



TWO TREES
- BISTRO -

ALL DAY BREAKFAST gluten free and dairy free options available

AÇAÍ SMOOTHIE BOWL (V) 16

almond milk, açai, saskatoon berry, local good morning honey, house-made granola, toasted coconut

REFUEL BOWL (DF) (GF) (V) (VG) 18

golden beets, crusted chia seeds, rainbow carrots, alfalfa, sprouted lentils, greenland cucumbers, avocado, organic brown rice, sweet potatoes, toasted tahini & orange squeeze vinaigrette

SPICED CHICKPEA PROTEIN BOWL (GF) (V) 23

moroccan-spiced chickpeas, black beans, quinoa, grilled zucchini, kale, crumbled feta, locally-grown micro greens, red pepper hummus, walnut oil citrus & flat parsley vinaigrette

COCONUT & GREEK YOGURT BOWL (V) 14

quebec maple syrup, toasted granola, shredded coconut, berries

APPETIZERS & SALAD BOWLS

DUPUIS LENTIL RISOTTO (GF) (V) 14

harvest vegetables, lemon cashew gremolata

COBB SALAD (GF) 20

artisan greens, grape tomatoes, cucumbers, red onions, valbella smoked bacon, avocado, boiled hen's egg, alberta sylvan star gouda, sherry vinaigrette, chicken breast

TWO TREES KALE SALAD (GF) (V) 19

broccoli, spinach, avocado, pears, radishes, greenland cucumbers, early dawn farm goat cheese, organic apple cider and raw honey vinaigrette

SOBA NOODLE BUDDHA BOWL (DF) (V) 23

served cold. snap peas, fava beans, broccoli, cilantro, pickled red onions, scallions, avocado, soba noodles, tangy tamarind dressing

AHI TUNA POKE STACK (DF) 23

organic quinoas, avocado, pickled carrots, seaweed, cucumbers, radishes, mango, microacres farm pea shoots, cucumber wasabi mayo, served with wonton chips

SOUP OF THE DAY

daily chef's choice

SWEET POTATO & FETA (V) 17

baked sweet potato, farro, wilted kale, kidney beans, crumbled local goat feta

NORDIC SPA DIP DUO (V) 19

hemp seed and chickpea pulse, pesto tzatziki, vegetables, pita bread, corn chips

NORDIC CHARCUTERIE BOARD (DF) 28

local charcuteries, house pickled veg, truffle aioli, grilled artichoke, pickled vegetables with mustard seed, sourdough & baguette

CANADIAN CHEESE BOARD (V) 28

canada-sourced cheeses, continuously rotating upon availability and inspiration, house-made peach jam, grapes and dried fruit, crisps and sourdough bread

CORN CHIPS & GUAC (DF) (GF) (V) (VG) 16

fresh house-made guacamole

ADD TO YOUR
SALADS OR MAINS

ATLANTIC SMOKED SALMON 9
POACHED HEN'S EGG 3
CHICKEN BREAST 8

SANDWICHES & MAINS gluten free and dairy free options available

CROQUE NORDIC 23

grilled brioche bread, valbella smoked ham, maple mustard, alberta sylvan star gouda, béchamel, small salad

HOUSE MADE SALMON GRAVLAX & AVOCADO. 24

open-faced on sourdough bread, dill cream fraîche, capers, avocado, kombucha, pickled red onions, small salad

CHICKEN PANINI 23

marinated grilled chicken, pickled apple, oka cheese, caramelized onions, arugula pesto, small salad

SPAGHETTI SQUASH POMODORO (V) 23

grilled focaccia, garlic, basil, shallots, tomato sauce, toasted pine nuts, early dawn farm goat cheese, small salad

COCONUT & LEMONGRASS BRAISED CHICKEN STEW (DF) 23

coconut milk, chicken thigh, scallion, cilantro, lemongrass, served with two dinner rolls

DF | dairy free GF | gluten free
VG | vegan V | vegetarian

Please note that a 20% gratuity will be added to groups of eight & above.

TWO TREES

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SWEET TOOTH

LIME TART ^V 12
summer berries, crispy meringue

PASSION FRUIT PUDDING ^{GF} ^{GF} ^V ^{VG} ... 12
fresh berries, lemon cream

BASIL PANNACOTTA ^{GF} ^V 12
avocado, mint, mango

DEATH BY CHOCOLATE (CAKE) 12
*decadent chocolate cake, chocolate creamaux,
 cocoa crumble, chocolate sauce*

DRINKS

BEERS | COOLERS

GHOST TOWN PALE ALE 355ml	9	PAMP FIZZ 330ml	9
MILL STREET ORGANIC 473ml	9	EAU CLAIRE EQUINOX MULE 330ml	9
RUTTING ELK RED ALE 355ml	9	WARDS CHERRY CIDER GF 330ml	9
BLIND MAN IPA 473ml	9	MOTT'S CLAMATO CAESAR 330ml	12
VILLAGE NEIGHBOUR PALE ALE 473ml	9	MIMOSA	14

WINE

WHITE	6OZ	9OZ	BTL	RED	6OZ	9OZ	BTL
CAMPAGNOLA PINOT GRIGIO <i>Italy</i>	14	19	55	HESTER CREEK CABERNET MERLOT <i>Okanagan, Canada</i>	16	21	60
OYSTER BAY SAUVIGNON BLANC <i>New Zealand</i>	15	19	55	J. LOHR CABERNET SAUVIGNON <i>California, USA</i>	18	26	75
ROSE OF THE WEEK <i>Please ask your Server</i>	16	21	60	LUIGI BOSCA MALBEC <i>Argentina</i>	18	26	75

SPARKLING

	5OZ	BTL	375ML	750ML
GIUSTI ASOLO PROSECCO <i>Italy</i>	11	55	VEUVE CLICQUOT <i>Italy</i>	75 145
GIUSTI ROSE <i>Italy</i>	11	55	CANELLA PROSECCO <i>Italy</i>	200ML 12

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