sour cream, cheddar cheese, and green onions. Served with nacho chips.

ONION RINGS \$8 **V**

6 oz of crispy, beer-battered onion rings.

POUTINE \$14 **V**

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

MONTREAL SMOKED MEAT POUTINE \$19.50

Cured and smoked beef brisket, diced and layered over fresh, hand-cut, double-fried potatoes, topped with cheese curds and gravy.

ITALIAN POUTINE \$17

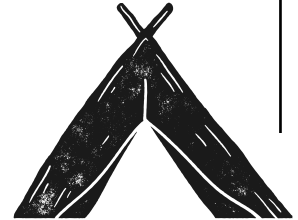
Poutine with a twist! Fresh, hand-cut, double-fried potatoes topped with cheese curds and smothered in a rich and savoury Bolognese sauce instead of gravy.

SWEET POTATO FRIES \$12 **V**

Served with chipotle aioli.

FRENCH FRIES \$9 **V**

Fresh hand-cut and double-fried potatoes.



WRAPS, SANDWICHES & MORE

AVAILABLE AFTER 11 AM

Includes your choice of fries, house salad, or soup (made fresh daily, available while it lasts).

FAMOUS MONTREAL SMOKED MEAT SANDWICH **GFO**

Our Canadian version of pastrami. Cured and smoked beef brisket sliced and piled high on rye bread with your choice of yellow or Dijon mustard. Served with a pickle spear and coleslaw.

6 oz \$20.50 · 8 oz \$23.50 · 10 oz \$26.50

BUFFALO WRAP \$19

Grilled Cajun chicken breast with crispy bacon, cheddar cheese, lettuce, and tomato, wrapped with Frank's RedHot sauce and ranch dressing.

FALAFEL WRAP \$19 **V**

Hummus, shredded carrot, cucumber, green onion, cilantro, and lettuce, wrapped with chipotle aioli.

ON THE SIDE:

Caesar salad \$3

Sweet potato fries \$3

Poutine \$5

Chipotle aioli \$0.50

Gravy \$3



REUBEN SANDWICH \$24

6 oz of sliced Montreal smoked meat, Swiss cheese, and sauerkraut grilled to perfection on rye bread. Topped with your choice of yellow mustard, Dijon mustard, or Thousand Island dressing. Served with a pickle spear and coleslaw.

BEER-BATTERED COD \$21

Two pieces of crispy, beer-battered cod fish served with a lemon wedge and tartar sauce.

VEGAN BUFFALO WINGS \$20 **V**

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

CHICKEN FINGERS \$18.50

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

BACKCOUNTRY BURGERS

AVAILABLE AFTER 11 AM

All burgers include your choice of fries, house salad, or soup (made fresh daily, available while it lasts).

PEYTO BURGER \$24 **GFO**

Alberta 6 oz 100% all-beef patty on a brioche bun brushed with BBQ sauce. Topped with smoked Canadian cheddar, bacon, lettuce, tomato, and beer-battered onion rings.

Sub 6 oz Alberta bison patty +\$3.

CLASSIC CHEESEBURGER \$20 **GFO**

Alberta 6 oz 100% all-beef patty with a slice of American cheese on a brioche bun with our house-made burger sauce. Topped with lettuce, tomato, onion, and pickle.

Sub 6 oz Alberta bison patty +\$3.

MUSHROOM SWISS BURGER \$21 **GFO**

Alberta 6 oz 100% all-beef patty with Swiss cheese on a brioche bun with mayo. Topped with mushrooms sautéed in garlic butter. Sub 6 oz Alberta bison patty +\$3.

JALAPEÑO BURGER \$22 **GFO**

Alberta 6 oz 100% all-beef patty with smoked Canadian cheddar on a brioche bun with chipotle mayo. Topped with pickled jalapeños, lettuce, tomato, onion, and pickle.

Sub 6 oz Alberta bison patty +\$3.

VEGGIE GARDEN BURGER \$18 **V**

Vegetarian patty served on a brioche bun with vegan mayo. Topped with lettuce, tomato, onion, pickle, shredded carrot.

Swap the toppings for Swiss cheese and mushrooms: +\$2.

