



GEORGETOWN INN

Envision the quintessential country inn and what do you see? Local ales being consumed in a lively pub, a relaxing garden patio with stunning views, dining on delicious, locally sourced fare in charismatic surroundings, and then climbing between crisp, white sheets in a cozy bedroom, infused with charm. What you see is the Georgetown Inn.

Our food is homemade, right down to our hand-cut fries. Our Red Seal chef, has created a true English pub menu with wonderful choices for breakfast, lunch, and dinner.

Our staff and local patrons are passionate about the Rockies and we pride ourselves on being the "locals" spot, and the best concierges to the mountains. Ask us about the best hiking, climbing, mountain biking trails, fishing spots, and more.

Welcome to the Georgetown Inn...

appetizers & sharing

Daily Soup Kettle 9

Our steamy bowl of soup is served with a warm pretzel bun and is the perfect light meal.

Cup of soup without pretzel bun - 7

Daily Soup & Sandwich Special 13

Our chef's freshly made daily cup of soup served with the sandwich special of the day. Served from 11 a.m. to 5 p.m. Ask your server for details

French Onion Soup 10

A British malt twist on a French favourite.

Garlic Seasoned Dry Ribs 15

Deep fried bone in pork riblets tossed in garlic butter, salt and pepper to finish. Served with chipotle mayo

Wings 18

A pound of delicious wings tossed in your choice of our signature Guinness BBQ, Honey Garlic, Hot Sauce, Teriyaki, Hot Chili Sriracha, Honey Sriracha, or Coarse Salt and Cracked Pepper. Served with crisp carrots and celery

Add ranch dressing - 1

Scotch Eggs 13

A British classic of two hard boiled eggs wrapped in sausage meat and warm breadcrumbs, cooked just right. Served with our Guinness BBQ sauce and Miner's Mayonnaise

Georgetown Institute Nachos 23

Hand cut nachos, layered with cheese, jalapeños, olives, tomatoes, red onions, bell peppers. Served with sour cream and salsa

Add guacamole - 3

Add chicken or beef - 6

Add Bacon - 3.50

Extra salsa - 2.50

Half size - 16

Sweet Yam Fries 8.50

A basket of yam fries served with house-made Miner's Mayonnaise

Calamari 15.50

Tender marinated calamari with diced red onions and lemon. Served with tzatziki

Poutine 11

Made from the Georgetown's house-cut fries. Smothered in traditional French Canadian cheese curds and beef gravy

Half order - 8

Onion Rings 8.50

A basket of our handmade panko breaded onion rings

Parmesan Fries 12

House-cut potato fries generously seasoned with Parmesan cheese, roasted garlic, salt and pepper. Served with chipotle mayo

Spinach & Artichoke Dip 17

Spinach, artichoke, onions, cheddar and cream cheese mixed into a delicious dip and served with ciabatta wedges, tortilla chips, carrots and celery



Appetizer of the Month

Ask your server about our chef's special appetizer

*Side Orders:

House-made French fries - 5.50

Add gravy - 2.50

Gluten-free bread - 2.50

 Some of the options on our menu can be made gluten-free. However, grills and fryers are also used to cook gluten meals. Please ask your server for details.

○ THE MINER AND THE RABBITS

With the building boom in Canmore in the late 20th century and the closing of the local mines, the town was in a flux. New residents in multi-million dollar homes backed onto humble miner homesteads, built in the early 1900's. According to town legend, one new resident complained about a local miner who had a rabbit farm in his backyard and an argument ensued. Finally, so disgusted with the whole thing, the miner let all his rabbits go. Rather than becoming coyote snacks, they survived and today are Canmore's most famous residents.



greens

Signature



Thai Sesame Salad 16

Noodles, romaine, snap peas, red onions, and red peppers tossed with our special Thai sesame dressing
Add chicken - 6.50

Miner's Lamp Salad 18

Spinach, quinoa, goat cheese, candied walnuts, grape tomatoes, cucumber, and apple slices drizzled with a balsamic glaze and served with our homemade avocado dressing

Georgetown Southwest Chicken Salad 19

A fresh bed of artisan greens mixed with black beans, creamy feta, corn, avocado, dates, crispy tortilla strips and a Cajun encrusted chicken breast. Tossed with our house-made peanut lime vinaigrette

Soup, Salad & Pretzel Bun 15

Your choice of Mixed Green or Caesar Salad served with the daily feature soup and a grilled pretzel bun
Substitute French Onion Soup - 3

