

TWO TREES

- BISTRO -

START YOUR DAY

OVERNIGHT OATS ^{VG} 13
almond yogurt, squash, cinnamon spice, candied ginger

POACHED EGG + ANCIENT GRAINS ^{GF} ^V 14
quinoa, barley, sprouted lentils, frikkeh, organic apple cider vinaigrette, chili oil

SHARE

THE CHEESE BOARD ^V 28
daily selection of canadian cheese, house preserves, grapes, dried fruit, crisps + bread

NORDIC CHARCUTERIE BOARD 28
local charcuteries, house pickles, confit garlic aioli, pickled mustard seed, sourdough + baguette // gf option available

MIDDLE EAST MEZZEH ^V 19
hummus, moutabel, cauliflower + walnut tapenade, olives

SOUPS + SALADS

VEGETABLE BONE BROTH ^{GF} ^{VG} 9
dashi broth, miso, ginger, charred onions

MOROCCAN HARIRA SOUP ^{GF} ^{GF} 18
slow cooked alberta lamb, chickpeas, lentils, aromatic vegetables

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
beets, kale, green apple, cucumber, fairwinds farm goat cheese, greidanus honey vinaigrette

ADD TO
YOUR
SALADS

ATLANTIC SMOKED SALMON 9
POACHED HEN'S EGG 3
CHICKEN BREAST 7
TUNA CONSERVA 8

DF | dairy free
VG | vegan

GF | gluten free
V | vegetarian

HANDHELD

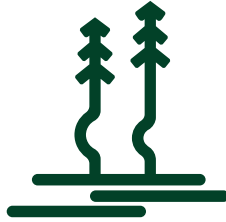
CROQUE NORDIC 23
grilled brioche, valbella smoked ham, maple mustard, sylvan star gouda, béchamel, served with a small salad

CHICKEN PANINI 23
marinated grilled chicken, pickled apple, oka cheese, caramelized onions, arugula pistou, served with a small salad

POACHED TUNA CONSERVA 23
olive, fermented cabbage, multigrain bread, crème fraîche, served with a small salad

TWO TREES BUDDHA BOWL ^{GF} ^{VG} 21
wild rice, confit squash, dried cranberries, highwood crossing sunflower seeds, heirloom carrots, maple balsamic dressing

*Two Trees Bistro is an in-dining restaurant. Take-out options are not available for food or beverages.
Please note that a 20% gratuity will be added to groups of eight & above.*



SWEET TOOTH

#PSL PUDDING (GF) (V6) <i>pumpkin spiced, pepita crumble, caffè crema</i>	10	DARK CHOCOLATE TART (GF) (V6) <i>bourbon ganache, strawberry compote, chantilly</i>	10
COLD PRESSED CANOLA CAKE (V6) <i>caramelized apples, toffee sauce</i>	10		

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
CHURCH & STATE SPARKLING PINOT GRIS <i>Okanagan BC</i>	15	70	VEUVE CLICQUOT <i>Italy</i>	75 145
GIUSTI ASOLO PROSECCO <i>Italy</i>	11	55		
GIUSTI ROSE <i>Italy</i>	11	55	CANELLA PROSECCO <i>Italy</i>	200ML 12

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