CRISPY CHICKEN KOREAN BURGER \$22

Crispy deep-fried chicken breast tossed in a sweet, tangy, and spicy gochujang sauce on a brioche bun with mayo. Garnished with kimchi, shredded carrot, sesame, ginger, and pickled cucumber.

CRISPY CHICKEN PARMESAN BURGER \$22

Deep fried, battered crispy chicken breast smothered in our house marinara sauce, fresh basil, and melted Parmesan cheese. Served on a garlic-buttered, grilled brioche bun.

SPICY JERK CHICKEN BURGER \$20

6 oz jerk-marinated chicken breast served on a brioche bun. Topped with bacon, lettuce, tomato, and our house-made pineapple jerk BBQ sauce.

BURGER ADD-ONS:

American cheese **\$1.50**

Smoked cheddar **\$2.75**

Swiss cheese **\$2**

Pickled jalapeño **\$1**

Fried mushroom or onion **\$3**

Two slices of bacon **\$2.50**



PINT-SIZED PROVISIONS

AVAILABLE AFTER 11 AM

KIDS' PASTA \$10 **V.GFO**

Penne noodles with your choice of sauce: marinara, Alfredo or Bolognese. Topped with Parmesan cheese and served with bread.

PLAIN JANE BURGER \$11

Picky eater? No problem. Just a plain beef patty, and nothing else.

PLAIN JANE CHICKEN BURGER \$15

Just a plain chicken burger, no sides.

JUST A VEGGIE GARDEN BURGER \$12 **V**

Just a burger, no sides. Veggie patty with lettuce, tomato, onion, pickle, shredded carrot, and vegan mayo.

1PC FISH 'N' CHIPS \$11

One piece of beer-battered cod served with fries, tartar sauce, and a lemon wedge.

2PC CHICKEN FINGERS \$9.50

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

CARROT & CELERY STICKS \$4 **V.GF**

With ranch or Thousand Island dressing on the side.

CHOCOLATE CHIP COOKIE \$2 **V**

MIXED BERRY JUICE BOX \$2 **V**



HEARTY MOUNTAIN MEALS

AVAILABLE AFTER 4 PM

CHICKEN & BACON FETTUCCINE ALFREDO \$25 **GFO**

Fettuccine with sliced chicken breast, bacon, mushrooms, and onions sautéed in our house-made Alfredo sauce. Topped with Parmesan cheese and served with bread.

SMOKED SALMON FETTUCCINE ALFREDO \$26 **GFO**

Fettuccine with thinly sliced smoked salmon tossed in our house-made Alfredo sauce. Topped with capers, green onions, and Parmesan cheese and served with bread.

FETTUCCINE PRIMAVERA \$23 **V·GFO**

Fettuccine with diced broccoli, cauliflower, mushrooms, onions, and peppers sautéed in our house-made Alfredo sauce. Topped with Parmesan cheese and served with bread.

PENNE ARRABBIATA WITH ITALIAN SAUSAGE \$21 **GFO**

Penne with sliced Italian sausage tossed in our house-made spicy chili and basil marinara sauce. Topped with Parmesan cheese and served with bread.

PENNE À LA VODKA WITH ITALIAN SAUSAGE \$23 **GFO**

Penne with sliced Italian sausage tossed in our house-made vodka sauce. Topped with Parmesan cheese and served with bread.

PENNE BOLOGNESE \$22 **GFO**

Penne tossed in our house-made Bolognese sauce. Topped with Parmesan cheese and served with bread.

ZUCCHINI PENNE MARINARA \$20 **V·GFO**

Penne with chopped zucchini tossed in our house-made basil marinara sauce. Topped with Parmesan cheese and served with bread.

RASTA PASTA \$23 **V·GFO**

Penne with chopped zucchini, mushrooms, and red peppers tossed in our house-made vodka sauce infused with spicy jerk seasoning. Topped with Parmesan cheese and served with bread.

DESSERTS

STICKY TOFFEE PUDDING CAKE \$10 **V**

Served with whipped cream and caramel drizzle.

LEMON MERINGUE PIE \$10 **V**

Served with whipped cream and raspberry drizzle.

CARROT CAKE \$12 **V**

Served with whipped cream and caramel drizzle.

MIXED BERRY CHEESECAKE \$12 **V·GF**

Served with whipped cream and raspberry drizzle.

