

## STARTERS

DAILY SOUP 6/8

FRESH BAKED BREAD 5 – Herbed virgin olive oil, sea salt

ALBERTA LAMB MEATBALLS 17 – Roasted peperonata sauce, fennel pollen, basil

🌱 HOUSE CHARCUTERIE 26 – Assorted meats, artisan cheese, pickles, bread

CALAMARI 15 – Chili aioli, lime

## SALAD

ARTISANAL GREENS 8/12 – Tomato, carrot, fennel, pumpkin seed, brassica mustard dressing

BABY "GEM" ROMAINE 14 – Smoked bacon, grana padano, white anchovy, roasted garlic dressing

COBB SALAD 19 – Smoked bacon, egg, blue cheese, kalamata olives, avocado, cherry tomatoes, creamy basil dressing

TOMATO SALAD 16 – Fior di latte, fresh basil, balsamic reduction, olive oil

ADD: Chicken breast 7, 6oz flat iron steak 11, shrimp 9, scallops 12

BUTTERMILK FRIED CHICKEN SALAD 22 – Deepwater kale, apple, walnut, crème fraîche dressing

BURGER BOWL 22 – Hand chopped AAA Alberta tenderloin, roasted root vegetable, grilled romaine, marinated tomatoes, goat cheese, brown butter vinaigrette

## FLATBREADS

MARGHERITA 16 – Fior di latte, basil, San Marzano

PEPPERONI 17 – Cherry wood smoked pepperoni, Calabrian chilies, peperonata, fior di Latte, San Marzano

REUBEN 17 – House pastrami, sauerkraut, brassica mustard, emmental, rye panna

MISO VEGETABLE 16 – Carrot, fennel, radish, cherry tomato, San Marzano

## SANDWICHES & BURGERS

(all sandwiches & burgers are served with hand cut russet fries)

ANGUS CHEESEBURGER 19 – Aged 'American cheese', fried onion, mushroom, iceberg lettuce, toasted house brioche

STEAK SANDWICH 24 – 6oz AAA Alberta flat iron, peperonata, chimichurri, horseradish aioli, grilled focaccia

FRIED CHICKEN SANDWICH 17 – Butter leaf lettuce, tomato, red onion, house ranch dressing, toasted house brioche

MARINATED SHRIMP TACOS 16 – Baby cucumber, cilantro, pico de gallo, salsa roja, fresh corn tortilla

SMOKED BRISKET SANDWICH 16 – Sauerkraut, sylvan star gouda, brassica mustard, house rye

## MAINS

SALT SPRING ISLAND MUSSELS 22 – Fried leeks, brassica mustard, white wine cream

🌱 WEST COAST CIOPPINO 32 – Prawns, scallops, mussels, fresh fish, rock crab, potato, onions, tomato fennel broth

PACIFIC RED SPRING SALMON 32 – Hakurei turnip, green apple wasabi, wild rice

FISH & CHIPS 19 – Battered Atlantic cod, tartar sauce, slaw

CATCH OF THE DAY – Market price

RISOTTO 14/21 – Wild mushrooms, grana padano, black truffle

SCALLOP FETTUCCINE 17/24 – Chorizo sausage, tomatoes, red chili, white wine, parmesan cheese

LAMB MEATBALL SPAGHETTI 15/22 – Roasted tomato sauce, pecorino cheese

## ALBERTA BEEF

28 day aged Alberta reserve Angus beef lightly seasoned

Served with market vegetables, butter mashed potatoes or hand cut russet fries

12 OZ NEW YORK 39    8 OZ TENDERLOIN 46    14 OZ RIBEYE 48

## DESSERTS

CHOCOLATE MOUSSE 9 – Hazelnut, raspberry, caramel corn

LEMON BASIL TART 9 – Strawberry meringue, pistachio

CARROT CAKE 9 – Tonka bean & mascarpone icing, orange, cardamom

Executive Chef 9 – Earl grey, olive oil shortbread

Executive Chef Josh Stoddart

From farm to kitchen & tide to table, Murrieta's West Coast Bar & Grill is committed to sourcing responsible and sustainable practicing partners



MURRIETA'S WEST COAST BAR & GRILL

Please advise your server of any food allergies & intolerances | Prices subject to GST | Parties of 8 or more are subject to 18% gratuity

We are a proud participant of Mealshare in Calgary 🌱

## FEATURED WINES OF CALIFORNIA

bottle | 9 oz | 5 1/2 oz

CHATEAU SOUVRAIN SAUVIGNON BLANC 38 | 13 1/2 | 8%

This sauvignon blanc opens with vibrant aromas of grapefruit, citrus and a subtle hint of lime zest. The refreshing, crisp palate delivers layers of tropical melon, orange blossom, and honeysuckle. The wine offers mouthwatering acidity that balances its richly textured finish.

CHATEAU SOUVRAIN ROSE 38 | 13 1/2 | 8%

This rose boasts a refreshingly dry style that explodes with flavours of fresh red fruit, subtle minerality and a hint of floral – all racing toward a bright crisp finish.

CHATEAU SOUVRAIN CABERNET SAUVIGNON 38 | 13 1/2 | 8%

This wine has a deep plum color and offers intense aromas of toasted vanilla, mocha and subtle baking spices. Elegant layers of blackberry and ripe cherry are complemented by a balanced acidity and smooth tannins, leading into a juicy, lasting finish.

KALI HART CHARDONNAY 52 | 17 1/2 | 12%

Notes of mandarin, pineapple and melon with a soft, wonderfully clean finish. This chardonnay shines with a soft, clean finish with a hint of minerality and hard spice notes.

KALI HART PINOT NOIR 57 | 19 3/4 | 13 1/2

This wine has aromas of crushed cranberry and plum. On the palate, intense notes of rich red and black berries are supported by hints of oak and are accentuated with soft silky tannins. The finish is long and luscious with hints of ripe fruit and French oak.

2015 MOUNT PEAK RATTLESNAKE ZINFANDEL 101 | – | 25

A very inky dark wine with a very juicy quality. It's layered with rich and robust fruit with flavours of plum, black cherry and blueberry together with black pepper, licorice and cocoa dust. A very rich and textured wine.

2015 MOUNT PEAK SENSINAL CABERNET 127 | – | 32

Savory aromas mix with lavender and dark fruit, leading to a rich mouthfeel with waves of dark cherry, blackberry and a touch of spice. This is a mouth filling wine with full tannins and intense concentrated fruit.

