



"Heat & Eat" Menu

Available for pickup Monday's & Friday's.

We appreciate you having all orders in by 5pm the day before.

Greetings Canmore,

We have created a menu of offerings for our community to enjoy at home during the Covid-19 pandemic. We will change up some items from week to week with some items being fresh or frozen, as volume dictates. We want to provide a safe & delicious restaurant quality meal that is easy for you to re-heat and serve your household. Re-heat instructions will be provided. We encourage you to order multiple meals as they are safe in the fridge for at least 3-4 days. Some items will freeze well too.

Please email all orders to: contactus@sagebistro.ca Wait for a return email with payment totals and instructions. Once payment is received, we will send an email to confirm pickup time. Any questions you may call 403.678.4878 during operating hours. All payments are via E-transfer.

Safe pickup: We have a table in front of the bar where your food will be with your name on it. Once payment is received, you will be given a time to pick up your order. Please arrive on time so that we can space out the amount of people arriving and keep our distance. When you arrive, please look for your name tag that is with the orders and take what is yours. If there are others picking up food, please keep your distance of 2m(6ft) apart. We can also offer a curbside pickup service.

Delivery is available for those self-isolating. Free delivery on orders of \$100 or more. \$8 for deliveries under \$100 in town.

Wine ToGo

Why not add some wine to your order?

Take a look at our wine list on the website and enjoy 50% off all posted prices.

We truly appreciate your support and hope you all stay safe!
Thank you.

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To Start

Crab & Parmesan dip (2-3 servings) \$19 (self-cook - baked in your oven)

Fresh lump crab meat + parmesan + cream cheese + chives + grilled pita wedges (wrapped in foil)

Sheila’s pot sticker dumplings! Pork + kimchi + mushroom + cilantro + soy-chili-sesame dipping sauce \$10 (1 dozen, self-cook – frying pan with lid)

Creamy potato leek soup ^{GF} – 750ml (2-3 servings) \$14

Hearty organic cabbage, tomato & vegetable soup ^{GF} – 750ml (2-3 servings) \$14

Lentil + smoked pork hock + vegetable soup ^{GF} – 750ml (2-3 servings) \$14

Beef & pork chili + brown beans + kidney beans (mild spiced) ^{GF} - 750ml (2-3 servings) \$22

Mains

Bucatini carbonara + VDG guanciale + Parmigiano-Reggiano + green peas + Vita eggs + bucatini pasta + parsley (portion for 2, self-cook, one frying pan) \$40

Spaghetti in tomato-basil sauce (portion of 4) \$36

Vegetable Risotto with cherry tomato + green peas + organic wild mushrooms + parmesan ^{GF} (portion for 2) \$46

Thai red seafood curry + cod + prawns (6) + green peas + bell peppers + cauliflower + coconut jasmine rice ^{GF} (portion for 2) \$48

Austrian Beef Goulash + Spätzle + daily fresh vegetables (portion for 2) \$46 (gfp)

Red wine & rosemary braised lamb shanks + lamb jus + roasted garlic mash potatoes + daily fresh vegetables ^{GF} (portion for 2) \$60

Braised Alberta beef brisket + Cabernet-rosemary jus + roasted garlic mash potatoes + daily fresh vegetables (portion for 2) \$52

Dessert

Espresso & vanilla cheesecake + graham wafer crust (portion for 2) \$14

Chocolate pavé cake + raspberry coulis (portion for 2) \$14

Lemon tartelette + lemon curd + pastry crust + raspberry coulis (portion for 2) \$14

