

WINE

RUFFINO PROCESSO

Veneto, Italy

BAILLY LAPIERRE CRÉMANT DE BOURGOGNE RESERVE BRUT

Burgundy, France

SANDHILL ROSÉ VQA

Okanagan Valley, BC

CEDARCREEK ESTATE RIESLING VQA

Okanagan Valley, BC

CROWDED HOUSE SAUVIGNON BLANC

Marlborough, New Zealand

WILD GOOSE PINOT GRIS VQA

Okanagan Falls, BC

CHLOE CHARDONNAY

Monterey, California

HENRY OF PELHAM FAMILY ESTATE BACO NOIR VQA

Niagara, ON

SHANNON RIDGE HIGH ELEVATION ZINFANDAL

Lake County, California

BODEGAS SALENTEIN RESERVE MALBEC

Mendoza, Argentina

THE FABLEIST CABERNET SAUVIGNON

Paso Robles, California

BEST'S GREAT WESTERN BIN NO. 1 SHIRAZ 2020

Victoria, Australia

FEUDI DI SAN GREGORIO PRIMITIVO RED BLEND

Puglia, Italy

LA FORTEZZA VINI AGLIANICO DEL TABURNO DOCG

Campania, Italy

BLANDY'S MADEIRA 2 OZ

Madeira, Portugal

QUEVEDO COLHEITA TAWNY PORT 2007 2 OZ

Douro Valley, Portugal

6 OZ BTL

15 60

24 95

20 80

21 85

16 65

18 70

15 60

19 75

20 80

18 70

21 85

20 80

18 70

18 70

14

15

BITE

CRISPY CHICKEN WINGS 20

Crudités, creamy ranch dip

CHOICE: Buffalo, salt + pepper, honey-garlic

COWBOY BEEF DIP 24

AAA Alberta sliced prime rib, sourdough baguette, au jus

CHOICE: French fries or mixed green salad

+ creamy ranch dressing

RUSTIC CAESAR SALAD 19

Romaine lettuce, crispy croutons,

Parmesan cheese, roasted garlic-lime dressing

ADD: Grilled striploin steak (8 oz) 17 or salmon 8

SIGNATURE BUFFET

52.45 per person | 26.25 7-12 years | FREE 6+under

LUNCH 11:30 a.m. - 2:00 p.m.

DINNER 5:00 - 8:30 p.m.

START

ASSORTED BREADS + BUTTER v

CRUDITÉS v

Red pepper hummus G Ve, creamy ranch dip G V

LOCAL CHEESES + CURED MEATS

Olives, pickles, crackers, mustard

MIXED GREENS G Ve

Cucumber, tomato, radish, white balsamic-herb dressing

MEDITERRANEAN CALAMARI SALAD G

Cucumber, tomato, olives, feta + lemon dressing

WATERMELON + FETA SALAD G V

Lime-jalapeno dressing, pickled onion

CUCUMBER + TOMATO SALAD G Ve

Sherry-miso dressing

HICKORY POTATO SALAD G V

Celery, peppers, creamy hickory-spiced dressing

EAT

SLOW-ROASTED PRIME RIB G D

BBQ sauce, pickles

ATLANTIC SALMON G D

Mustard-maple glaze

CAJUN CHICKEN G D

Tangy hot sauce

BAKED MAC + CHEESE v

Four cheese sauce, Cheeto + panko crust

GARLIC + CHEDDAR MASH POTATOES G V

Roasted garlic, aged cheddar cheese, chives

ROASTED SUMMER VEGETABLES G Ve

Preserved lemon oil

CREOLE RICE G Ve

Cajun seasoning, onion, peppers, celery

FINISH

ASSORTED MINI DESSERTS

MINI WILD BERRY PANNA COTTA G

RICE CRISPER SQUARES G

CORRAL COOKIES v

FRESH FRUIT PLATTER G Ve

NOVELTY ICE CREAM SCOOPS G V



CLUBHOUSE
rustic kitchen

An 18% gratuity will be added to tables of eight or more.