Classic

Mixed Green Salad 10

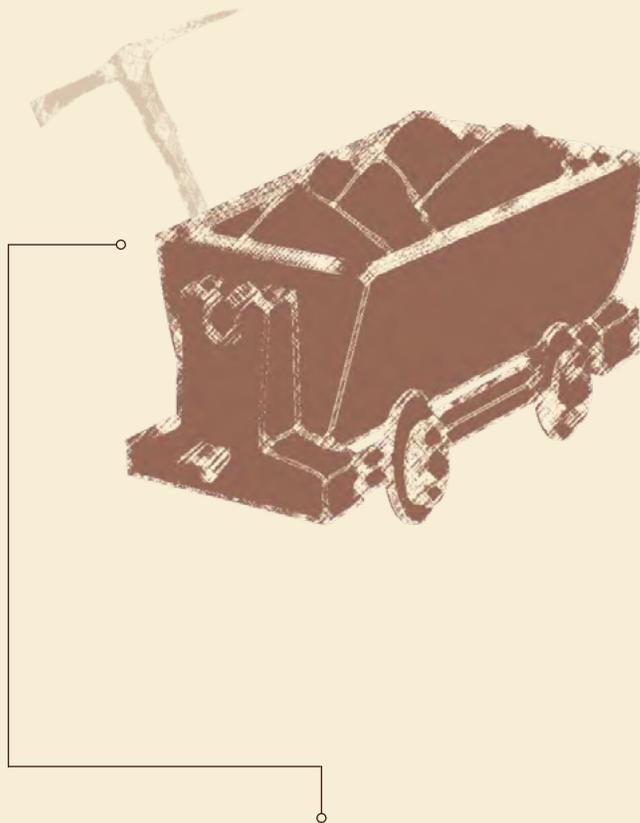
Mixed artisan lettuce, carrots, cucumbers, dried cranberries and grape tomatoes served with balsamic vinaigrette
Small - 7

Caesar Salad 14

Romaine lettuce, Asiago cheese, bacon, croutons, and our house-made dressing
Small - 10

*Add the following to any salad:

Chicken (5 oz) - 6.50
Scotch Egg - 6



DID YOU KNOW

The Georgetown Inn is named after a small mining community established to serve the Georgetown mine, which opened in early 1911. In 1914, at the beginning of WWI, company funds and coal markets dwindled, resulting in the Georgetown Mine shutting down within three years of inception. A few of the original miner's cabins were relocated to Canmore by sliding them over the ice of the Bow River. Some of the homes still stand in Canmore today.

You can visit the site of the original town, located near Mount Rundle. It is an easy 11.2km (7 mile) hike and you can still see the foundations of several buildings, as well as the slag heap, mining chutes, and mine shaft.

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sandwiches & burgers

All burgers and sandwiches are served with your choice of house-made fries or Mixed Green Salad

*Add Cheddar, Swiss, smoked Gouda, fried onions or fried mushrooms to any burger or sandwich - 3

*Add bacon - 3.50

Miner's Cheeseburger 17.50

6oz beef burger with mustard and Miner's Mayonnaise. Served on an artisan bun, garnished with red onion, lettuce, cheddar cheese, and tomato. Topped with a pickle. You will taste the homemade difference!

Triple Crown Chicken Burger 18.50

Juicy, grain-fed chicken breast topped with crispy bacon, apple chutney, smoked Gouda and Miner's Mayonnaise. Served on a artisan bun, garnished with red onion, lettuce, and tomato.

Portabella Mushroom Burger 18

Full portabella mushroom grilled with zucchini, red pepper, red onion on a ciabatta bun with lettuce and tomato

Rundle Mountain Clubhouse 17

Chicken breast, crisp triple smoked bacon, smoked Gouda, lettuce, and tomato on marble rye

Crispy Halibut Burger 19

Panko crusted halibut, mango chutney, pickles, and honey Dijon glaze. Served on an artisan bun with red onion, lettuce, and tomato

Lady Mac Beef Dip 18

Shaved AAA Alberta Beef. Served on warm pretzel bread brushed with black peppercorn sauce. Topped with grilled peppers and onions, sautéed mushrooms and Swiss cheese with a side of au jus for dipping

Steak Sandwich 19.50

6oz premium steak served with sautéed mushrooms and onions on a grilled French baguette with house made demi-glaze



Chili in a Bread Bowl

16

House baked sourdough bread filled with hearty chili and topped with cheese. Served with a small tossed salad



Burger of the Month

Ask your server about our chef's special burger creation

*Substitutions:

Sweet Yam Fries - 3

Poutine - 6

Half fries/half Caesar Salad - 4

Half fries/half Mixed Green Salad - 4

Half Sweet Yam Fries/half Caesar Salad - 5

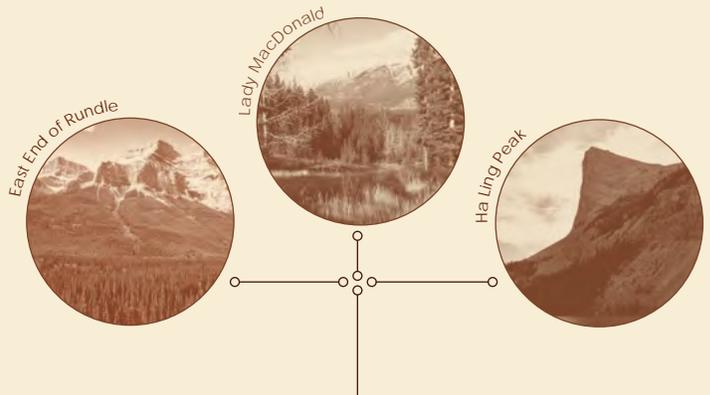
Half Sweet Yam Fries/half Mixed Green Salad - 5

Gluten-free bun - 3

Caesar Salad - 2.50

Parmesan Fries - 6

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THE TRIPLE CROWN OF CANMORE

The Georgetown Inn launched the Triple Crown of Canmore hiking challenge in 2011. To participate, simply do the following:

In a single hiking season, hike all three mountains and take a picture of yourself at each summit

Post those photos to The Georgetown's Facebook page

Check in at The Georgetown after posting your photos to receive your prize!

