

# 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, Canada

## 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

64

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, house-made ranch dip

CHOICE: Buffalo, salt + pepper, honey-garlic

## COWBOY BEEF DIP 24

AAA Alberta sliced prime rib, Good Bread Bakery

sourdough baguette, house-made jus

CHOICE: French fries or mixed green salad +

house-made ranch dressing

## RUSTIC CAESAR SALAD v 19

HydraGreens romaine lettuce, crispy croutons,

parmesan cheese, house-made roasted

garlic-lime dressing

ADD: Prime rib 14 or salmon 8

# SIGNATURE BUFFET

49.50 per person

Lunch 11:30 a.m. - 2 p.m.

22.50 10 years + under

Dinner 5 - 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 relish

### RED WINE-BRAISED CHICKEN G D

Pearl onions, bacon, fresh herbs

### WILD MUSHROOM TORTELLINI 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

## FINISH

### CARAMEL + CHOCOLATE BROWNIE G

### SELECTION OF COOKIES + SQUARES

### FRESH FRUIT PLATTER G D V E

### NOVELTY ICE CREAM SCOOPS G V



CLUBHOUSE  
rustic kitchen

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 + MEZCAL

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

## WHISKY

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

## SCOTCH

- Tullibardine Sovereign **13**
- Bowmore 15 YR **16**
- J 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 1 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 juice, 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, over ice  
CHOICE: Cucumber, watermelon, mango

- JOE CARBURY 19**  
Bandistas Blanco tequila, iced tea, lemon juice, agave syrup, guava nectar

- SPICED VODKA PINEAPPLE PUNCH 18**  
Phantom Light spiced vodka **G**, pineapple juice, gingerale

- BUTTERFLY ON PARADE 21**  
Empress gin, Stoli Blueberry vodka, lime juice, agave syrup, club soda, over ice + a butterfly pea flower

## REFRESHED 5 OZ

- WILD CHERRY SANGRIA 17**  
Red wine, triple sec, cherry brandy-soaked berries, orange juice, Sprite

- GUILTY CAT SANGRIA 16**  
White wine, triple sec, apricot brandy-soaked fruit, pineapple juice, Sprite

## TEMPERANCE DEAR

- GUS-STYLE 9**  
Lime juice, agave syrup, club soda, salt, cucumber + mint garnish

- BIG FOUR 12**  
Orange, cranberry + pineapple juice, cucumber, fresh mint, lemon juice, club soda

## BEER

- Budweiser **9** 341 ml
- Bud Light **9** 341 ml
- Michelob Ultra **12** 341 ml
- Corona **12** 330 ml
- Stella **9.5** 330 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 **12** 355 ml
- Okanagan Apple Cider **12** 355 ml
- Tempo Blackberry Lime **12** 355 ml
- NUTRL Lime **12** 355 ml
- Corona Tropical Cactus Lime **12** 355 ml