

DRAFT 16oz

THE SMITH GOLD – LAGER	\$6.25
BIG ROCK GRASSHOPPER - WHEAT ALE	\$6.75
BIG SURF RIDER CIDER – DRY APPLE CIDER	\$6.99
GUINNESS – IRISH STOUT	\$8.25
HALF HITCH DOUBLE TROUBLE – DOUBLE IPA	\$8.50
HALF HITCH FIRE AND FURY – RED ALE	\$6.75
HALF HITCH SHOTGUN WEDDING – BROWN ALE	\$6.75
KEITH’S – IPA	\$6.75
MONGOZO – GLUTEN FREE ORGANIC PILSNER	\$8.50
ORIGINAL 16 – COPPER ALE	\$6.75
PHILLIPS BLUE BUCK – ALE	\$6.75
STEAM WHISTLE – PILSNER	\$6.75
VILLAGE BLACKSMITH – INDIA BLACK ALE	\$6.75
BENCH CREEK, WHITE RAVEN - IPA	\$7.25
WILD ROSE, WRASPBERRY – ALE	\$6.75
WILD ROSE, VELVET FOG – UNFILTERED WHEAT ALE	\$6.75
ST. AMBROISE – OATMEAL STOUT	\$4.99

CLASSICS 2oz \$13.00

OLD FASHIONED
Maker’s Mark, Sugar, Bitters
WHISKEY SOUR
Maker’s Mark, lemon juice, egg white, bitters.
CLASSIC MARTINI
Vodka/Gin, vermouth
SIDECAR
Cointreau, cognac, lemon juice
NEGRONI
Bombay Sapphire, Aperol, sweet vermouth
MANHATTEN
Maker’s Mark, sweet vermouth, bitters.
COSMOPOLITAN
Sobieski, Cointreau, cranberry juice, lime juice.
TOM COLLINS
Bombay Sapphire, lemon juice, sugar

HIBALL - \$6.25 DOMESTIC BOTTLES - \$6.25
NON-ALCOHOLIC

ERDINGER NON-ALCOHOLIC (500ml)	\$7
SAN PELLEGRINO (750ml)	\$6
ROCKSTAR (250ml)	\$5
COFFEE	\$3
TEA	\$3
ROOTBEER	\$5
JUICE – apple, cranberry, grapefruit, iced tea	\$3.50
BOTTLED POP – orange cream, ginger beer	\$4
ON THE GUN – Pepsi, Diet Pepsi, ginger ale, 7-Up, Root Beer	\$3
HOT CHOCOLATE	\$3.50

WHITE WINE

HOUSE - PINOT GRIGIO 6 OZ \$8.25 * 9OZ 11.99 * BTL \$33
DA VINCI - PINOT GRIGIO * BTL 46
HOUSE – SAUVE BLANC 6 OZ \$8.25 * 9 OZ 11.99 * BTL \$33
INSPIRIA - SAUV BLANC 6 OZ \$8.25 * 9OZ 11.99 * BTL \$33
KIM CRAWFORD – SAUV BLANC * BTL 48
WHITEHAVEN - SAUV BLANC * BTL 62
FRESH AS A DAISY - SAUV BLANC 6 OZ 10.25 * 9 OZ 14.25 * BTL 42
HOUSE - CHARDONNAY 6 OZ \$8.25 * 9 OZ 11.99 * BTL \$33
LA DONECELLA - CHARDONNAY BTL 53
THOMAS GEORGE - CHARDONNAY * BTL 79
BORSAO - ROSE 6 OZ 11.25 * 9 OZ 15.50 * BTL 43
LA DONCELLA - ROSE * BTL 52
KUNG FU GIRL - RIESLING * BTL 61
50 TH PARALLEL - GEWURZTRAMINER * BTL 47
BIANCO DO CA’MOMI - CH/SB/PG/VIO * BTL 45
EMMOLO - SAUV BLANC * BTL 69
FLEUR - CHARDONNAY * BTL 55

BUBBLES

LA MARCA - PROSECCO GLASS 11.25 * BTL 49
SUMMERHILL CIPES - BRUT * BTL 69

RED WINE

HOUSE CAB SAUV - 6 OZ \$8.25 * 9 OZ 11.99 * BTL \$33
CARNIVOR CAB SAUV – 6 OZ 12.50 * 9 OZ 16.75 * BTL 51
GHOST PINES CAB SAUV – 6OZ 15.25 9OZ 19.75 BTL 62
ZOLO REVERSA - CAB SAUV * BTL 56
J. LOHR SEVEN OAKS - CAB SAUV * BTL 68
DA VINCI– CHIANTI * BTL 46
MIRASSOU - PINOT NOIR 6 OZ 10.25 * 9 OZ 14.25 * BTL 39
MACMURRAY - PINOT NOIR * BTL 57
LA DONCELLA - TEMPRANILLO/SYRAH * BTL 52
BIG SQUEEZE - SHIRAZ 6 OZ 10.25 * 9 OZ 13.75 * BTL 42
RAM’S LEAP - SHIRAZ * BTL 49
RED KNOT - SHIRAZ * BTL 49
HOUSE MALBEC - 6 OZ \$8.25 * 9OZ 11.99 * BTL \$33
ECOLOGICA RESERVA - MALBEC * BTL 41
HOUSE MERLOT - 6 OZ \$8.25 * 9 OZ 11.99 * BTL \$33
COLUMBIA - MERLOT * BTL 56
THE VELVET DEVIL - MERLOT * BTL 61
ROSSO DI CA’MOMI - CS/ZIN/MER/PS * BTL 45
MOON CURSER – SYRAH * BTL 75
ELOUAN - PINOT NOIR * BTL 83
PETER FRANUS RED HILLS - GSM * BTL 88
J. LOHR PAINTER BRIDGE - ZIN 6 OZ 13.99 * 9 OZ 20.25 * BTL 51
RANCHO ZABACO ZINFANDEL * BTL 63
CAYMUS - ZINFANDEL * BTL 95

Daily Specials

All food and drink specials start at 4pm daily

Monday

Flat Bread or Burger & a Beer	\$15
Flat Bread or a Burger	\$10
Smith Lager	\$5

Tuesday

Coast to Coast	
Fish n’ Chips	1pc \$11 / 2pc \$14 / 3pc \$17
1 dozen feature oysters	\$20
Chef Seafood creation	MP
Keith’s & Blue Buck (16oz)	\$6

Wednesday

Buck a Shuck	
West coast oysters	\$1
East coast oyster	\$2
Buck Off	-\$1

\$1 Off all draft beer & glasses of wine

Wednesday Upstairs Live 7:15 – 11:00 pm.

Hosted by Ty Marshall Deer & Friends	
Hiballs & Shots	\$4

Thursday

Book Club, Read between the wines..	
Bottles of Wine and Bubbles	50% off
Smith Platter (any 3 appetizers)	\$39

Thursday Upstairs Live 7:30 – 10:30 pm

The Blues by Emre Cords or Jay Coda Walker
Half Price Bottles of Wine

Friday & Saturday

Dinner Features, reservations recommended

Friday & Saturday Upstairs Live

Calgary’s Best Cover Bands 9:30 pm – 1:00 am

Saturday & Sunday Brunch

Awesome brunch served 10 am – 2 pm

Sunday’s

Pasta’s & Steak Sandwich	\$12
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Sunday Upstairs Live 7:30 – 10:30 pm

Indy Bands hosted by Brooks Creations	
Hiballs & Shots	\$4

Happy Hour 3pm – 6pm

Monday – Sunday	
Hiballs	\$4
Smith Lager	\$5
House Wine 6oz	\$6