

MENU

share

Poutine

3 oz beef brisket, horseradish cream, cowboy candy

16.

Spicy & Sweet Soy Pork Ribs

red cabbage and apple slaw

15.

Cheese & Charcuterie Board

Assortment of house-made and local charcuterie and cheese

Small (Serves 2-3)

16.

Large (Serves 4-6)

32.

Vegetarian Platter

black-eyed pea hummus, curried yam dip, crudite and root veg chips

12.

vegetarian

House Salad

fresh greens, bell peppers, tomatoes, cucumber, radish, *choice of cranberry and preserved lemon vinaigrette or buttermilk ranch*

14.

Chickpea Fritter Salad

fresh greens, cucumbers, feta, pickled red onion, roasted red pepper vinaigrette

16.

main

Buttermilk Fried Chicken

choice of side, gravy / MAKE IT SPICY

1/4 **22.**

1/2 **32.**

Slow-Roasted Alberta Beef Brisket

choice of side, horseradish cream

1/2 lbs. **22.**

1 lb. **32.**

sides

House Salad

6.

Grilled Seasonal Vegetable

10.

Seasonal Soup

8.

Rosemary Salted Fries

6.

Red Cabbage and Apple Slaw

6.

Pickled Vegetables

8.

Beet and Goat Cheese Gnocchi

dill-tahini sauce, caramelized onions, charred brassicas, beet chips

20.

Grilled Seasonal Vegetables

Lentil "cassoulet", romesco sauce, toasted almonds

20.



sandwich

Choice of Fries or Salad

The King Eddy Burger

double-house ground beef patties, smoked gouda, lettuce, tomato, red onion, pickles and KE sauce

17.

Buttermilk Fried Chicken

crisp lettuce, pickled green papaya slaw, spicy aioli / MAKE IT SPICY

17.

add ons

Extra Beef Patty

5.

THE WORKS

6.

Bacon (2)

3.

Crispy Shallots

1.

Extra Cheese

2.

Fried Mushrooms

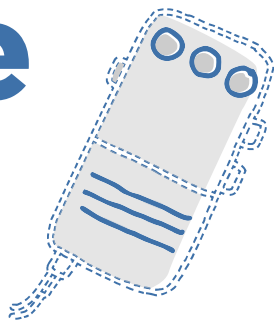
2.

Roasted Mushroom Flatbread

Preserved lemon aioli, sunflower seeds, charred radicchio, grana Padano, chili oil

18.

Kid's Roadie Case



menu

Fried Chicken Bites

buttermilk ranch

10.

Lil' Eddy Cheese Burger

smashed burger patty, American cheese, pickles and ketchup

10.

Mac & Cheese

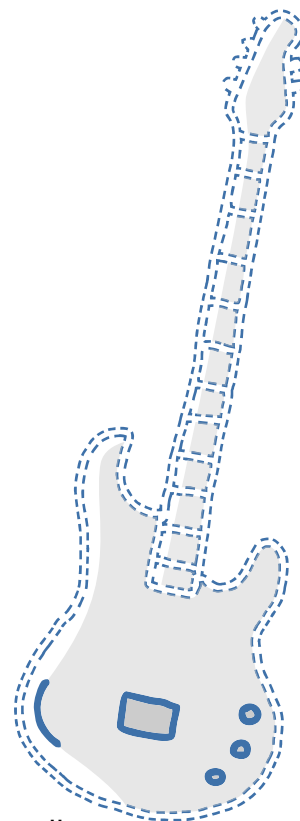
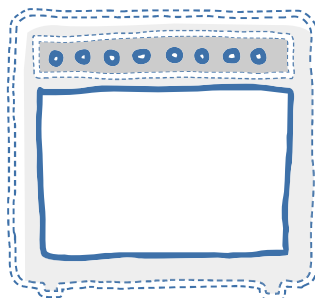
scoobi-doo pasta, three cheese sauce

10.

Jr. Roadie Poutine

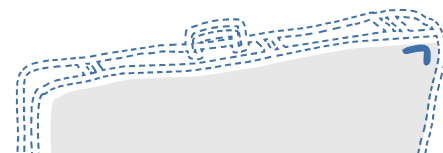
house-cut fries, cheese curds, bacon bits, gravy

10.



