

BRANDED

2 0Z

8 SECOND MOTT'S CLAMATO CAESAR 23

OFFICIAL COCKTAIL OF THE CALGARY STAMPEDE

Skyy vodka (6), Mott's Clamato juice, house-made rim, mud mix

Saddled: Beef jerky, green bean, dill pickle, hint of lime

CS MADE 22

Eau Claire Stampede Canadian rye whisky, lemon juice, honey-ginger syrup, fresh basil

WRANGLER

2 0Z

SCORCH & TORCH 24.5

Woodford Reserve whisky, raw sugar syrup, orange bitters, candied orange, poured into a wood-torched smoked glass with a premium ice cube

MUSTANG MULE 23

Woodford Reserve whisky, ginger beer, lime juice, candied ginger, fresh mint

OH MOJITO 23

Bacardi White rum, lime juice, simple syrup, club soda, fresh mint

Choice: Classic | Pomegranate-Basil | Watermelon-Mint

SPICY PINEAPPLE MARGARITA 23

Espolon Reposado tequila, Grand Marnier liqueur, pineapple and lime juice, simple syrup, muddled jalapeño, smoky BBQ seasoned rim, fresh pineapple **Classic Margarita 22**

SMOKY PALOMA 23.5

El Tequileño Reposado, Madre mezcal, lime juice, agave syrup, club soda, salted rim, fresh grapefruit **Classic Paloma 22.5**

NEGRONI RANGE 24

Campari aperitif, dry vermouth, premium ice cube, orange peel

Choice: The Botanist Islay gin, Madre mezcal, Woodford Reserve whisky, Villa Tenuta Maria Prosecco NV

COWBOY 75 22.5

Empress 1908 Indigo gin, lemon juice, simple syrup, prosecco, lemon twist

RASPBERRY TOM COLLINS 22.5

Eau Claire Parlour gin, Chambord liqueur, lemon juice, simple syrup, club soda, fresh lemon

RANCH HAND SALAD 23

Skyy vodka (6), tomato juice, watermelon and lime juice, simple syrup, salt and pepper rim, fresh mint

FRONTIER COWBOY 22.5

Skyy vodka (6), Kahlua liqueur, cold brew espresso, milk, coffee beans

HOWDY ROWDY COCKTAIL OF THE DAY 19

Ask your server

REFRESHED

6 0Z

APEROL SPRITZ 21

Aperol aperitif, prosecco, lemon juice, club soda, dehydrated orange

PINK SANGRIA 21

Rosé wine, Chambord liqueur, muddled raspberries, lemon juice, club soda, fresh raspberry and orange

RED SANGRIA 21

Red wine, Cointreau liqueur, orange and pineapple juice, Sprite, dehydrated orange

TEMPERANCE DEAR

ZERO-PROOF

JOE CARBURY 12

Ginger beer, lime juice, muddled mint and strawberry, fresh basil

ELOISE 12

Club soda, lime juice, simple syrup, cucumber, Himalayan pink salt, fresh mint

NOT APEROL SPRITZ 14

Undone No. 7 Not Italian Aperol, club soda, lemon juice, simple syrup, zero-proof sparkling wine, dehydrated orange

SMOKY PINEAPPLE MARGARITA 14

Undone No. 6 Not Mezcal, pineapple and lime juice, simple syrup, jalapeño, smoky BBQ seasoned rim, fresh pineapple

THE LAZY S

WINE

BUBBLES

5 OZ

VILLA TENUTA MARIA PROSECCO BRUT NV Veneto, Italy

16

ZINCK CREMANT D'ALSACE NV Alsace, France

13

ROSÉ

6 OZ

RES FORTES Côtes du Roussillon, France

23

WHITE

6 OZ

SPY VALLEY SAUVIGNON BLANC Marlborough, New Zealand

19

CLARENDELLE BLANC Bordeaux, France

22

KRIS PINOT GRIGIO DELLE VENEZIE DOC Veneto, Italy

18

ARBOLEDA CHARDONNAY Aconcagua Valley, Chile

20

PIEROPAN SOAVE CLASSICO GARGANEGA Veneto, Italy

20

RED

6 OZ

GRAY MONK ESTATE WINERY PINOT NOIR Okanagan Valley, Canada

23

FEUDI DI SAN GREGORIO PRIMITIVO IGT Puglia, Italy

27

CEDARCREEK ESTATE CABERNET MERLOT VQA Okanagan Valley, Canada

24

TILIA MALBEC Mendoza, Argentina

18

ESCORIHUELA 1884 GRAN RESERVA CABERNET SAUVIGNON Mendoza, Argentina

19

ARBOLEDA CABERNET SAUVIGNON Aconcagua Valley, Chile

20

WYNNS ESTATE SHIRAZ Coonawarra, Australia

20

EMILIANA 'COYAM' ORGANIC RED BLEND Colchagua Valley, Chile

27

DESSERT WINE & PORT

2 OZ

L LURTON BARSAC SAUTERNES (500 ml) Bordeaux, France

20

DUORUM LATE BOTTLED VINTAGE PORT Douro, Portugal

15

CHAMPION WINE SERIES

BTL

BODEGA SALENTEIN BRUT CUVÉE EXCEPTIONNELLE 2023 Uco Valley, Argentina
Celebrities Choice Gold

