

# APPETIZERS & SALADS

CALL US AT 403-961-0072 FOR TAKE-OUT & DELIVERY ORDERS  
TAKE-OUT / CURBSIDE PICK UP AVAILABLE DAILY FROM NOON TO 8 PM

## 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*

## Maple Bacon Dry Ribs 17

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

## French Onion Soup 10

A British malt twist on a French favourite.

## Sweet Yam Fries 9

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

## Calamari 16

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.

*Small order 8*

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

*Substitute Yam Fries 3*

*Substitute Vegetarian Gravy \*No Charge*

## 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.



## Cauliflower Bites 15

Fresh tempura battered cauliflower served with your choice of Guinness BBQ, Honey Garlic, Hot Sauce, Hot Chili Sriracha or Honey Sriracha. Served with carrot sticks, cucumber wedges and ranch dressing.

## Side Orders, Add-ons & Substitutions

House-cut French fries 6	Vegetarian Gravy 2.75
Beef Gravy 2.75	Gluten-free bread 3

## Ploughman's Platter 19

A great English tradition that originated in the fields and farms of England. Each platter comes with a choice of two cheeses and two meats. Served with marble rye, apple chutney, pickled onions pickled beets and Dijon mustard. Perfect to share between two people as a main dish.

Cheese	Meats
• Havarti	• Ham
• Goat Cheese	• Roast Beef
• Cheddar	• Salami
• Smoked Gouda	• Smoked Salmon

## Halibut Cocktail Bites 12

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

## 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.

## SIGNATURE SALADS

### 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 18.50

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*

### 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, Add Chicken 7*

# BURGERS & MAINS

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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 19

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.



### Traditional Avocado Toast 10

Sourdough bread with thinly sliced tomato, house-made roasted garlic aioli, avocado and green onion garnish.



### Smoked Salmon Avocado Toast 14

Sourdough bread with smoked salmon over a lemon dill cream cheese sauce, avocados and topped with red onion and crispy fried capers.

### Vegetable Coconut Curry 18

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

### 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.

## 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.



## DESSERTS

### British Sticky Toffee Pudding 11

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

### 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.