

# WELCOME TO OUR HOUSE

- CHIPS & DIP** ⑩ 10  
house made chips, dill pickle dip
- SOUTHERN FRIED BRUSSELS** 17  
dredged buttermilk ranch, brussels, Hart's Signature Hot Sauce, fresh dill, ranch
- HART'S WINGS** 19  
buttermilk fried, S&P, house made ranch, Hart's Signature Hot Sauce
- CAULIFLOWER FRITTO** 16  
crispy fried cauliflower, truffle aioli, charred lemon, flaky sea salt
- FIRECRACKER PRAWNS** 21  
crispy tiger prawns, sriracha honey, jalapeños, sesame seeds

## KETTLE & GREENS

- TODAY'S 'SCRATCH' SOUP** 6|9  
made fresh every morning – from scratch of course
- FRENCH ONION SOUP** 13  
slow roasted onions, rich broth, gruyere crouton, shaved parmesan
- CENTURY SALAD** ⑩ | 15  
butter leaf lettuce, mandarins, caramelized almonds, Century vinaigrette
- CAESAR SALAD** ⑩ | 15  
romaine lettuce, croutons, parmesan, creamy dressing
- MY WIFE'S FAVOURITE SALAD** ⑩ | 23  
grilled chicken breast, fresh baby greens, fresh berries, goat cheese, sunflower seeds, champagne & lemon verbena vinaigrette
- STEAK + AVOCADO** ⑩ | 27  
sous vide & grilled flank steak, crisp romaine, avocado, blue cheese, red onion, cherry tomatoes, buttermilk ranch
- WEST COAST COBB** ⑩ | 26  
butter poached salmon, crisp romaine, avocado, hard boiled egg, crisp bacon, gem tomatoes, blue cheese, buttermilk ranch
- SOUP & SALAD COMBO** 17  
today's soup with your choice of Century or Caesar salad with toasted garlic baguette
- ESCORTS** ⑩
- grilled chicken 7
- sautéed garlic prawns (4) 10
- grilled salmon 12
- flank steak 12

## START & SHAPE

- DRUNKEN MUSSELS** ⑩ 19  
1lb PEI mussels, chorizo, fresh herbs, La Muse rosé, toasted bread, lemon
- GREEN ONION CAKES** 13  
house made savory beignets, scallions, spicy sambal dip
- PILE O' BONES** ⑩ 19  
fried St. Louis ribs, slow braised, spice rubbed, Hart's mustard

- TRUFFLE POPCORN** ⑩ 8  
freshly popped, truffle butter
- GRILLED HALLOUMI** ⑩ 23  
Greek Halloumi cheese, truffle honey, apple jam, crostini, charred lemon
- BOLLYWOOD DIP** 13  
Indian inspired butter sauce, oven baked naan bread

### MEAT + CHEESE BUTCHER'S BOARD ⑩ 32

~ Perfect for Sharing ~  
cured salumi, various cheeses, olives, house made condiments, freshly baked artisan bread

