



Snack & Share

- Chicken Pot Stickers** 16
house made dumplings / crispy wontons / Szechuan sauce
- Chicken Wings 1lb** 16
salt & pepper / honey garlic / hot / chili lime / served with crudité & blue cheese dip
- Fungi Flatbread**  15
locally sourced mushroom medley / mozzarella cheese / jalapeno white sauce
- Italian Flatbread** 16
hot Italian sausage / caramelized onions / marinara / mozzarella cheese
- Crab & Artichoke Dip** 17
Dungeness crab / artichoke / cream cheese / served with crostinis
- Nachos**  19
corn tortilla chips / jalapenos / green onion / red onion / tomatoes / olives / bell peppers / mixed cheese / salsa / sour cream / guacamole
add cajun chicken 8 / ground beef 8

Soup

- Soup Du Jour** Cup 6 Bowl 9
served with a freshly baked roll
- French Onion Soup** 11
caramelized five onions / garlic toast / gruyere cheese / served with a freshly baked roll

Salad

- Signature House Salad** 14
artisanal greens / baby kale / mandarin segments / grilled pears / sweetie drop peppers / hemp seeds / dried apricots quark
choice of dressing – black garlic blue cheese / mango citrus vinaigrette / cherry blossom
- Whole Leaf Caesar Salad** 15
crisp artisan romaine / shaved parmesan / grilled sourdough crumbled bacon / capers / chargrilled lemon / house made caesar dressing
add cajun chicken breast 8 / tiger prawns 8 / crispy tofu 5

Burgers & Sandwiches

- Turkey Avocado BLT** 18
house smoked turkey breast / double smoked bacon / avocado / provolone cheese / lettuce / tomato / roasted tomato aioli / sourdough bread
- Matrix Burger**  19
6oz house made Alberta Angus beef / lacto onions / grilled mushrooms / onion cheddar cheese / lettuce / gull valley tomato / dill pickle / chipotle aioli / brioche bun
- all burgers & sandwiches are served with your choice of house salad or thick cut fries**
substitute soup du jour 3 / caesar salad 3
add bacon 3 / fried egg 2



VEGETARIAN



GLUTEN FREE



CHEF'S FAVORITE



Larger Fare

- Asian Rice Bowl**   16
stir fried vegetables / Asian ginger sauce / basmati rice / crispy rice noodles

add crispy tofu 5chicken breast 8 /tiger prawns 8
- Noodle Bowl**  16
chowmein noodles / stir fried vegetables / Asian ginger sauce

add crispy tofu 5chicken breast 8 /tiger prawns 8
- Matrix Butter Chicken**  19
boneless chicken thigh marinated in spicy yogurt & rich tomato based gravy / scented jasmine rice / naan bread
- Fish & Chips** 19
house made beer battered cod / thick cut fries / tartar sauce
- Ferricelli al Pomodoro** 19
vine tomato / spicy Italian sausage / shaved parmesan

add garlic toast 3

Entrees

- Steak Frites**  25
6oz garlic & ginger marinated flat iron steak / caramelized onions grilled mushrooms / garlic butter / seasonal vegetables / parmesan fries
- Buttermilk Chicken** 26
crispy spiced chicken breast / buttermilk biscuit / gravy / glazed baby carrots
- Coho Salmon ala Plancha**  26
coconut rice / charred asparagus / dijon cream / fried almonds / olive capers / baby basil relish

- Charcoal Crusted Lamb Chops**   28
chargrilled rack of lamb / roasted potatoes / rosemary jus / seasonal garden vegetables

Something Sweet

- Crème Brûlée**   10
Chefs feature crème brûlée / fresh berries
- Warm Apple Cinnamon Pie**   10
Granny smith apples / butter pecan ice cream

At Loft 106, our dedication to serving local, sustainable and cutting edge products is what inspires us. We are proud to showcase some of our favorite sustainable products sourced from local farms.

Our partnerships include Gruger Family Fungi (Nisku, Alberta), Four Whistles farm (Millet, Alberta), Peas on Earth (Sturgeon County, Alberta), The Cheese Factory (Edmonton, Alberta), JBS & Cargill (South central Alberta) Sofina foods (Edmonton, Alberta).

An 18% gratuity will be added to the bill for parties of 8 or more.

