



BREAKFAST

SERVED FROM 7AM — 12PM

CLASSICS

RIDING MOUNTAIN BREAKFAST — \$12

Three scrambled eggs, three sausages or side bacon, pan-fried potatoes, toast

EGGS BENEDICT BREAKFAST — \$15

Canadian back bacon + egg with pan-fried potatoes, tomato, red onion, hollandaise, served poached medium

RISE + SHINE — \$10

Two eggs, pan-fried potatoes, bacon or two sausages, toast

FRITTATA — \$10.50

Baked eggs, red onion, sundried tomato, garlic, spinach, mushrooms, red peppers, herbs, + goat cheese, served with toast, Pico de Gallo

SWEET + LIGHT

FLAX + HEMP SEED GRANOLA — \$6.50

Greek yogurt, berry compote, fresh berries + fruit

IN HOUSE CINNAMON BUN — \$5.50

Served with maple butter + pecans

FRENCH TOAST — \$12

French bread, cinnamon, whip cream, fresh berries, berry compote

BEAR CUB BREAKFAST — \$7

One egg, bacon or sausage, hashbrown, and toast (kids option)

SANDWICHES

SPICY CHORIZO + EGG — \$8

Baked eggs, chorizo, lettuce, tomato, cheddar cheese, chipotle aioli, English muffin

B.L.T. — \$8

Baked eggs, bacon, lettuce, tomato, cheddar cheese, English muffin

BLACK BEAN, SUNDRIED TOMATO, AND SPINACH — \$8

Baked eggs, lettuce, tomato, cheddar cheese, black bean, sundried tomato, spinach, English muffin

SKILLETS

EGGS SERVED OVER EASY, CHOICE OF TOAST, AND SERVED WITH SIDE OF HOLLANDAISE

DENVER — \$14

Green peppers, onions, ham, pan-fried potatoes, smoked gouda, cheddar

GREEN EGGS + HAM — \$15

Back bacon, spinach, roasted garlic, pesto, sundried tomato, arugula, goat cheese

EL HEFE — \$15

Black beans, onions, red peppers, pan-fried potatoes, adobo chili, chorizo, cilantro, smoked gouda, salsa, sour cream

STEAK + EGGS — \$15

Searred pepper crusted steak, caramelized onions, cherry tomatoes, cheddar cheese, arugula, roasted garlic

Brunch Cocktails

MIMOSA — \$6

Champagne + orange juice

CEASAR — \$6 | 2oz. \$8

Vodka, clamato, pickle, tabasco, worchestershire

COFFEE + BAILEY'S — \$5.50

FRESH SQUEEZED ORANGE JUICE — \$6.50

SIDES

Fruit Cup +\$4.50, Sausage +\$4.50, Crispy Bacon +\$4.50, Toast +\$3.25, Hashbrowns +\$4.50, Tomato Slices +\$2.50, Back Bacon +\$5.50

LUNCH

SERVED FROM 12PM — 5PM

SALAD

SMALL \$9 | LARGE \$15 | +CHICKEN \$5.50

CEASAR

Romaine, red onion, parmesan, cracked black pepper, bacon, house made Caesar dressing

BEET ROOT + GOAT CHEESE

Artisanal lettuce, shaved beets, goat cheese, walnuts, orange zest, house made burnt orange vinaigrette

APPLE + CANDIED WALNUT

Mixed greens, apple, feta cheese, tomato, red onion, house made mustard, apple cider vinaigrette

BLUE CHEESE WEDGE

Iceberg lettuce, tomato, red onion, bacon, blue cheese, creamy dill dressing

CAPRESE

Heirloom tomatoes, olive oil, fresh garlic, bocconcini, balsamic reduction, fresh basil, arugula

SOUPS

SMALL \$6 | LARGE \$8 | COMBO \$14

FIRE ROASTED TOMATO + BASIL

Wood fired tomatoes, sautéed vegetables, roasted red peppers, fresh basil

WILD MUSHROOM + DILL

Rich cream broth, smoked paprika, sautéed vegetables, sour cream, fresh dill

SOUP + SALAD COMBO

Served with fresh in house made focaccia

Desserts

ALL DESSERTS MADE IN HOUSE WITH LOVE | \$5.50

LEMON CURD + PISTACHIO CRUMBLE

BOURBON CHERRY CHOCOLATE CAKE + WHIP CREAM (GF)

SALTED TOFFEE CHEESECAKE + CHOCOLATE GANACHE

PANINI

SERVED ON CIABATTA INCLUDES SOUP OR SALAD GLUTEN FREE BREAD + \$1.50

GRILLED CHEESE — \$12

Cheddar, smoked gouda, dijonaise

HAM + SMOKED GOUDA — \$14

Caramelized onions, cured ham, smoked gouda, dijonaise

CHIPOTLE CHICKEN — \$15

Bacon, tomato, chicken, cheddar, red onions, lettuce, chipotle aioli

B.L.T. — \$12

Side bacon, tomato, red onion, lettuce, cheddar, dijonaise

BBQ PULLED PORK — \$14

Pulled pork, pickles, red onion, tomato, cheddar, dijonaise



STARTERS

FRESH VEGETABLES + DIP — \$9

Carrots, celery, tomato, cucumber, ranch

MUSSELS — \$16

Garlic, fire roasted tomatoes, fresh basil, red onion, Sambuca cream sauce served with fresh house made focaccia

