

Apps

Firecracker Calamari \$15

jalapeno ranch dip

The First Tee Hummus Dip \$18 ● ● 🐾

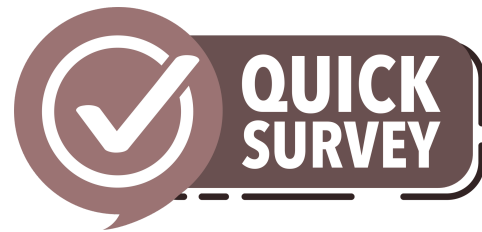
carrots, celery, corn tortilla chips and warm naan bread
w/extra corn tortilla chips ●

Wing Flight Shareable (3lbs) \$55

- Bearspaw honey lemon
- salt & pepper
- buffalo
- whisky BBQ
- coconut curry
- maple bacon

ranch, blue cheese and mint yogurt dip
celery & carrot sticks

Or choose 1lb of any flavour for \$21



Please help us to continue to improve as we work towards golf season by scanning the QR Code and taking our Soft Opening Survey about your dining experience today!

Salads

Spring Salad \$15 ● ●

baby arugula, golden beets, watermelon radish, dried cranberries, toasted walnuts, orange vinaigrette

Peach Salad \$20 ● ● 🐾

arugula, strawberry, pumpkin seeds, slices of peach, goat cheese, cranberries, peach balsamic vinaigrette
add chicken \$6

Handhelds

All handhelds come with your choice of fries, spring or caesar salad

Forager Burger \$20 ● 🐾

house-made falafel patty, brioche bun, salsa, pickled red onion, lettuce

● sub gluten free bun \$3

The Grizzly Smash Stack \$20 🐾

2 house-made patties, brioche bun, cheddar cheese, lettuce, sautéed onion, mayo and pickles

● sub gluten free bun \$3

(make it spicy with jalapeno jam & chipotle mayo)

Buffalo Chicken Crunch "BCC" Wrap \$20

romaine, bacon bits, shaved parmesan, caesar dressing

● sub gluten free wrap \$3

Cubano \$20

Panini pressed sandwich made with layers of marinated roast pork, sliced ham, swiss cheese, dill pickles, yellow mustard, served on a baguette

Herb Roasted Chicken Wrap \$20 🐾

whipped feta, pickled red onion, cucumber, pepper, arugula, chimichurri, balsamic drizzle

sub gluten free wrap \$3 ●

Club Sandwich \$19 🐾

2 slices multigrain bread, grilled chicken, lettuce, tomato, cheddar, bacon, mayo, pickles (Available spicy or original)

sub gluten free bun \$3 ●



In house made product



Gluten Free



Vegetarian



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Mains

Bearspaw Battered Fish & Chips \$22 ● 🐾

6oz of haddock fillet, house made Glutenberg beer batter, w/ in house made tartar sauce, coleslaw and fries

Nonna's Lasagna \$23 🐾

homemade beef & pork lasagna with side caesar salad & garlic toast

Shellfish Linguine \$22

clams, mussels & prawns tossed in a white wine tomato sauce served with garlic toast

12oz CAB Ribeye \$60 ● 🐾

charbroiled ribeye steak served with dauphinoise potato, broccolini, chimichurri sauce

Thin Crust Pizza @ The Paw 🐾

(add Bearspaw Hot Honey for \$2) 🐾

3 Cheese - \$18 ●

Vegetarian - \$20 ●

Meat Lovers - \$22

● sub gluten free crust \$6

Desserts

Coffee & Tea \$2.50

Angela's Mandarin Sorbet \$6 ● ● 🐾

Warm Orange Madeleines \$10 ● 🐾

3 house-made orange madeleines, orange caramel, orange curd, candied orange, salted Bearspaw honey ice cream

Cinnamon Pretzel Bites \$12

house-made caramel dipping sauce



In house made product



Gluten Free



Vegetarian

The Paw Restaurant



APRIL MENU

Wine

Red	6oz	9oz	Bottle
11 th Hour Pinot Noir	\$11	\$15	\$40
Bousquet Gran Malbec	\$14	\$22	\$55
Barrel Burner Cab Sauv	\$14	\$22	\$55
Decoy Napa Merlot	\$17	\$25	\$70
Legit Cab Sauv	\$17	\$25	\$70
Amarone Della Valpolicella			\$70
Prisoner			\$125
Tate Springs Cab Sauv			\$175
Caymus Cab Sauv			\$180

White	6oz	9oz	Bottle
La Salute Pinot Grigio	\$11	\$16	\$45
Cable Bay Sauvignon Blanc	\$13	\$18	\$50
Mer Soleil Chardonnay	\$13	\$18	\$50
Decoy Sauv Blanc	\$17	\$25	\$70
Sancerre Blanc Prestige			\$75
Rombauer Chardonnay			\$115

Rose	6oz	9oz	Bottle
Flower Power Toscana	\$13	\$18	\$50
Whispering Angel	\$16	\$23	\$65

Draft Beer 18oz

Village Bearspaw Lager \$8

Domestic \$10

Michelob Ultra
 Village Squeeze
 Last Best Tokyo Drift
 Banded Peak Mount Crushmore
 Banded Peak Microburst

Import \$12

Guinness
 Modelo
 Peroni
 Sapporo

Village Craft Non-Alcoholic \$9

OG Shaft 6oz \$9

The Paw Restaurant



APRIL MENU

Signature Cocktails

Gin & Juice \$15

1oz of True Wild Breaker Box gin, 0.5oz apricot brandy, 0.5oz St. Germain, pineapple & grapefruit juice, house made syrup

Bellini \$15

5oz processco, house made peach puree, peach slice

Negroni \$16

1oz True Wild Breaker Box gin, 1oz sweet vermouth, 1oz Campari, orange garnish

John Daly \$14

2oz true wild breaker box vodka, black tea concentrate, fresh lemon, syrup

Hibiscus Transfusion \$14

1.5 oz breaker box vodka, .5oz apricot brandy, hibiscus tea, lime juice, tangerine syrup, soda water

Tangerine Sour \$15

2oz bridgeland whiskey, tangerine syrup, lemon juice, biters, egg white

Traditional Mojito \$14

2oz mint infused havana club 3yr, simple syrup, lime juice, soda. Optional lemongrass flavour

Bearspaw Caesar \$15

2oz of True Wild Vodka, Ancho Liqueur, Dill Pickle Vodka, house made sauce, garnished with Longview Beef Jerky, bocconcini & a pepperoncini

Luch-a-rita \$17

A margarita built by the man himself! 2oz of Jose Cuervo traditional tequila, fresh lime, quantro, house made syrups

Old Fashioned \$19

2oz of True Wilder Roper's Hold 6-year old aged bourbon whisky, orange bitters, brown sugar

make it smoked - \$1

Paloma \$15

1.5oz of Jose Cuervo traditional tequila, 0.5oz of Cointreau, grapefruit juice, house made syrup, bitters and fresh lime

House Liquor

Gin, Rum, Tequila, Vodka, Whisky

Single **\$8**

Double **\$12**