

BILL PEYTO'S

GROUP MENU

BREAKFAST

Coffee, tea, and juice are included.

FULL BUFFET \$25

A hearty start for the whole group! Scrambled eggs, bacon, and sausage served with home fries, fruit salad, and an assortment of danishes and croissants.

LUNCH & DINNER

All entrées include fountain pop.

CHOICE OF BURGER \$22 **GFO**

Satisfy everyone's taste! Choice of beef, veggie patty, or chicken breast garnished with mayo, lettuce, tomato, onion, and pickles. Served with fries and house salad. Gluten-free bun available.

BEEF OR VEGGIE CHILI \$22 **GF**

House-made chili with lean ground beef, vegetables, and beans in a mild chili sauce. Served with sour cream, cheddar, green onions, and nacho chips. Meatless option available, loaded with vegetables.

BEEF OR VEGGIE LASAGNA \$26 **v**

Lasagna with rich meat sauce smothered in cheese. Served with Caesar salad, and a slice of baguette. Meatless option available, loaded with vegetables.

BUTTER CHICKEN OR PANEER BUTTER MASALA \$27 **GFO**

Creamy, buttery tomato-based curry sauce with tender chicken or cubed paneer cheese. Served on basmati rice with cilantro and naan on the side. Gluten-free option available.

SPAGHETTI BOLOGNESE OR FETTUCCINE PRIMAVERA \$23 **GFO**

Classic spaghetti with homemade meat sauce, or a vegetarian fettuccine with sautéed vegetables in our house-made Alfredo sauce. Served with a slice of baguette. Gluten-free penne available.

EXTRAS

SOUP OF THE DAY \$9

Daily inspiration from our kitchen. 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.

CAESAR SALAD \$13.50

Classic Caesar salad with croutons and Parmesan cheese. Served with bread.

DESSERTS

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

With whipped cream and caramel drizzle.

LEMON MERINGUE PIE \$10 **v**

With whipped cream and raspberry drizzle.

CARROT CAKE \$12 **v**

With whipped cream and caramel drizzle.

MIXED BERRY CHEESECAKE \$12 **v.GF**

With whipped cream and raspberry drizzle.

CHOCOLATE CAKE \$12 **v**

With whipped cream and chocolate drizzle.

GROUP BOOKING DETAILS:

A minimum of 30 guests is required for a group booking. One meal selection must be chosen for the entire group. Please notify our staff in advance of any allergy or dietary concerns. Bookings must be made at least one week prior to arrival and are scheduled around peak café hours. Group bookings are not available after 6:00 pm. All items are subject to 5% GST and 15% gratuity.

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.