

BEER

- ON TAP** 18oz
- BLACK PILS**
Banff Avenue Brewing Co., Banff 11
- DONNY G KOLSCH**
Sheepdog Brewing, Canmore 11
- KELSEY’S WEST COAST IPA**
Sheepdog Brewing, Canmore 11
- MALCOLM BROADSWORD LAGER**
Trolley 5 Brewery, Calgary 11
- MICROBURST HAZY IPA**
Banded Peak Brewing, Calgary 11

- MOUNT CRUSHMORE PILSNER**
Banded Peak Brewing, Calgary 11
- PERONI LAGER**
Peroni Brewery, Italy 11
- RUTTING ELK RED AMBER ALE**
The Grizzly Paw Brewing Company, Canmore 11
- **THREE SISTERS PALE ALE**
The Grizzly Paw Brewing Company, Canmore 11
- TOKYO DRIFT**
Last Best Brewing, Calgary 11

- BOTTLES** 355ml
- DOMESTIC** 9
Budweiser, Kokanee, Michelob Ultra
- IMPORTED** 10
Corona, Stella
- NON ALCOHOLIC** 7
Heineken 0.0, Corona Sunbrew, Guinness 0.0

- TALL CANS** 473ml
- SANS GLUTEN NEIPA**
Helix Brewing, France 12

- GUINNESS DRAUGHT STOUT**
Guinness, Ireland 12

- JASPER CRISP PILS**
Jasper Brewing Company, Jasper 12

- TEN PEAKS PALE ALE**
Canmore Brewing Company, Canmore 12

- JUICY RUMOUR NEIPA**
Sheepdog Brewing, Canmore 12

- NO BOATS ON SUNDAY CIDER**
Dry, Pear, Peach 12.5

- DILLON’S COCKTAILS**
Strawberry & Lemon, Blueberry & Peach 12.5

COCKTAILS 2oz

- GLENFIRE SOUR**
knob creek smoked maple, lime, campari, cranberry, egg white 19
- **THE MALCOLM SHAFT**
blanco tequila, licor 43, baileys, espresso 19
- BLUEBERRY SOLSTICE**
tanqueray, apricot liquor, blueberry syrup, lemon 19
- **MALCOLM CAESAR**
park chili vodka, housemade fenugreek hot sauce 18

- **SMOKED MAPLE OLD FASHIONED**
barrel aged scotch and maple syrup served table side in a smoked glass 22
- **THE WINTER SUN**
spiced rum, mure, lime, sugar, egg white 19
- SLEEPING BEES**
wildlife gin, ginger liquor, lemon, honey, egg white 19

LOW PROOF 1oz

- **THE SUMMIT SOUR**
licor 43, vanilla syrup, lemon, egg white 13
- **CHINOOK BREEZE**
appleton rum, grapefruit liquor, pineapple juice, lemon, 7up 13
- PIMM’S ON THE PEAK**
pimm’s, cointreau, ginger ale 13

- ZERO PROOF**
- THE PULSE “DIRTY CHAI” SHAFT**
chai syrup, seedlip 94 non alcohol liqueur, espresso, cream 10
- **DRAGON BERRY**
berry tea, seedlip 94 non alcohol liqueur, dragon fruit syrup 10

- **ALEXANDER’S STRAWBERRY MATCHA**
strawberries, seedlip 42 non alcohol liqueur, matcha, cream, lemon, vanilla 10
- HIKER’S RESPITE**
strawberry, raspberry lemonade 10

WILD LIFE BRAMBLE NOIR 6.5oz

Our signature bottled cocktail for two is crafted by Wild Life Distillery and exclusively bottled for The Malcolm Hotel. This exceptional blend features the bold, smooth notes of Blackberry Gin, harmonized with the vibrant zest of freshly squeezed lemon juice. A rich vanilla syrup adds a luxurious depth. Perfect as a thoughtful gift or a memorable treat to enjoy at home, this cocktail allows you to savour the essence of The Malcolm Hotel long after your visit. 30

Stirling Cocktails

An inspired lineup of handcrafted cocktails, favoured by guests and locals alike, reflecting the timeless charm and character of the Stirling Grill & Lounge.



WINE BY THE GLASS

WHITE	6oz	9oz	RED	6oz	9oz
HOUSE WHITE	12	18	HOUSE RED	12	18
CAMPAGNOLA Pinot Grigio, Italy	13	19	FAIM DE LOUP Syrah, France	13	19
DIRTY LAUNDRY Pinot Gris, Okanagan Valley, BC	15	22	PORTILLO Melbec, Argentina	14	21
MOUNT RILEY ESTATE Sauvignon Blanc, New Zealand	15	22	MAISON MERVEILLE Bordeaux, France	14	21
FIELDING ESTATE Riesling, Niagara, ON	15	22	SQUEALING PIG Pinot Noir, New Zealand	17	25
CEDARCREEK Chardonnay, Okanagan Valley, BC	17	25	QUAILS’ GATE Cabernet Sauvignon, Okanagan Valley, BC	17	25
BUBBLES	6oz		ROSÉ	6oz	9oz
PALADIN PROSECCO Prosecco, Italy	16		PASQUIERS Rosé, France	13	19
PALADIN ROSÉ PROSECCO Prosecco, Italy	17		MISSION HILL RESERVE Rosé, Okanagan Valley, BC	15	22
MOËT & CHANDON Champagne, France	38				



The wines we pour at Stirling Grill & Lounge are chosen with the same care as the ingredients in our kitchen – guided by flavour, season, and a sense of place. Each glass reflects our belief that a great pairing can elevate both the dish and the moment. To explore further, ask your server for our complete wine list by the bottle.