

MEZZE

Olive oil + cumin hummus, Cajun tzatziki, feta, olives, crisps **V**
 Good Bread Bakery cheese bun **V**

SALAD

CAESAR SALAD Romaine lettuce, marinated red peppers, basil infused tomato, anchovy dressing **G**

SEAFOOD

AHI TUNA TARTAR Wasabi, ginger, soy, green onions **D**
CHILLED POACHED PRAWNS Cocktail sauce **G D**
CRAB CLAWS Lemon **G D**
MARINATED OCTOPUS Fried chickpeas
CHILLED MUSSELS Chili-lime vinaigrette **G D**

GRILL + CARVERY

These plates have been personally crafted by our culinary team. Taste one or many at your own pace.

TOP HAND

Rosemary-Roasted Alberta AAA Steak Medallion Au jus
Carolina-Style Braised Pork Ribs Moonshine BBQ sauce
Broccolini, maple carrot purée, roasted potato + herb pistou **G**

LAND + SEA

Southern Fried Chicken Thighs Spicy gochujang sauce
Garlic Shrimp
Broccolini, charred Campari tomato, maple carrot purée, buttermilk potato mash

CEDAR-PLANK

Grilled Lime-Pepper Salmon Pico de gallo
Broccolini, roasted cauliflower, maple carrot purée, buttermilk potato mash **G**

PURE PROTEIN

Rosemary-Roasted Alberta AAA Steak Medallion Au jus **G D**
Carolina-Style Braised Pork Ribs Moonshine BBQ sauce **G D**
Southern Fried Chicken Thighs Spicy gochujang sauce
Grilled Lime-Pepper Salmon Pico de gallo **G D**

FROM THE FIELD

Roasted Red Pepper Spiced Cauliflower
Broccolini, charred Campari tomato, maple carrot purée, sesame rice cake, roasted potato + herb pistou **V**

DESSERT

Choose one to enjoy at intermission.

CHOCOLATE PATE Raspberry + Grand Marnier coulis, Chantilly cream

NEW YORK CHEESECAKE Whipped cream, strawberry coulis, tuille **V**


WATERMELON + BERRIES House sabayon sauce, honey caramelized oats, wafer **V**

FINISH

TURKISH DELIGHTS

Strawberry, pineapple, pear **G V VE D**

G Gluten-friendly **V** Vegetarian **VE** Vegan **D** Dairy-friendly

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

2021 WINEMAKER SERIES

WEDNESDAY, JULY 14

BLACK HILLS NOTA BENE

Black Hills Estate | Okanagan Valley, BC

This flagship wine shows cassis, dark berry and cherry aromas, alongside notes of cedar and dark chocolate. Fresh berry fruit and French oak flavours shape the palate, with additional complexity from hints of mint and sage. Silky and elegant tannins and a creamy texture result in an approachable wine.

26 GL 130 BL

THURSDAY, JULY 15

DUCKHORN NAPA VALLEY MERLOT

Duckhorn Vineyards | Napa Valley, California

A classic expression of Napa Valley Merlot, this wine offers alluring aromas of lush cherry, raspberry, cocoa and freshly baked pie crust. The cherry and raspberry notes are echoed on the silky palate, where fine-grained tannins and flavours of ripe plum, blueberry, licorice and subtle baking spice draw the wine to a long, elegant finish. This is the 40th vintage of this iconic Napa Valley Merlot! 30 GL 150 BL

FRIDAY, JULY 16

AVIGNONESI DESIDERIO CORTONA MERLOT IGT

Avignonesi Winery | Montepulciano, Italy

Elegant and intense the 2016 Desiderio has a strong connection between the nose and on the palate experience. As per the yin and the yang represented on the bull, this vintage benefited from the varied climate conditions that allowed for grapes to reach a perfect maturity. On the nose notes of mint, coffee powder, cassis and pine forest come across. On the palate elegant tannins give way to a deep velvety long-lasting finish. 25 GL 125 BL

SATURDAY, JULY 17

CATENA ALTA MALBEC

Bodega Catena Zapata | Mendoza, Argentina

The 2017 Catena Alta Malbec shows a deep violet colour, with blue reflections. The nose is elegant and complex with ripe red and black berry fruits, notes of violets and lavender and a touch of leather, spice and vanilla flavours. The palate is full and rich with soft and sweet tannins and a silky, smooth structure. Multiple layers of rich cassis, black currant and blackberries are interwoven with hints of licorice and black pepper. 25 GL 125 BL

SUNDAY, JULY 18

PERNARD-VERGELESSES CLOS DE BULLY PINOT NOIR

Maison Champy | Burgundy, France

This locality is one of the oldest vineyards of Burgundy, planted in 1158 by the monks of the Abbaye de Maizières. Dark garnet colour. Intense nose, with little red fruits, like red currant or Morello cherry. Fresh and fruity on the palate with a good structure. 26 GL 130 BL

DRINK + WINE MENUS



Our Winemaker Series has been captured in virtual videos from celebrity winemakers. We invite you to view these tasting notes and special messages through the QR code.



Wi-Fi courtesy of Bell