

RISE & SHINE

Breakfast is served Monday to Friday until 11 am and Saturday, Sunday and holidays until 12 pm.

Full English Breakfast 17.50

Two eggs, bacon, sausage and baked beans. Served with hash browns and marble rye toast.

Miner's 2-2-2 15.50

Enjoy two eggs, two slices of bacon and two slices of our toasted marble rye bread. Served with hash browns.

Bangers & Hash 16.50

Two eggs, diced hash browns with onions and peppers, and a traditional banger.

Breakfast Skillet Hash 16

Your choice of style of egg and choice of bacon, sausage, or ham. Served in a skillet with hash browns, onions, tomato, peppers, and cheese. Served with marble rye toast.

Eggwich 14

Toasted artisan bun, one egg, Georgetown mayo, bacon, Cheddar and tomatoes. Served with hash browns.

Morning Bowl 14

A refreshing light breakfast bowl with yogurt, granola, dried dates, house-made berry compote, all drizzled with honey.



Weekend Benny

Ask your server about this weekend's special benny. Available Saturday and Sunday mornings.



OMELETTES

“Goat Cheese in the Green” Omelette 17

A delicious blend of goat cheese with spinach, bell peppers, mushrooms, tomatoes and onions. Served with marble rye toast, hash browns and a fruit skewer.



Build Your Own Omelette 17

A two egg omelette with your choice of up to three items from the list below. Served with hash browns and marble rye toast.

Additional items 2.50

- Sausage
- Bacon
- Salami
- Ham
- Swiss
- Smoked Gouda
- Brie
- Goat cheese
- Cheddar
- Feta
- Onion
- Tomatoes
- Peppers
- Mushrooms
- Roasted red peppers
- Spinach

Side Orders, Add-ons & Substitutions

Hash browns 3.50

Sausage (2 links) 4.50

Bacon (3 slices) 4

Toast 3

Yogurt 3

2 eggs 3

Side fruit 3.50

Beans 3

Gluten-free bread 3

GF - 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.

CARRYING THE TORCH

After the Canmore mines were shut down on July 13, 1979, the town struggled to stay alive, bolstered only by its close proximity to the popular town of Banff. The announcement that the Nordic events for the Winter Olympics of 1988 would be held in Canmore brought the town back to life and quite possibly saved it from looming economic disaster. After the excitement of the Olympic Games dispersed, Canmore was left with a great legacy, a vibrant ambiance, and The Canmore Nordic Centre.

*all newspaper text has been quoted and/or paraphrased from Barlow's retrospective of the Canmore Leader Archives - Barlow, L. (2008, February 27). Olympic Retrospective. Retrieved from www.canmoreleader.com

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PANCAKES

Glorious Cinnamon Bun 14.50

A stack of three cinnamon infused fluffy pancakes layered with cream cheese, topped with whipped cream and served with maple syrup.

Mixed Berry 14.50

Three fluffy pancakes topped with a mixed berry compote, whipped cream and served with maple syrup.

Bacon Berry 15.50

Three hotcakes stuffed with bacon and topped with our special blend of berries and a dollop of whipped cream. Served with maple syrup.

Tree Hugger 14.50

Three hotcakes topped with creamy vanilla yogurt, our special blend of berries and sprinkled with granola. Served with maple syrup.

Traditional Pancakes 12.50

Three hotcakes served with vanilla whipped cream and syrup.

FAMOUS FRENCH TOAST

Famous Oranges 15.50

Batter dipped, cinnamon scented sliced French bread and spiced orange zest with house-made vanilla sauce, mandarin orange segments and roasted pecans. Served with maple syrup.

Apples Charlotte 15.50

Vanilla scented French bread with cinnamon, brown sugar and caramelized apples. Served with maple syrup.

Morning Blues 15.50

Filled with mixed berries and cream cheese, topped with a mixed berry coulis.

Chocolate Lovers 15.50

Stuffed with Nutella and topped with a berry coulis and vanilla whipped cream.

Traditional French Toast 14.50

Served plain with a side of maple syrup.

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THE THREE SISTERS

In 1883, Mayor Rogers of Canmore decided to let his nephew, Albert Rogers, name the three iconic mountains that overlooked the town. The snow-capped peaks were said to look like nuns; this was later transposed into "Sisters".

- The little sister, Hope, features a large blocky plateau at its peak and is the most difficult to climb.
- The middle sister, Charity, is a very popular intermediate scramble.
- The big sister, Faith, is the peak farthest from the highway and is an easy limestone scramble.

Hope

Charity

Faith

APPETIZERS & SHARING

Daily Soup Kettle 10

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

Cup of soup without pretzel bun 7

Daily Soup & Sandwich Special 13.50

A cup of our chef's freshly made daily soup served with the sandwich special of the day. Served from 11 am to 5 pm. Ask your server for details.

French Onion Soup 10

A British malt twist on a French favourite.