G-Gluten-friendly D-Dairy-friendly V-Vegetarian Ve-Vegan N-Contains nuts

Grown right. Here.
The Calgary Stampede proudly embraces our agricultural roots and social responsibility by featuring ingredients from local producers and farmers.



CS-GMCSTADIUM-GUEST

VODKA

- Skyy **G 13**
- Bakon **13**
- Tito's **13.5**
- Grey Goose **14.5**

GIN

- Eau Claire Parlour **13**
- Bombay Sapphire **13.5**
- Empress 1908 Indigo **14.5**

RUM

- Bacardi White **13**
- Captain Morgan Spiced **13**

TEQUILA

- Espolon Tequila Blanco **13**
- El Tequileño Reposado **13.5**
- Patron Silver **17**

WHISKY

- Eau Claire Stampede Canadian **13**
- Jack Daniel's Old No. 7 **13**
- Revel Stoke Canadian **13**
- Woodford Reserve **15**
- Maker's Mark **15**

SCOTCH

- Tullibardine Sovereign **13**
- The Glenlivet 12 Year Old **20**
- Auchentoshan Three Wood **21**

LIQUEURS

- Baileys **13.5**
- Kahlua **13.5**
- Grand Marnier **13.5**
- Jagermeister **13.5**
- Countreau **13.5**

COGNAC

- Courvoisier VS **13**
- Remy Martin 1738 **18**

BRANDED 2 OZ

8 SECOND MOTT'S CLAMATO CAESAR **22** OFFICIAL COCKTAIL OF THE CALGARY STAMPEDE

Skyy vodka **G**, 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, Aperol aperitif, muddled cucumber, grapefruit + lemon juice, simple syrup, grapefruit slice

SPIRITED 2 OZ

OLD FASHIONED BASEBURNER **21.5**

Woodford Reserve whisky, simple syrup, orange bitters, fresh orange slice

CLASSIC MARGARITA **21.5**

El Tequileño Reposado, lime juice, agave syrup, club soda, salted rim + lime slice

SANDY BEACH **22.5**

Tito's vodka, peach schnapps, orange + cranberry juice, dried orange wheel

ELDERFLOWER LEMONADE **21.5**

Empress 1908 Indigo gin, St. Germain elderflower liqueur, lemonade, edible flower

OH MOJITO **22.5**

Barcardi White rum, lime juice, simple syrup, mint leaf
CHOICE: Watermelon, cucumber

REFRESHED 6 OZ

SPECIAL DELIVERY SANGRIA **19**

White wine, Aperol aperitif, prosecco, club soda, dried orange wheel

YESTERDAY'S DELIVERY SANGRIA **19**

Red wine, Courvoisier liqueur, orange + pineapple juice, Sprite, fresh orange slice

TEMPERANCE DEAR

HEY GUY **11**

Fresh lime juice, Himalayan pink salt, simple syrup, club soda, mint leaf + cucumber slice

BIG FOUR **12**

Cucumber, orange + pineapple juice, simple syrup, lime juice, club soda, mint leaf + fresh orange slice

FLORENCE **14**

Seedlip Grove 108, elderflower syrup, tonic water, edible flower

BEER

Budweiser **10.5 341 ml**

Bud Light **10.5 341 ml**

Corona **12 330 ml**

Stella **12 330 ml**

Michelob Ultra **12 341 ml**

Banded Peak Microburst **12 473 ml**

Banded Peak Ride On **12 473 ml**

Banded Peak Ride On **12 473 ml**

Corona Sunbrew 0.0% **8 355 ml**

COOLERS + CIDERS

Cutwater Tequila Paloma **12 355 ml**

Tempo Blackberry Lime **12 355 ml**

Mike's Hard Ice Tea **12 355 ml**

Okanagan Apple Cider **12 355 ml**