

À LA CARTE LUNCH

APPETISERS

HUMBOLDT SQUID 26

Pickled red onion|grilled shishito aioli

CLASSIC WINGS 21

Your choice of Buffalo Sauce|Honey Garlic|House Made Greek Dry Rub

BREADED FANNY BAY OYSTERS 26

Togarashi mayo|roast cabbage|nori salad

HOUSE CURED CHARCUTERIE 42

Duck prosciutto|capicollo ham|fresh figs|seasonal house made pickles|sourdough cracker|triple cream brie cheese|chili tangerine marinated olives

TARO SPRING ROLLS 24

Taro|shitake mushroom|glass noodles| mushroom hoisin

PEPPERCORN FRIES 14

Toasted peppercorns|smoked sea salt| garlic sauce

BURGERS

SIGNATURE TYAX BURGER 28

Top sirloin burger|aged cheddar| lettuce|tomato|bacon jam|garlic aioli| crispy onions

KOREAN CHICKEN BURGER 32

Crispy fried chicken thigh|gochujang glaze|miso aioli|roast cabbage & nori slaw|house kimchi pickle

Served with your choice of peppercorn fries or green salad.

SALADS

CHICKEN CAESAR SALAD 34

Chicken schnitzel|romaine|house caesar dressing|fried capers|bacon lardons| heaps of grana padano

TYAX COBB SALAD 28

Soft boiled egg|candied pecans, pickled red onion|marinated cherry tomatoes| blue cheese|dried cranberries|avocado| pumpkin seeds|quinoa|pear vinaigrette

BURRATA & FIG SALAD 28

Fresh burrata|marinated cherry tomatoes|house baked focaccia|fresh figs|blackberry balsamic glaze

ENTRÉE

VENISON COTTAGE PIE 41

Ground Alberta venison|red wine jus| green peas|parsnip and potato puree| served with a green salad

CREOLE FISH & CHIPS 36

Adobo battered BC Rockfish|fries| coleslaw|sauce gribiche

PORK BELLY TACOS 36

Crispy pork belly|chimichurri salsa| compressed pineapple|roast cabbage & nori slaw|served with house made corn chips and guacamole

 crispy cauliflower

À LA CARTE DINNER

APPETISERS

HUMBOLDT SQUID 26

Pickled red onion|grilled shishito aioli

CLASSIC WINGS 21

Your choice of Buffalo Sauce|Honey Garlic|House Made Greek Dry Rub

TUNA TOSTADA 28

Corn tostada|chipotle Mayo|pico de gallo|avocado|fried shallots|caviar

BREADED FANNY BAY OYSTERS 26

Togarashi mayo|maple syrup|crispy sweet potato|roast cabbage & nori salad

HOUSE CURED CHARCUTERIE 42

Duck prosciutto|capicollo ham|fresh figs|seasonal house made pickles|sourdough cracker|triple cream brie cheese|chili tangerine marinated olives

CHILI GARLIC CARPACCIO 28

Szechuan Pepper seared Beef tenderloin|fried garlic|chili jam|basil oil|garlic sauce|crispy rice cracker

TARO SPRING ROLLS 24

Taro|shitake mushroom|glass noodles| mushroom hoisin

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MISO SABLEFISH 51

Miso marinated black cod|crispy green onion pancake|bok choy|chili jam|caviar

BRUSCHETTA GNOCCHI 35

Pan Fried gnocchi|extra virgin olive oil| tomato & basil|garlic|heaps of grana padano

FETTUCCINE & MEATBALLS 37

House made fettuccine|fire roasted tomatoes|beef & parmesan meatballs| house baked focaccia

 Spinach&Ricotta balls

RACK OF ELK 55

Alberta Elk|hazelnut crust|butternut squash puree|crispy potatoes| blackberry demi glaze

DAILY SPECIAL 32

ask your server/bartender for a daily special

À LA CARTE BREAKFAST

MOUNTAINEER BREAKFAST 23

2 eggs any style, maplewood smoked bacon or chicken & apple sausage, breakfast potatoes, toast (sourdough or multigrain), fresh fruit

HAZELNUT & CHOCOLATE CREPES 22

Nutella, fresh strawberries, candied hazelnuts, whipped cream

AVOCADO TOAST 22

Crispy croissant, fresh avocado, marinated cherry tomatoes, pickled red onions, feta cheese, za'atar

EGGS FLORENTINE 26

Crispy potato rosti, 2 poached eggs, sauteed spinach, maplewood smoked bacon, hollandaise

SMOOTHIE BOWL 18

Fresh seasonal fruit, hemp hearts, toasted oats, shredded coconut

MORNING COFFEE

ESPRESSO	3.75
AMERICANO	4.50
LATTE	5.75
ICED LATTE	6.50
MOCHA	6.25
ICED MOCHA	6.75
CHAI LATTE	5.75
FLAT WHITE	5.75
CAPPUCCINO	5.75
DRIP COFFEE	4.00
TEA	4.25
MATCHA	7.50
ICED MATCHA	8.75



BREAKFAST ENHANCEMENTS

1 EGG (ANY STYLE)	3
MAPLEWOOD SMOKED BACON (2 PCS)	4
MAPLE BREAKFAST SAUSAGE (2 PCS)	5
PLAIN GREEK YOGHURT	4
SEASONAL FRESH FRUIT	5
CRISPY BREAKFAST POTATOES	5
TOAST (2 PCS)	4