




BEAR & BUFFALO

CHIPS & DIP  \$8
potato chips, roasted onion dip or dill dip

SHRIMP COCKTAIL \$14
cocktail sauce, lemon

CHARCUTERIE \$25
cured meats, house made pickles & preserves, crackers
add artisan cheese - \$13

FRIED BRUSSEL SPROUTS \$12
cider gastrique, bacon, blue cheese crumb

BRUSCHETTA  \$13
fresh tomato, red onion, basil, garlic, goat cheese,
garlic focaccia bread

POUTINE \$12
Sylvan Star cheese curds or shredded cheese, beef gravy

BBQ CHICKEN FLATBREAD \$13
roasted chicken, BBQ sauce, buttermilk fried onions, cilantro
monterey jack, mozzarella and cheddar cheeses, garlic aioli



GLUTEN AWARE - CAN BE MADE GLUTEN FREE

PLEASE UNDERSTAND WE SERVE GLUTEN FREE PRODUCTS
HOWEVER WE ARE NOT A GLUTEN FREE KITCHEN



VEGETARIAN



SPICY

SNACKS & APPS

JALAPENO POPPERS  \$13
pickled prawn, goat cheese, old bay honey

LOBSTER ROLL SLIDER(1) \$8.5
tarragon aioli, brioche slider bun, lobster claw meat

PORK BELLY \$16
sesame, scallion, crispy fried garlic,
burnt honey & ginger glaze, chili, bonito flake

POUND OF WINGS \$16
choice of sea salt & cracked pepper, hot, maple hot,
honey garlic, BBQ, chipotle lime, jerk, chili parmesan,
served with blue cheese dip

NACHOS  \$22

monterey jack, mozzarella & cheddar cheese tomato, green
onion, olive, jalapeno, cilantro, beer cheese queso drizzle,
salsa, sour cream

CHICKEN, NACHO BEEF, BACON, BRISKET \$5

GUACAMOLE/ EXTRA DIP \$3

HALF SIZE NACHO \$15

GUACAMOLE & CHIPS \$7



BEAR & BUFFALO

BOWLS & GREENS

SUMMER SALAD \$18

spring mix, fresh herbs, cranberry, lemon, strawberry, red grapes, candied almonds, balsamic reduction, goat cheese

WEDGE SALAD \$18

iceberg lettuce, tomato, crispy bacon, blue cheese dressing

CAESAR SALAD \$16

romaine, parmesan cheese, popped capers, cured egg, lemon, focaccia croutons

GREEN SALAD \$16

spring mix, fresh herbs, julienne carrot, cucumber, radish, tomato, roasted shallot vinaigrette

SOUP OF THE DAY \$6



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VEGETARIAN



SPICY

CHICKEN MARSALA \$20

cavatappi noodles, marsala wine, fresh herbs, parmesan cream, mushrooms, focaccia bread

NOODLE BOWL \$20

coconut lemongrass broth, rice noodles, radish, carrot, mushroom, braised greens
CHOICE OF CHICKEN OR SHRIMP

MAC & CHEESE \$17

truffle panko crust, parmesan cream, aged cheddar cheese, cavatappi noodles

ADD LOBSTER MEAT \$6

ADD CHICKEN \$6

ADD SALMON \$12

ADD COLOSSAL SHRIMP (5) \$12

ADD 8OZ NY STEAK \$12

ADD AVOCADO \$3



BEAR & BUFFALO

CLUBHOUSE

grilled chicken, guacamole, mayo, tomato, leaf lettuce
aged cheddar cheese, bacon

SOUP & SANDWICH

grilled cheese or b.l.t. with soup of the day

STEAK SANDWICH

8oz NY Steak, roasted garlic aioli, focaccia bread,
buttermilk fried onion, balsamic reduction

CHICKEN FINGERS

choice of plum, honey mustard, hot, honey garlic, BBQ

CRISPY CHICKEN BURGER

buttermilk fried chicken, chipotle mayo,
apple & tarragon coleslaw, brioche bun



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VEGETARIAN



SPICY

GRILL & GRIP

served with a choice of fries, soup of the day, or
caesar salad.

