

WINE

LA GIOIOSA PROSECCO

Veneto, Italy

CHÂTEAU ROUBINE 'LA VIE EN ROSE' ROSÉ

Provence, France

TIEFENBRUNNER PINOT GRIGIO

Dolomiti, Italy

CULMINA R&D SAUVIGNON BLANC SEMILLON

Okanagan Valley, BC

FREY RIESLING

Rheinhessen, Germany

J LOHR RIVERSTONE CHARDONNAY

Monterey, California

LONG MEADOW RANCH PINOT NOIR

Anderson Valley, California

NK'MIP QwAM QwMT MERLOT

Okanagan Valley, BC

JUAN BENEGAS MALBEC

Mendoza, Argentina

SHANNON RIDGE ZINFANDEL

Napa Valley, California

DUTCHER'S CROSSING PROPRIETOR'S RESERVE

Sonoma County, California

BEST'S GREAT WESTERN SHIRAZ

Victoria, Australia

INNISKILLIN ICEWINE 2 OZ

Niagara, ON

MESSIAS 30 AÑOS PORT 2 OZ

Douro Valley, Portugal

6 OZ BTL

16 64

16 64

16 64

16 64

16 64

16 64

22 88

18 70

16 64

16 64

19 76

20 80

13

20

 Wi-Fi courtesy of Bell

BITE

CRISPY CHICKEN WINGS 20

Crudités, creamy ranch dip

CHOICE: Buffalo, salt + pepper, honey-garlic

COWBOY BEEF DIP 24

AAA Alberta sliced prime rib, Good Bread Bakery sourdough baguette, au jus

CHOICE: French fries or mixed green salad + creamy ranch dressing

RUSTIC CAESAR SALAD v 19

HydraGreens romaine lettuce, crispy croutons, parmesan cheese, roasted garlic-lime dressing

ADD: Prime rib 14 or salmon 8

SIGNATURE BUFFET

49.50 per person

22.50 10 years + under

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

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

START

GOOD BREAD BAKERY v

Artisan rolls, butter

RED PEPPER HUMMUS G D Ve

+ RANCH DIP G V

Fresh summer vegetables

CANADIAN CHEESES v

Olives, pickles, crackers

LOCAL MIXED GREENS G D V

Grated pickled carrots + cucumbers, herb vinaigrette

BROCCOLI + GRAPE SALAD G V

Sunflower seeds, creamy honey dressing

QUINOA SALAD G D V

Caramelized orange + fennel, citrus-herb vinaigrette

CHICKPEA + TOMATO SALAD G D Ve

Harissa-citrus dressing

EAT

SLOW-ROASTED

AAA ALBERTA PRIME RIB G D

Yorkshire pudding, natural jus, Stampede signature horseradish

SEARED ATLANTIC SALMON G D

Lemon-dill aioli

RED WINE-BRAISED CHICKEN G D

Pearl onions, bacon, fresh herbs

WILD MUSHROOM TORTELLONI v

Roasted garlic, fresh basil, tomatoes, extra virgin olive oil, asiago cheese

ROASTED BABY POTATOES + SHALLOTS G V

Brown butter

ROAST SUMMER VEGETABLES G D Ve

Herb oil

WILD RICE PILAF G D Ve

FINISH

CARAMEL + CHOCOLATE BROWNIE G V

SELECTION OF COOKIES + SQUARES

FRESH FRUIT PLATTER G D 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.

VODKA

- Phantom Light **G** **11**
- Phantom Light Spiced **G** **11**
- Eau Claire **12**
- Park Distillery Classic **13**
- Tito's **12**
- Grey Goose **12**

GIN

- Eau Claire Parlour **11**
- Empress **13**
- Bombay Sapphire **11**

RUM

- Bacardi White **11**
- Bacardi Black **11**
- Bacardi Oakheart Spiced **12**
- Appleton Estate 12 YR **13**

TEQUILA

- Bandistas Anejo **15**
- El Tequileño Blanco **12**
- El Tequileño Gran Reserva Reposado **17**
- Patron Anejo **20**
- Cazadores Reposado **11**

WHISKY

- Eau Claire Stampede **11**
- Crown Royal **12**
- Jameson Irish **12**
- Bearface Canadian **12**
- Woodford Reserve **13**
- Jack Daniel's Old No. 7 **11**

SCOTCH

- Tullibardine Sovereign **13**
- Bowmore 15 YR **16**
- Chivas Regal **11**

LIQUEURS

- Baileys **11**
- Kahlua **11**
- Grand Marnier **11**
- Jagermeister **11**
- Limoncello **11**
- Cadello 88 **11**

COGNAC

- Remy Martin Grand Cru **11**
- Courvoisier VS **13**
- Hennessy VSOP **16**

SPIRITS | OZ

BRANDED 2 OZ

8 SECOND MOTTS CLAMATO CAESAR **18** OFFICIAL COCKTAIL OF THE CALGARY STAMPEDE

Phantom Light vodka **G**, Motts Clamato juice, house-made rim, mud mix

SADDLED: Beef jerky, green bean, sweet drop pepper, hint of lime

STAMPEDE RYE TAI **18**

Eau Claire Stampede whisky, amaretto, pineapple + lemon juice, Angostura bitters

RANGELAND BASEBURNER **20**

Woodford Reserve whisky, muddled sugar, orange bitters, candied orange, over ice

BOLD 2 OZ

OH MOJITO **18**

Bacardi White rum, bruised mint, lime juice, agave syrup, club soda

CHOICE: Cucumber, watermelon, mango

JOE CARBURY **19**

El Tequileño Blanco tequila, iced tea, lemon juice, agave syrup, guava nectar

SPICED VODKA PINEAPPLE PUNCH **18**

Phantom Light Spiced vodka **G**, pineapple juice, ginger ale

BUTTERFLY ON PARADE **21**

Empress gin, Stoli Blueberry vodka, lime juice, agave syrup, Sprite, over ice with a butterfly pea flower

REFRESHED 5 OZ

WILD CHERRY SANGRIA **17**

Red wine, triple sec, cherry brandy-soaked berries, orange juice, club soda

GUILTY CAT SANGRIA **16**

White wine, triple sec, apricot brandy-soaked fruit, pineapple juice, club soda

TEMPERANCE DEAR

GUS-STYLE **9**

Lime juice, agave syrup, club soda, fresh mint

BIG FOUR **12**

Orange, cranberry + pineapple juice, club soda, fresh mint, cucumber + lemon

BEER

Budweiser **9** **341 ml**

Bud Light **9** **341 ml**

Corona **11** **330 ml**

Stella **11** **330 ml**

Michelob Ultra **11** **341 ml**

Banded Peak Microburst **13** **473 ml**

Glutenberg APA **G** **13** **473 ml**

Corona Sunbrew 0.0% **7** **355 ml**

COOLERS + CIDERS

Mike's Hard Ice Tea **11** **355 ml**

Okanagan Apple Cider **11** **355 ml**

Tempo Blackberry Lime **11** **355 ml**

NUTRL Lime **11** **355 ml**

Corona Tropical Cactus Lime **11** **355 ml**

SUBJECT TO CHANGE