85

NICOLAS FEUILLATTE RESERVE EXCLUSIVE BRUT NV Champagne, France
Top Sparkling Gold

200

MORAINE ESTATE PINOT GRIS 2024 Okanagan Valley, Canada
Consumer Choice White Silver

85

CEDARCREEK ESTATE VQA CHARDONNAY 2021 Okanagan Valley, Canada
Grand Champion Double Gold

85

TYRRELL'S HVD 2017 HUNTER VALLEY Semillon, Australia
Top White Gold

160

BODEGAS LAN TEMPRANILLO GRAN RESERVA 2016 Rioja, Spain
Reserve Grand Champion Double Gold

120

BORGOGNO NO NAME LANGHE NEBBIOLO 2020 Piemonte, Italy
Double Gold

130

TENUTA SETTE PONTI CROGNOLO IGT 2022 Tuscany, Italy
Gold Winner

140

OSOYOOS LAROSE LE GRAND VIN 2020 Okanagan Valley, Canada
Gold Winner

210

FOSSACOLLE BRUNELLO DI MONTALCINO 2019 Tuscany, Italy
Top Red Double Gold

220



Stampede Cellar Showdown best-of-the- best in Canadian and International wine.

SHARE

CHARCUTERIE & CHEESE 42

Assorted local cured meats, Alberta cheddar cheese, pickled vegetables, grainy mustard, crackers

FORK-SMASHED GUACAMOLE (G)(VE) 18

Pico de gallo, charred lime, corn tortilla chips

CHEESY NACHOS (G)(V) 34

Monterey Jack and cheddar cheese, jalapeños, peppers, pickled onions, fresh cilantro, crema, salsa, guacamole

ADD: Pulled chicken 7

BBQ BRISKET BURNT ENDS (D) 30

Moonshine BBQ sauce, pickled vegetables

TLS COMBO PLATTER (SERVES 2-3) 80

Pork andouille sausages, mini beef sliders, crispy mac n' cheese bites, deep-fried pickles, onion rings, spinach and artichoke dip, grilled bread, Hardbite Handcrafted-Style Chips

CRISPY CHICKEN WINGS 26

Crudités, creamy ranch dip

CHOICE: Buffalo, honey-garlic, whisky BBQ, salt and pepper

MAIN

STEAK & FRITES (8 OZ) (G) 39

Grilled AAA Alberta beef striploin, compound garlic butter, sweet BBQ spiced fries, cherry tomato

BRANDED BURGER 27

Double-stacked beef patties, cowboy sauce, American cheese, double-smoked bacon, iceberg lettuce, tomato, bread and butter pickles, brioche bun

FIELD BURGER (V) 22

Plant-based patty, American cheese, fried onion rings, bread and butter pickles, garlic mayo, brioche bun

CRISPY WHITE FISH TACOS (3 PIECES) (D) 21

Slaw, pico de gallo, chipotle-lime dressing (G)(V)

SIDE: French fries or mixed greens with creamy ranch (G)(V) or sweet poppyseed (V) dressing

POTATO GNOCCHI & FRESH PULLED BLUE CRAB 36

Baby spinach, roasted garlic, chili, cherry tomato, butter

MIXED GREENS (G)(V) 20

Local baby greens, confit Red Hat tomatoes, creamy ranch (G)(V) or sweet poppyseed (V) dressing

ADD: Grilled AAA Alberta beef striploin 22, BBQ salmon 16

SWEET

HOT FUDGE SUNDAE (V)(N) 14

Roasted peanuts, whip cream, cherry



GROWN RIGHT. HERE. We're proud of our agricultural roots. By offering fresh food sourced from our local producers, we're able to serve up a truly authentic western experience.

(G) Gluten-friendly (D) Dairy-friendly (V) Vegetarian (VE) Vegan (N) Contains nuts



CS-GMCSTADIUM-GUEST

SPIRITS 10Z

VODKA

Skyy (G) 13.25 | Grey Goose 14.5 | Belvedere 14.5

GIN

Eau Claire Parlour 13.25 | Empress 1908 Indigo 14.5
The Botanist Islay 15 | Hendrick's 15

RUM

Bacardi White 13.5 | Captain Morgan Original Spiced 13.5
Bacardi 8 14 | Bumbu 14 | Mount Gay XO Triple Cask Blend 25

TEQUILA & MEZCAL

Espolon Blanco 13.5 | Espolon Reposado 14
El Tequileño Reposado 14 | Elevación!250 Blanco Rosa 17
Patron Silver 17 | Don Julio 1942 35 (ICE SHOT GLASS)
Madre Mezcal 20

WHISKY

Eau Claire Stampede Canadian 13.5 | Crown Royal 14
Jameson Irish 13.5 | Woodford Reserve 15.25