Maple Bacon Dry Ribs 17

Deep fried bone-in pork riblets tossed in maple bacon seasoning. Served with chipotle mayo, carrot sticks, cucumber wedges and ranch dressing.

Wings 18.50

A pound of wings tossed in your choice of our signature Guinness BBQ, Honey Garlic, Hot Sauce, Hot Chili Sriracha, Honey Sriracha, Coarse Salt and Cracked Pepper, Lemon Pepper, Roasted Garlic, or Maple Bacon seasoning. Served with carrot sticks, cucumber wedges and ranch dressing.

GF - Gluten free option available

Scotch Eggs 14

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.

Sweet Yam Fries 9

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

GEORGETOWN'S FAMOUS NACHOS

Georgetown Institute Nachos 23

A double layer of hand cut nachos, covered with cheese, jalapeños, corn, black beans, cilantro, tomatoes, red onions and bell pepper. Served with sour cream and salsa.



Hikers Nachos 18

A single layer of hand cut nachos, covered with cheese, jalapeños, corn, black beans, cilantro, tomatoes, red onions and bell pepper. Served with sour cream and salsa.

Add guacamole 3, chicken or beef 7, bacon 4, extra salsa 2.50



Georgetown Mini Yorkies 16

Four mini yorkies stuffed with Alberta AAA beef, au jus and horseradish mayo. Topped with Gouda.

Calamari 16

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



Mini Halibut Corn Dogs 12

House-cut halibut battered in corn bread and served with our special house cocktail sauce. A Georgetown one-of-a-kind appetizer!

Poutine 11

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

Small order 8

Add chicken or beef 7, bacon 4, Scotch Egg 7

Substitute Yam Fries 3

Onion Rings 9

A basket of our handmade panko breaded onion rings.

Add chipotle mayo 2

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, served with ciabatta wedges and tortilla chips.

Side Orders, Add-ons & Substitutions

House-cut French fries 6

Gravy 2.75

Gluten-free bread 3

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GREENS

SIGNATURE



Mandarin Cranberry Salad 18

Artisan greens heaped with mandarins, feta cheese, dried cranberries, bacon and spicy glazed pecans. Served with house-made poppyseed dressing.

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 20

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

Without chicken 18

CLASSIC

Mixed Green Salad 11

Mixed artisan lettuce, carrots, cucumbers, dried cranberries and grape tomatoes served with your choice of dressing.

Small 8

Caesar Salad 15

Romaine lettuce, Asiago cheese, bacon, croûtons, and our house-made dressing.

Small 11.50

Soup, Salad & Pretzel Bun 15

Your choice of Mixed Green or Caesar Salad served with the daily soup and a grilled pretzel bun.

Substitute French Onion Soup 3

Add-ons

Chicken 7

Scotch Egg 7

Avocado 4.50

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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 Pub, and will have their names added to the Triple Crown Glory Board. Conquerors can also choose to purchase a Triple Crown t-shirt, with a portion of proceeds going to Rocky Mountain Adaptive, a local charity whose mission is to enable all individuals with physical, developmental, and/or cognitive challenges to participate, learn and excel in all sports and recreational activities in the Canadian Rockies.

For more information, visit georgetowninn.ca.



East End of Rundle (to The Bench)

Distance: 6 km (round trip)

Time: 2 to 5 hours

Elevation Gain: 900 m



Ha Ling Peak

Distance: 6 km (round trip)

Time: 1.5 to 4 hours

Elevation Gain: 700 m



Lady MacDonal (to The Teahouse)

Distance: 8 km (round trip)

Time: 4 to 7 hours

Elevation Gain: 800 m

SANDWICHES & BURGERS

All burgers and sandwiches are topped with a pickle and served with your choice of house-cut fries or Mixed Green Salad.

BURGERS

Miner's Cheeseburger 17.50

6 oz beef burger on an artisan bun with mustard, Miner's Mayonnaise, red onion, lettuce, cheddar and tomato.



Canmore Bacon & Cheddar Burger 20

6oz beef burger on an artisan bun with mustard, Miner's Mayonnaise, red onion, lettuce, cheddar, tomato and bacon.



Swiss & Mushroom Burger 20

6oz beef burger on an artisan bun with mustard, Miner's Mayonnaise, red onion, lettuce, tomato, sautéed mushrooms and Swiss cheese.



Fire Mountain Burger 20

6oz beef burger on an artisan bun with mustard, chipotle mayonnaise, red onion, lettuce, tomato, jalapeños, hot sauce and Havarti.

Triple Crown Chicken Burger 19

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

Add avocado 4.50

Portabella Mushroom Sandwich 18

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

Rundle Mountain Clubhouse 18

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

Lady Mac Beef Dip 18.50

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

Steak Sandwich 21

6 oz premium steak served with sautéed mushrooms and onions on a grilled French baguette.

