

TWO TREES

- BISTRO -

ALL DAY BREAKFAST gluten free and dairy free options available

AÇAÍ SMOOTHIE BOWL (DF) (V) 16

almond yogurt, açai, saskatoon berries, local good morning honey, house-made granola, toasted coconut

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

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

FRUIT + BANANA BREAD (V) 14

berries, melons, chocolate

COCONUT & GREEK YOGURT PARFAIT (V) 14

quebec maple syrup, toasted granola, shredded coconut, berries

BISTRO LUNCH MENU available from 11:30am to close

SALAD BOWLS

SPICED CHICKPEA PROTEIN BOWL (GF) (V) 23

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

COBB SALAD (GF) 20

mixed 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, pear, cucumbers, early dawn farm goat cheese, organic apple cider and raw honey vinaigrette

SOBA NOODLE BUDDHA BOWL (DF) (V) 23

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

AHI TUNA TARTAR (GF) 23

organic quinoas, avocado, pickle carrot, seaweed, cucumber, radish, mango, microacres farm pea shoots, cucumber wasabi mayo

SHARE

MIDDLE EAST MEZZEH (V) 19

hummus, tabbouleh, moutabel, warm flatbread

NORDIC CHARCUTERIE BOARD 28

local charcuteries, house pickled veg, truffle aioli, grilled artichoke, sourdough & baguette

CANADIAN CHEESE BOARD (V) 28

canada-sourced cheeses, continuously rotating upon availability and inspiration, house-made peach jam, grape and dry fruit, crisps and sourdough

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

fresh house-made guacamole

ADD TO YOUR SALADS

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 crème 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

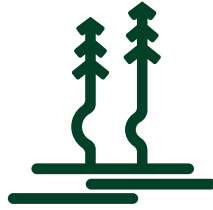
garlic, basil, shallots, tomatoes, toasted pine nuts, goat cheese, grilled focaccia, small salad

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

ADD TO YOUR MAINS

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

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



SWEET TOOTH

LIME TART	12	PASSION FRUIT CUSTARD (DF) (GF) (VG).....	12
STRAWBERRY & KALE PUDDING (DF) (GF) (VG)...	12		

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	5OZ	BTL
CHURCH & STATE SPARKLING PINOT GRIS <i>Okanagan BC</i>	15	70	GIUSTI ASOLO PROSECCO <i>Italy</i>	11 55
GIUSTI EXTRA DRY GREEN LABLE PROSECCO <i>Italy</i>	11	55	GIUSTI ROSE <i>Italy</i>	11 55
	375ML	750ML		200ML
VEUVE CLICQUOT <i>Italy</i>	75	145	CANELLA PROSECCO <i>Italy</i>	12

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