*upgrade to sweet potato fries, chippers
mini poutine, summer salad, mac & cheese + \$4*

\$18

LAMB BURGER

\$20

spring mix, pesto aioli, balsamic onion jam, brie cheese

\$10

BEEF DIP

\$22

in house smoked alberta beef brisket, swiss cheese,
roasted garlic aioli, buttermilk fried onions, smoky au jus

\$25

BISON BURGER

\$22

brioche bun, roasted garlic aioli, BBQ sauce, aged cheddar
cheese, buttermilk fried onions, leaf lettuce

\$17

BEEF BURGER

\$16

brioche bun, leaf lettuce, tomato, red onion,, pickle spear, mayo

\$18

ADD BACON \$2

ADD MUSHROOMS \$2

ADD CHEESE \$2

ADD CRISPY BUTTERMILK ONIONS \$2

ADD AVOCADO \$3



BEAR & BUFFALO

CATCH & HARVEST

served with a choice of mashed potatoes, fries, soup of the day, or caesar salad.

*upgrade to sweet potato fries, chippers
mini poutine, summer salad, mac & cheese + \$4*

PORK RIBS

\$22/\$34

full or half rack house made BBQ sauce or dry jerk spiced

BISON SHORT RIBS

\$38

smoky au jus, buttermilk fried onions

PAN SEARED SALMON

\$28

meuniere compound butter

12OZ RIBEYE

\$42

chimichurri sauce

FISH & CHIPS(1)

\$16

house made tartar sauce, lemon, apple & tarragon coleslaw

extra piece \$5



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VEGETARIAN



SPICY



BEAR & BUFFALO

EGGER \$6

fried egg, cheddar cheese, english muffin
bacon, sausage, ham or avocado

PAR FOR THE COURSE \$14

2 eggs, hashbrowns, toast
choice of bacon, sausage or ham
kids size \$8

HAM & CHEESE OMELETTE \$16

smoked ham, brie & cheddar
cheese, hashbrowns, toast
add mushrooms \$2

EGGS BENEDICT \$16

bearnaise, english muffin, hashbrowns
(choice of ham, sausage, bacon or
avocado)

BOURBON PEACH WAFFLES \$13

stewed bourbon peach maple syrup,
whipped cream
kids size \$8



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VEGETARIAN



SPICY

BRUNCH

Saturday and Sunday 10am-2pm

Prosecco with Paige & Alyssa

SPARKLING DRINK SPECIALS

PROVIDED BY WWW.FMHOMES.CA



MIMOSA \$8

1 mini Mionetto Prosecco with
your choice of orange, pineapple
or grapefruit juice

PATIO POUNDER \$32

1 bottle of La Marca Prosecco
with orange, pineapple or
grapefruit juice



BEAR & BUFFALO

CHEESEBURGER **\$8**

beef burger, cheddar cheese, brioche
bun

CHICKEN FINGERS **\$8**

three pieces of chicken with
plum sauce and your choice of
side

MAC AND CHEESE  **\$8**

cavatappi noodles, parmesan
cream

MINI CHEESE PIZZA **\$8**

naan crust, tomato sauce and cheese

FISH AND CHIPS **\$8**

one piece of cod, choice of side,
coleslaw and tartar sauce

FOR THE CUBS

SIDES

FRENCH FRIES

SWEET POTATO FRIES

GREEN SALAD

CAESAR SALAD

CHIPPERS

DAILY SOUP

CARROTS AND CELERY WITH RANCH DIP

KIDS CUP **\$2**

pop, juice or milk



BEAR & BUFFALO

SWEETS & TREATS

CHOCOLATE LAVA CAKE \$8

sweet and salty caramel, sesame crumb

PEACH & STRAWBERRY CRUMBLE \$8

cinnamon streusel, malted milk powder
butter ripple icecream

BUTTERSCOTCH CREME BRULEE \$8

salted rosemary shortbread

AFFOGATO \$6

espresso shot, choice of ice cream

ICE CREAM \$4

vanilla, chocolate, lavender,
butterscotch ripple

WARM-UPS & ESPRESSO

AMERICANO \$4

CAPPUCINO \$3

LATTE \$5

ADD CARAMEL OR VANILLA \$1

EXTRA ESPRESSO SHOT \$3

LIQUERS \$6

Baileys, Kahlua, Frangelico, Cabot
Trail Maple Cream, Jameson

COFFEE \$3

ASSORTED TEA \$3

HOT CHOCOLATE \$3

LONDON FOG \$6