Add-ons & Substitutions

Cheddar, Swiss or smoked Gouda 3

Fried onions 3

Fried mushrooms 3

Bacon 4

Avocado 4.50

Sweet Yam Fries 3

Poutine 6

Half fries/half Caesar Salad 5

Half fries/half Mixed Green Salad 5

Half Sweet Yam Fries/half Caesar Salad 5

Half Sweet Yam Fries/half Mixed Green Salad 5

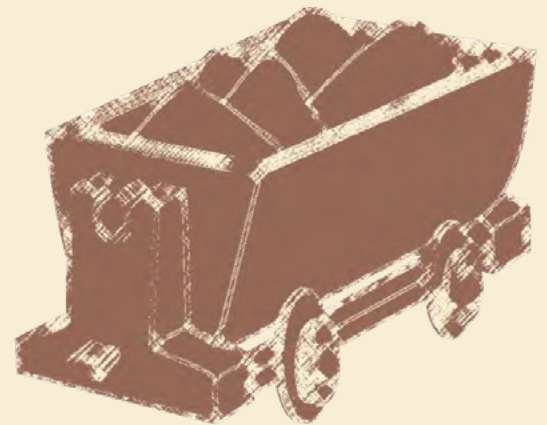
Gluten-free bun 3

Caesar Salad 2.50

Parmesan Fries 6

Onion Rings 4

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GEORGETOWN MINE

Following the closure of several nearby mining operations in the early 1900s, a new seam at the foot of Mount Rundle was opened and the mining community of Georgetown was born. By 1912, the Georgetown mine was fully operational. When WWI began in 1914, the mine's finances began to fail and in 1915 the mine finally closed. The 200 residents of Georgetown took their belongings, and in some cases their houses, and moved to the nearby community of Canmore. All that remains of the site now are a few scattered building foundations and a legacy that has helped to define the town of Canmore.

An interpretive trail around the old town is accessible from the Canmore Nordic Centre. This is an intermediate, 7 km route open to bikes and hikers.

MAINS



Vegetable Coconut Curry 18

Fresh vegetables simmered in a coconut curry sauce. Served with basmati rice, mango chutney and poppadoms.

Bangers & Mash 18

Traditional English bangers served with garlic mashed potatoes and gravy in a house-made yorkie shell.

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, onion and poppadoms.

Chicken Pot Pie 19

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.

Steak & Guinness Pie 20

Beef slow cooked in Guinness, gravy, onions, carrots, celery, mushrooms and spices. Served with steamed vegetables and garlic mashed potatoes.



Halibut Pie 19

Halibut with carrots, onions, celery and corn in a creamy dill sauce. Served with your choice of Mixed Green Salad or fries.

Shepherd's Pie 19

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.



Beef Wellington 34

Alberta tenderloin seasoned with garlic, mushrooms and onions and wrapped in puff pastry. Served with a green peppercorn sauce, daily vegetables and mashed potatoes.

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.

Weekend Dinner Feature

Served Friday and Saturday evenings from 5 to 10 pm while quantities last. Ask your server about this weekend's special.

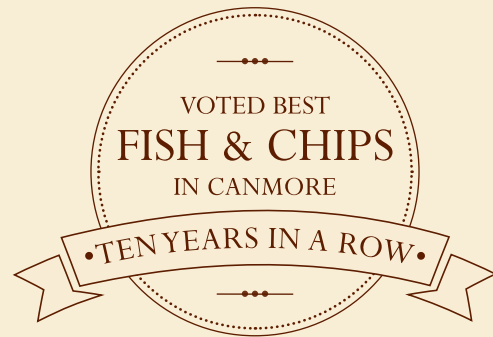
FISH & CHIPS

Atlantic Cod One piece 16 • Two piece 22

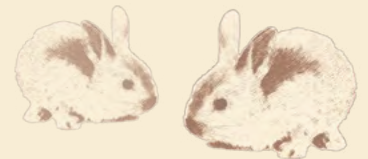
Fresh Atlantic cod in our own Big Rock Traditional Ale batter. Served with house-cut fries, coleslaw, tartar sauce and lemon.

Halibut One piece 19 • Two piece 28

Fresh halibut in our Big Rock Traditional Ale batter. Comes with house-cut fries, coleslaw, tartar sauce and lemon.



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THE MINER & 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.

FINAL ACT

British Sticky Toffee Pudding 11

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 Feature 10

A different flavour each month. Ask your server for details. A delicious blend of cream cheese and Baileys served on a graham cracker crust and topped with hand whipped cream.

Sundae 9

Two scoops of vanilla ice cream topped with vanilla bean whipped cream and your choice of the following.

- Chocolate sauce
- Mixed berry compote
- Nuts
- Caramel sauce
- Smarties

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

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LIGHTS, CAMERA, LOCATION!

The town of Canmore actively pursued Hollywood by implementing a permitting processes that makes it advantageous and easy to film here. Some of the movies filmed in the Bow Valley are listed on this page. Ask at the front desk for access to the second floor hallway 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*

