

Snacks

FOCCACIA NF	13	YAM FRIES	11
truffle-honey butter, sundried tomato		chipotle aioli	
CASTELVETRANO OLIVES	14	TRUFFLE FRIES GF NF	15
		truffle aioli	
OYSTERS GF DF NF	1/2 dozen 24 dozen 48	MIXED NUTS GF DF	18
shallot vinaigrette		house spices	
Ask your server for today's variety			

Small Plates

ROCK CRAB NF	28	BISON BRESAOLA GF	21
grilled sourdough, chili, cucumber, saffron aioli, shallots		macerated figs, pickled mustard seeds, arugula, grano padano	
CRISPY CAULIFLOWER GF DF	15	PAN FRIED BABY BOK CHOY GF	11
sweet potato, paprika, teriyaki sauce, pickled ginger, coconut shaving		citrus, sesame, elderflower butter	
SALMON SASHIMI DF	20	BEETROOT	22
ponzu sauce, sesame, crispy onions, chives, maldon salt		SALMON GRAVLAX GF NF	
		rosti, horseradish crème fraîche, arugula	

Flights

CANADIAN WINE AND CHEESE FLIGHT	37.5
Experience a true taste of Canada with our thoughtfully curated wine and cheese flight. Enjoy three artisan cheeses, each carefully selected to complement a 3oz pour of premium Canadian wine. From bold reds to crisp whites, every sip and bite is designed to bring out the best in each other. Perfect for sharing or savoring solo. Ask your server for today's featured pairings.	



Soup & Salads

SCOTTISH SEAFOOD CHOWDER	15	CAESAR SALAD	18
scottish 'cullen skink' inspired, bacon, salmon, cod & baby shrimp		bacon, whole leaf romaine, croutons, grated parmesan cheese, home-made dressing	
GRILLED CHICKEN & PEACH SALAD GF DF	24	STIRLING SALAD GF	17
lavender-honey vinaigrette, mixed leaves, toasted pecans		arugula, shaved fennel, feta, orange slices, almonds, fruity-citrus vinaigrette	

Pasta

RIGATONI BOLOGNESE	34	PISTACHIO PESTO GNOCCHI	30
bison tomato sauce, crème fraiche, canmore pasta co. rigatoni, parmesan cheese, sourdough garlic bread gluten free pasta +4		parmesan cheese, cherry tomato, preserved lemon	

Vegetarian

CAULIFLOWER POKE V GF DF	26	ZA'ATAR EGGPLANT V	30
crispy cauliflower, yuzu ponzu sauce, pineapple, red cabbage, crispy onions, cucumber ribbons, poke sauce, sticky rice		crispy fingerling potatoes, vegetable medley	
WHIPPED FETA DIP V	25	SUMMER VEGETABLES RAGUE V GF NF	25
grilled zucchini, pine nuts, olive oil, sundried tomato, pita bread		stracciatella cheese, basil	
CAULIFLOWER STEAK V	31	VEGETARIAN BURGER V DF NF	26
crispy fingerling potatoes, vegetable medley		house made black bean patty, brioche bun, vegan cheese, romaine, herb mayo, sundried tomato, yam fries	



Main Plates

MALCOLM POUTINE	25	SCALLOPS WITH LEMON NF	48
pulled beef short rib, cheese curds, gravy, crispy beets, truffle oil		dill orzo, grilled zucchini, fennel slaw	
TENDERLOIN POKE GF	35	CHARGRILLED PORK CUTLET NF	38
seared beef, soy, sesame, scallions, mushrooms, onions, arugula, avocado, poke sauce, sticky rice		chorizo and roasted pepper sauce, aioli, bbq nappa cabbage, parmesan crumble	
FISH AND CHIPS	30	MUSSELS MARINIÈRE NF	30
large cut 5 oz icelandic cod, curried tartar, house cut fries		lemon, crème fraîche, white wine, parsley, garlic, baguette	
 STEAK SANDWICH NF	36	CHICKEN SUPREME GF NF	40
6oz CAB striploin, herb mayonnaise, ciabatta, thinly cut fries, swiss cheese, italian salsa verde		roasted garlic mash, chicken jus, roasted vegetables	
KING MALCOLM BURGER	28	 CAB STEAK GF NF	58 striploin 50
6oz patty, swiss cheese, lettuce, tomato, pickles, chipotle mayo, choice of house fries or stirling salad		10oz CAB ribeye or striploin, miso butter glazed vegetables, triple cooked chips, creamed savoy cabbage, beef jus	
		PAN-ROASTED TROUT GF NF	36
		sweet potato fondant, pickled red onion, asparagus and saffron aioli	

Desserts

KEY LIME NF	16	MANGO STICKY RICE PUDDING	16
graham cracker crust, lime curd, lime caramel, white chocolate mousse		japanese glutinous sticky rice, coconut cream, mango, coconut streusel	
BLACK FOREST CAKE NF	16	TRES LECHES	16
chocolate mousse, oreo crumble, cherry jam, dark chocolate glaze, tuile		vanilla sponge, three milk sauce, chantilly cream, mixed berries, tuile	

