

## SHARE

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### COWBOY PLATTER (serves 4-5) 72

- Crispy Pinty's chicken wings (G)  
*choice of hot, Acadian-Cajun, honey-garlic, Carolina bbq*
- Teriyaki beef meatballs
- Deep-fried dill pickles (V)
- Himalayan salt and pink pepper pork ribs (G) (D)
- Artichoke and asiago dip (G) (V)
- Black bean and corn salsa (G) (V)
- Red pepper hummus (G) (V)
- Pita chips (V)
- Kettle chips (G) (V)
- Marinated olives and pickles (G) (V)

### CRISPY PINTY'S CHICKEN WINGS 17

Veggies, ranch dip (G)  
*choice of hot, Acadian-Cajun, honey-garlic, Carolina bbq*

### ROASTED CHICKEN QUESADILLA 16

Flour tortilla, Red Hat bell peppers, Monterey Jack cheese, charred salsa, sour cream

### LAYERED MEXICAN CRAB DIP 16

Corn tortilla chips (G)

### WARM BUTTERED PRETZEL 14

Honey-mustard, beer and cheddar, Cajun ranch dips (V)

### SMOKED & GRILLED PORK RIBS 18

Apricot-bourbon bbq, moonshine bbq sauces (G) (D)

### CHARCUTERIE (serves 2) 26

Valbella Gourmet Foods smoked and cured meat, Canadian cheeses, pickled vegetables, Dave's Hot Pepper Jelly, crostini

## MAIN

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### GRILLED AAA ALBERTA STRIPLOIN 28

Sautéed mushrooms, fried onions, horseradish aioli, ciabatta bread

### BRANDT LAKE WAGYU BEEF BURGER 18

Aged cheddar, double-smoked bacon, lettuce, beefsteak tomatoes, pickled red onion, Brassica cranberry mustard aioli

### CLUB 18

Aged cheddar, double-smoked bacon, fennel gastrique  
*choice of grilled chicken or Atlantic salmon*

*sandwiches with choice of potato chips or artisan greens with green goddess dressing or red wine vinaigrette*



**SANTA FE SALAD 19**

Artisan greens, corn, black beans, avocado, dried dates, crispy corn tortillas, green goddess dressing (V)  
*choice of blackened chicken or Atlantic salmon*

**DESSERT**

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**PORT & CRANBERRY CHOCOLATE BROWNIE 10**

Fresh berries (G) (D) (V)

**BLUEBERRY & SOUR CREAM COBBLER 10**

Vanilla bean whipped cream, fresh berries (V)

(G) Gluten-free (V) Vegetarian (D) Dairy-free



Grown right. Here.

The Calgary Stampede proudly embraces our agricultural roots and social responsibility by featuring ingredients from local producers and farmers.