

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 / gf option available

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

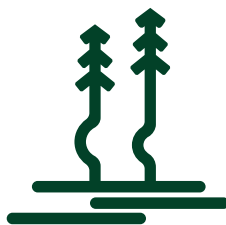
CROQUE NORDIC 23
grilled brioche, valbella smoked ham, maple mustard, sylvan star gouda, béchamel, served with a small salad

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} ^{VB} | 10 | DARK CHOCOLATE TART ^{GF} ^{VB} | 10 |
| <i>pumpkin spiced, pepita crumble, caffè crema</i> | | <i>bourbon ganache, strawberry compote, chantilly</i> | |
| COLD PRESSED CANOLA CAKE ^{VB} | 10 | | |
| <i>caramelized apples, toffee sauce</i> | | | |

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 | ROK VODKA SODA 355ml | 9 |
| BLIND MAN IPA 473ml | 9 | WARDS CHERRY CIDER GF 330ml | 9 |
| VILLAGE NEIGHBOUR PALE ALE 473ml | 9 | MOTT'S CLAMATO CAESAR 330ml | 12 |
| 403 HOPPED SPARKLING WATER non-alcoholic 473ml | 4 | 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>France</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 |

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.