8 and Under

Each meal includes a King Eddy S'more Cookie and choice of pop/juice/milk



Draught Beer

King Eddy Roadie Lager

4.2% ABV **\$8.00**

Village Witt

4.6% ABV **\$8.25**

Village Cider

4.6% ABV **\$8.25**

Cold Garden Red Smashed In Buffalo Jump

5.1% ABV **\$8.25**

Zero Issue Nemesis IPA

6.8% ABV **\$8.25**

Annex Ale Project Forward Progress Pale Ale

5.2% ABV **\$8.25**

Wild Rose Sunday Fuzz Peach Hefeweizen

5.0% ABV **\$8.25**

OT Brewing Co. Citrus Gose Sour

4.5% ABV **\$8.00**

Imports

(bottles and cans)

Pabst Blue Ribbon

USA, 475ml, 4.8% ABV **\$7.00**

Corona

Mexico, 330ml, 4.6% ABV **\$8.00**

Stella Artois

Belgium, 330ml, 5.0% ABV, **\$8.00**

Erdinger Alkoholfrei

Germany, 500ml, >0.05% ABV **\$9.00**



Alberta Based

(bottles and cans)

Wild Rose Electric Ave Blonde

Calgary AB, 473ml, 4.8% ABV **\$9.00**

OT Brewing Co. Flagstick Hazy Pale

Calgary AB, 473ml, 5.2% AbV, **\$9.50**

Banded Peak Plainsbreaker Wheat Ale

Calgary AB, 473ml, 5.0% ABV **\$10.00**

Cabin Brewing Co. Sunshine Rain IPA

Calgary AB, 473ml, 6.7% ABV **\$10.50**

Dandy Brewing Co. In The Underworld Oyster Stout

Calgary AB, 473ml, 6.7% ABV **\$10.50**

Village Blacksmith

Calgary AB, 473ml, 5.4% ABV **\$9.50**

Hell's Basement Ryes Against The Machine

Medicine Hat AB, 355ml, 6.3% ABV **\$7.50**

Blindman Brewing Lemon, Limes And Clementines Florida Weisse

Lacombe AB, 473ml, 4.5% ABV **\$9.25**

Wild Rose Wraspberry Ale

Calgary AB, 473ml, 4.5% ABV **\$8.50**

Zero Issue Innsmouth Sour

Calgary AB, 473ml, 4.8% ABV **\$9.50**

BEER

Red Wine (5oz glass/750ml bottle)

Jaja De Jau Syrah

France, 12% ABV \$9/\$45

Mount Riley Pinot Noir

New Zealand, 11.5% ABV \$16/\$65

Lapis Luna Cabernet Sauvignon

Napa Valley, 11.4% ABV \$13/\$60

White Wine (5oz glass/750ml bottle)

Jaja De Jau Sauvignon Blanc

France, 12% ABV \$9/\$45

Mission Hill 5V Pinot Grigio

Okanagan Valley, 13.5% ABV \$14/\$65

Charles Baker Riesling

Ontario, 10.2% ABV \$14/\$65

Bubbles And Rosé

(5oz glass/750ml bottle)

Guisti Prosecco

Italy, 11% ABV \$14/\$65

Jean Louis Sparkling Rosé

France, 11.5% ABV \$11/50

Non-Alcoholic

Canned Pop

Coke, Sprite, Gingerale, Diet Coke, Club Soda, Tonic \$3.00

“Mexican Coke”

Coco-cola made with cane sugar \$6.00

Annex Craft Soda

Ginger Beer, Root Beer \$6.00

Juice

Orange, Pineapple, Cranberry, Apple, Grapefruit \$3.50



Cocktails

Manhattan(2oz)

Bulleit Rye, Sweet Vermouth, Bitters \$13.00

Old Fashioned (2oz)

Bulleit Bourbon, Sugar Cube, Bitters, Burnt Orange Peel \$13.00

Moscow Mule (1.5oz)

Kettle One Vodka, Lime Juice, Annex Ginger Beer \$11.00

Classic Caesar (1oz)

Burwood Vodka, Clamato, Worcestershire Sauce, Tobasco, Extreme Bean \$10.00

Negroni (2oz)

Park Alpine Gin, Campari, Sweet Vermouth \$13.00

Tom Collins (2oz)

Beefeater Gin, Soda, Lemon Juice, Simple Syrup \$11.00

Bourbon Mint Lemonade

Knob Creek Bourbon, Cointreau, Lemon Juice, Simple Syrup, Fresh Mint \$15.00

Classic Margarita (2oz)

Sauza Tequila, Cointreau, Lime Juice \$10.00

Feature Margarita

(ask your server for details)

Feature Cocktail

(ask your server for details)

WINE AND COCKTAILS