SCOTCH

The Glenlivet 12 YR 20 | Auchentoshan Three Wood 21
Oban 14 YR 22 | Dalmore 12 YR 24 | Lagavulin Islay Malt 16 YR 25
The Macallan Double Cask 15 YR 32.5 | Johnnie Walker Blue Label 34

LIQUEURS

Baileys 13.5 | Kahlua 13.5 | Grand Marnier 13.5
Jagermeister 13.5 | Limoncello 13.5 | Cointreau 13.5

COGNAC

Courvoisier VS 13 | Remy Martin 1738 18 | Hennessy XO 32

DRAFT

STELLA ARTOIS (500 ml) 13.5

BANDED PEAK MICROBURST (473 ml) 13.5

B E E R

BUDWEISER (341 ml) 11

BUD LIGHT (341 ml) 11

CORONA (330 ml) 13

MICHELOB ULTRA (330 ml) 13

BANDED PEAK RIDE ON (473 ml) 13.5

BANDED PEAK TALLGRASS TANGO (473 ml) 13.5

CORONA CERO 0.0% (355 ml) 8

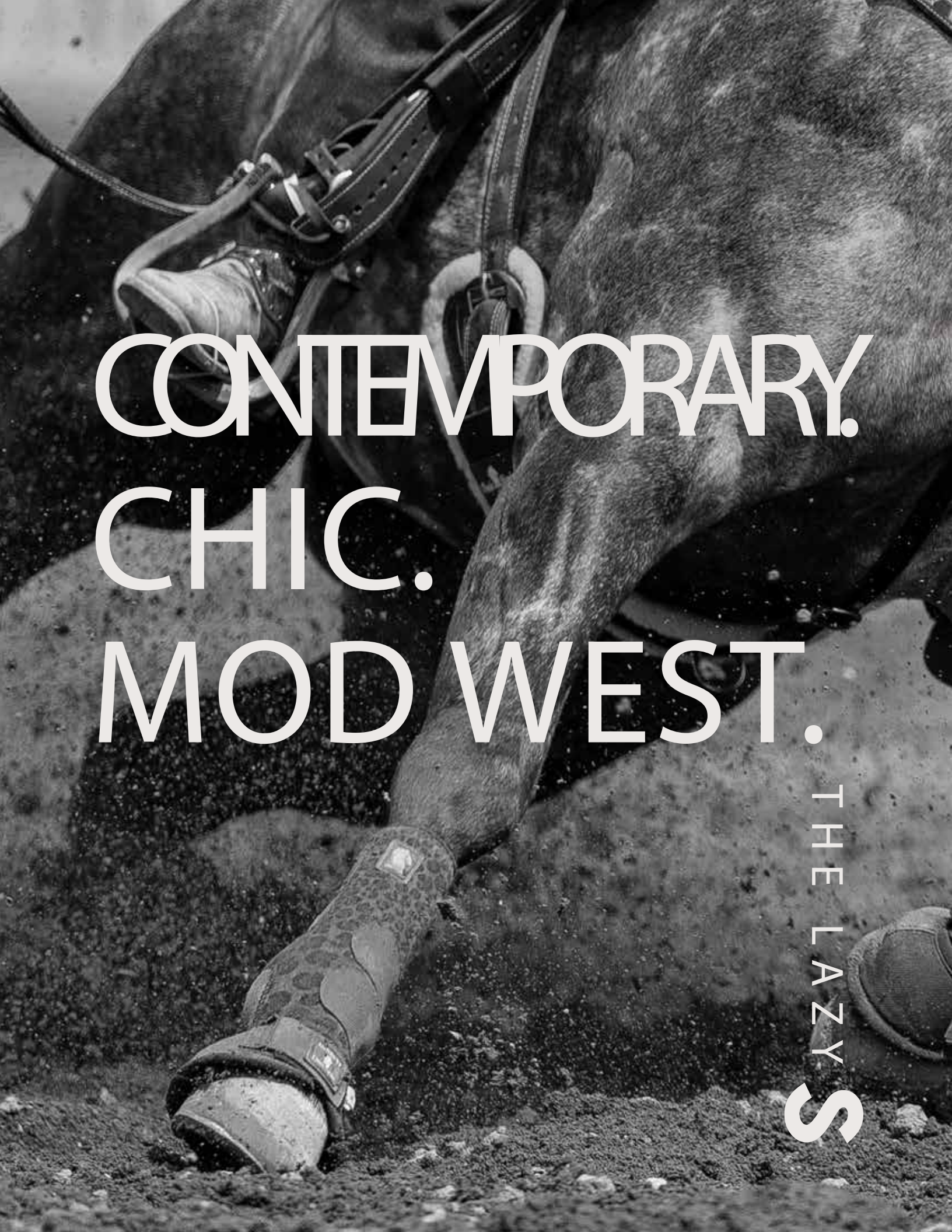
COOLERS & CIDERS

CUTWATER MANGO MARGARITA (355 ml) 14.25

CUTWATER VODKA MULE (355 ml) 14.25

VINTAGE HARD ICED TEA (355 ml) 12.5

OKANAGAN HARVEST PEAR CIDER (355 ml) 12.5



CONTEMPORARY.
CHIC.
MOD WEST.

THE LAZY
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