CHOCOLATE CAKE \$12 **V**

Served with whipped cream and chocolate drizzle.

V Vegetarian **GF** Gluten-free **GFO** Gluten-free option available

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BILL PEYTO'S CAFE

DID YOU KNOW?

Bill Peyto was one of Banff National Park's first and most legendary guides. Arriving in Canada in 1887, he made a life in the wilderness of Banff, working as a mountain guide, trapper, and later a park warden.

A man of few words but plenty of stories, Peyto was said to have once walked into a Banff bar with a live lynx strapped to his back, releasing it to clear the room so he could drink in peace. When he was finished, he packed it up and sold it to Norman Sanson at the Banff Park Museum for just \$25.

His legacy lives on in Peyto Lake and Peyto Glacier, named in his honour—a fitting tribute to a man who wasn't just a guide, but a symbol of the untamed spirit of the Canadian Rockies.



DRINKS



BEER ON TAP

BIG ROCK ALBERTA GENUINE DRAUGHT 5%

Crisp, smooth, easy drinking lager.

Pint (18 oz) \$7.50 · Glass (10 oz) \$5.25 · Pitcher (60 oz) \$21

BIG ROCK TRADITIONAL 5%

Toasty, caramel-forward English-style ale with a nutty finish.

Pint (18 oz) \$9.50 · Glass (10 oz) \$6.25 · Pitcher (60 oz) \$27

BIG ROCK GRASSHOPPER 5%

Light, refreshing wheat ale with a hint of citrus.

Pint (18 oz) \$9.50 · Glass (10 oz) \$6.25 · Pitcher (60 oz) \$27

BIG ROCK HONEY BROWN 5%

Smooth, malty ale with a hint of sweetness and hops.

Pint (18 oz) \$9.50 · Glass (10 oz) \$6.25 · Pitcher (60 oz) \$27

GRIZZLY PAW POWDER HOUND 4.5%

Light, sweet blonde ale with a hint of hops and a crisp finish.

Pint (18 oz) \$9.50 · Glass (10 oz) \$6.25 · Pitcher (60 oz) \$27

GRIZZLY PAW EVOLUTION IPA 6.4%

Hoppy, citrusy IPA with a balanced, bitter finish.

Pint (18 oz) \$10 · Glass (10 oz) \$7 · Pitcher (60 oz) \$29

WINE

WINE BY THE GLASS (175ML) \$10

House Red: Cabernet Sauvignon/Merlot – Tocornal (Chile)

House White: Chardonnay – Tocornal (Chile)

House Rosé: Peller Estates (Canada)

WHITE WINE BY THE BOTTLE (750ML)

Pinot Grigio – Barone Montalto (Italy) \$39

Sauvignon Blanc – Adobe Reserva (Chile) \$39

RED WINE BY THE BOTTLE (750ML)

Malbec – Dona Paula Los Cardos (Argentina) \$35

Tempranillo – Anciano No. 7 Reserva (Spain) \$40

ROSÉ BY THE BOTTLE (750ML)

L'Oustalet (France) \$39



BILL PEYTO'S CAFE

CIDERS & COCKTAILS

CIDER (355ML) \$10 GF

Big Rock – Apple, Peach, or Pear Cider

VODKA MIXERS (355ML) \$10 GF

Cottage Springs – Peach or Wild Cherry

Highlight – Pineapple Cocktail

Wild Life – Wild Mule Cocktail

White Peaks – Hard Steeped Tea

ByHendo Shaft (*a chilled coffee cocktail*)

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

TEQUILA MIXERS (355ML) \$10 GF

Olé – Paloma or Mango Chili

GIN MIXERS (355ML) \$10 GF

Wild Life – Gin Margarita or Rhubarb Spritz

NON-ALCOHOLIC (355ML) \$9

Big Rock – Pacer Hazy Golden Ale

Wild Life – Raspberry Mojito GF



POP, JUICE & MILK

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.

COFFEE & TEA

COFFEE \$3.75

100% Colombian, organic, fair trade, fresh ground traditional roast. *One free refill (to go cups are sized to include free refill).*

BLACK TEA \$3.75

Red Rose orange pekoe.

ORGANIC LOOSE-LEAF TEA \$3.75

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