BRUSCHETTA — \$12

House made focaccia, basil, fire roasted tomatoes, garlic, red onion, olive oil, goat cheese, reduced balsamic glaze

NACHOS — \$15 | + Chicken \$3.50 | + Beef \$3.50

Tortilla chips, mozzarella, jalapeños, tomatoes, red pepper, green onions. Served with pico de gallo, sour cream

WARM ARTICHOKE DIP — \$15

Artichokes, spinach, red pepper, asiago cheese, tortilla chips

CHORIZO TACOS — \$15

Spicy chorizo, flour tortilla, cabbage slaw, white onion, cherry tomato, pico de gallo, lime, cilantro chipotle aioli

BLACKENED FISH TACOS — \$15

Smoked + basa fillets, flour tortilla, cabbage slaw, white onion, cherry tomato, pico de gallo, lime, cilantro, chipotle aioli

CHEESE + MEAT BOARD — \$19

Artisanal cheese, specialty meats, cured olives, dried fruit, roasted almonds, and focaccia bread

DRY RIBS — \$14

Salt and pepper dry ribs, served with fresh celery, carrots, ranch

FOXTAIL WINGS — \$15

Served with celery, carrots, and ranch. Choice of buffalo hot or salt + pepper

CHICKEN TENDERS — \$14

Three chicken tender strips, served with celery, carrots + honey dill mustard

3 CHEESE HERB + GARLIC TOAST — \$4

Grilled ciabatta bread with cheddar cheese, parmesan, green onions

BURGERS

BEEF, CHICKEN OR VEGGIE — \$15

Made in house + served on a freshly baked bun. Includes lettuce, tomato, red onion, pickle, dijonaise + aged cheddar

Additional toppings — \$2.25

Drunken mushrooms, caramelized onions, crispy bacon, chipotle aioli, blue cheese, smoked gouda, banana peppers, creamy coleslaw

PERSONAL PIES

6 INCH PIE — \$10

Choice of: Margherita, Three cheese, Hawaiian or Pepperoni + Mushroom

6 INCH PIE COMBO — \$15

Choice of: Margherita, Three cheese, Hawaiian or Pepperoni + Mushroom

BUILD YOUR OWN PIZZA

CHEESE + SAUCE — \$15

Toppings — \$ 2.25 each

Cheddar, boccocini, feta, goat cheese, charred corn, red pepper, roasted garlic, potato, red onion, olives, arugula, prosciutto tomato, green pepper, banana peppers, artichokes, pineapple, spinach, mushrooms, basil, pesto, caramelized onions, roasted chicken, salami, ham, chorizo, bacon, pepperoni, anchovies

Wood Fired PIZZA

GLUTEN FREE OPTION AVAILABLE + \$2.50

13"

FAMILY FAVOURITES

THREE CHEESE — \$16

Cheddar, mozzarella, parmesan

MARGHERITA — \$17.50

Cherry tomatoes, fresh basil, boccocini, cracked black pepper

HAWAIIAN — \$21.50

Cured ham, pineapple, mozzarella, cheddar

PEPPERONI + MUSHROOM — \$21.50

Fresh mushrooms, pepperoni, mozzarella

MEAT LOVERS — \$25

Bacon, pepperoni, lean ground beef

CLASSICS

FOXTAIL — \$23

House made chorizo, goat cheese, arugula, mozzarella

CINDER + SMOKE — \$25

Chicken, charred corn, bacon, red pepper, mozzarella, smokey chipotle aioli

THE 204 — \$25

Potato, bacon, caramelized onions, sour cream, cheddar, dill, mozzarella

MEDITERRANEAN — \$25

Kalamata olives, red peppers, goat cheese, spicy eggplant, spinach, reduced balsamic glaze

DRUNKEN MUSHROOM — \$25

White sauce, red onion, white wine sautéed mushrooms, roasted garlic, arugula, fresh cracked white pepper

PESTO CHICKEN — \$21

White sauce, pesto, roasted garlic, goat cheese, chicken, mozzarella

PECORINO — \$21

Crispy pepperoni, shaved pecorino cheese, mozzarella, peperoncino peppers

SPECIALTIES

CHICKEN CAESAR — \$24

Chicken, bacon, romaine hearts, parmesan, red onion, mozzarella, caesar dressing

THE DUKE — \$24

Italian sausage, green peppers, red onion, mushrooms, bacon, mozzarella, cheddar, sour cream

THE TROP DADDY — \$24

Bacon, chicken, red onion, pineapple, mozzarella, cheddar, BBQ sauce

FIRE MASTER — \$25

House made pulled pork, mozzarella, creamy coleslaw, BBQ sauce, red onion

BLACK + BLUE — \$25

Seared pepper crusted steak, BBQ sauce, caramelized onions, blue cheese, mozzarella, red peppers, mushrooms

SPECIALTY DIPS — \$2

Reduced Balsamic, Buffalo hot sauce, BBQ sauce, Ranch Dressing, Garlic Parmesan, Chipotle Aioli