Conquerors will be given a Triple Crown pint glass which gets you discounts on refills at the Miner's Lamp Pub, and will have their names added to the Triple Crown Glory Board on our website.

Triple Crown t-shirts are also available for purchase. A portion of these proceeds are donated to Rocky Mountain Adaptive, a Canmore organization supporting and assisting disabled adventurers. For more information, visit georgetowninn.ca

mains

Vegetarian Green Curry  18
A medley of red peppers, red onion, carrots, broccoli and spinach in a coconut cream and green curry sauce. Served on rice and topped with Asiago cheese
Add chicken - 6.50

Chicken Pot Pie 18.50
A family favourite. Our homemade pies have a blend of carrots, peas, onion, roasted red peppers, and celery in a creamy chicken sauce. Served with Mixed Green Salad

Chicken Tikka Masala 19
Chicken breast marinated in spices and yogurt, roasted in a traditional Tikka Masala sauce. Served with Basmati rice, mango chutney, red pepper, red onion and poppadums

Steak & Guinness Pie 20
Beef slow cooked in Guinness, gravy, onions, mushrooms and spices. Served with steamed vegetables and garlic mashed potatoes

Fish & Chips

Atlantic Cod
1 piece - 16 2 pieces - 22

Halibut
1 piece - 19 2 pieces - 27

Fresh fish fillets in our own Big Rock Traditional Ale batter.
Served with house-cut fries, coleslaw, tartar sauce, and fresh lemon

Voted The Best Fish & Chips in Canmore Nine Years in a Row!

Braised Lamb Shank 26
Slow roasted lamb in a red wine sauce infused with fresh vegetables and herbs. Served with steamed vegetables and garlic mashed potatoes

Shepherd's Pie 18.50
A traditional cottage pie with slow cooked AAA Alberta beef and pork, carrots, corn, and peas. Topped with creamy mashed potatoes and a blend of hard cheeses, baked and served with gravy and Mixed Green Salad

 **Bangers & Mash** 18
Traditional English bangers served with garlic mashed potatoes and gravy in a house-made Yorkie shell

Stuffed Yorkshire Pudding 20
A large Yorkshire pudding stuffed with slow roasted AAA Alberta beef and demi-glace. Served with steamed vegetables and garlic mashed potatoes

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final act

British Sticky Toffee Pudding 10

Homemade dark, rich, sponge pudding.
Drenched in thick toffee sauce

Apple Crisp with Ice Cream 10

Just like Grandma used to make

Uncooked Baileys Cheesecake 10

A delicious blend of cream cheese and Baileys served on a graham cracker crust and topped with hand whipped cream and mixed berry compote

Sundae 8

2 scoops of vanilla ice cream with your choice of toppings:

- Chocolate sauce
- Mixed berry compote
- Caramel sauce

Optional additional toppings:

- Nuts
- Smarties

Sundaes are topped with a homemade vanilla bean whipped cream and a Maraschino cherry

*All desserts are prepared in an environment where nuts may be present.



GEORGETOWN INN

o LIGHTS, CAMERA, LOCATION!

The town of Canmore actively pursued Hollywood by implementing a permitting processes that makes it advantageous and easy to film in picturesque Canmore. Some of the movies filmed in the Valley are listed on this page. Ask at the front desk for access to the second floor hallway at the Georgetown to see movie posters and summaries of these great movies and more.

River of No Return 1954	...	Robert MITCHUM Marilyn MONROE
Dr. Strangelove 1964	...	Peter SELLERS
Legends of the Fall 1994	...	Brad PITT
Last of The Dogmen 1995	...	Tom BERENGER
The Edge 1997	...	Anthony HOPKINS Alec BALDWIN
Mystery, Alaska 1999	...	Russell CROWE Burt REYNOLDS
I'll be Home for Christmas 1998	...	Jonathan Taylor THOMAS Jessica BIEL
Shanghai Noon 2000	...	Jackie CHAN Owen WILSON
Snow Dogs 2002	...	Cuba GOODING JR
Open Range 2003	...	Kevin COSTNER Robert DUVALL
Brokeback Mountain 2005	...	Jake GYLLENHAAL Heath LEDGER
The Assassination of Jesse James by the Coward Robert Ford 2007	...	Brad PITT Casey AFFLECK
Interstellar 2014	...	Matthew MCCONAUGHEY Anne HATHAWAY Jessica CHASTAIN
The Revenant 2015	...	Leonardo DICAPRIO Tom HARDY
War for the Planet of the Apes 2017	...	Andy SERKIS Woody HARRELSON