## HART'S SPECIALTIES

SCRATCH-MADE FAVOURITES FROM THE HART'S HOME KITCHEN, HANDCRAFTED WITH LOVE

- SALMON** ⑩ 28  
basmati rice, Thai red curry sauce, seasonal vegetables, spicy cashews
- CHICKEN SCHNITZEL** 28  
crispy double breaded chicken, smashed potatoes, seasonal vegetables, charred lemon, dill cream sauce
- LINGUINE + SHRIMP** 27  
cajun roasted tiger shrimp, linguine, cherry tomato, broccolini
- EDEN BOWL** ⑩ 23  
basmati fried rice, peppers, carrots, radish, fried brussels, cauliflower, cucumber, ginger sesame sauce, cashews, mushrooms
- NEW YORK STRIP** ⑩ 45  
Certified 10oz Angus Beef Strip, roasted mushrooms, roasted potatoes, peppercorn sauce
- CHICKEN & WAFFLES** 26  
buttermilk fried chicken, crisp waffles, house made slaw, sriracha maple syrup  
*add egg 2½*
- BACKYARD BBQ RIBS** 35  
St. Louis style ribs, bourbon cherry bbq sauce, corn cheese casserole, crisp shoestring fries
- MILLIONAIRE'S MEATLOAF** 31  
Certified Angus Beef meatloaf, buttered peas, sautéed mushrooms, creamy mashed potatoes, gravy
- ALL DAY BREAKFAST** ⑩ 19  
*The most important meal of the day – two farm fresh eggs sunny side up, bacon two ways, fresh tomatoes, potato hash, choice of white or nine grain toast*  
*add local Mundare sausage 5*
- FISH & CHIPS** 26  
Hart's Lager beer battered Icelandic cod, shoestring fries, malt vinegar tartar sauce, lemon, house made slaw
- BOLLYWOOD BUTTER CHICKEN** 28  
slow cooked butter chicken, basmati rice, grilled naan bread, fresh herbs
- SIRLOIN + SHRIMP** ⑩ 42  
grilled 7oz Certified Angus Beef, garlic butter tiger prawns, creamy mashed potatoes, seasonal vegetables
- COD & CLAMS** ⑩ 33  
roasted Icelandic cod, clams, grilled corn, roasted potatoes, chardonnay

- OYSTERS** ⑩ MP  
Chef's fresh selection—champagne mignonette, lemon, hot sauce
- PEROGIES** 16  
Baba's recipe, aged white cheddar & potato stuffed, caramelized onions, sour cream, bacon  
*add local Mundare sausage 5*
- CHICKEN LETTUCE WRAPS** ⑩ 20  
sriracha honey chicken, crisp iceberg lettuce, carrot, red bell peppers, cucumbers, sesame
- 'NOT NACHOS'** ⑩ 26  
house made kettle chips, Alberta braised beef, aged cheddar, green onion, baby tomatoes, salsa, sour cream

## SANDWICH SHOP

YOUR CHOICE OF 'SCRATCH' SOUP, SHOESTRING FRIES, CENTURY OR CAESAR SALAD

- CRISPY CHICKEN** 22  
buttermilk fried chicken, mayo, shredded lettuce, spicy cucumber pickles, brioche bun
- ROYALE W/ CHEESE** ⑩ 21  
grilled Certified Angus Beef, shredded lettuce, tomato, sliced onion, pickle, mayo, classic mustard, brioche bun
- 'OUT OF THE WATER'** 20  
crispy fried cod, spicy slaw, dill pickle tartar, toasted brioche bun
- CHANCEY'S FAMOUS FRENCH DIP** ⑩ 26  
Certified Angus Beef, gruyere swiss cheese, caramelized onions, roasted mushrooms, horseradish aioli, toasted garlic loaf, rich beef au jus
- THE 'COUNTRY CLUB'** 22  
sous vide turkey breast, cranberry mayo, crisp bacon, vine ripened tomato, lettuce, aged cheddar, choice of white or nine grain toast
- BIG ASS GRILLED CHEESE** ⑩ 23  
jalapeño bread, aged cheddar, provolone, jalapeño jack, bacon jam  
*add Alberta braised beef 7*
- STEAK SANDWICH** ⑩ 29  
Certified Angus Beef sirloin, crispy fried onions, garlic toast
- BAJA FISH TACOS** 20  
grilled Icelandic cod, shredded slaw, red onion, fresh cilantro, salsa, charred flour tortillas, avocado crema

## DETROIT STYLE PIZZA

- HAWAII 5-0** 23  
roasted pineapple, shaved Canadian bacon, mozzarella, marinara
- PEPPERONI FEVER** 24  
triple pepperoni, cured pepperoni, pepperoni salami, pepperoni stick, mozzarella, marinara
- CACIO E PEPE** 21  
shaved pecorino, cracked black pepper, truffle honey, mozzarella
- CLAMS CASINO** 26  
whole baby clams, bacon, bread crumbs, parsley, lemon, mozzarella
- BLT TO PLEASE** 22  
crisp bacon, cherry tomatoes, shredded lettuce, roasted garlic drizzle, mozzarella
- CHORIZO & BRUSSELS** 23  
shaved brussel sprouts, spicy chorizo, roasted corn, chimichurri, mozzarella

## SWEETS

- CHOCOLATE DECADENCE** ⑩ 13  
house made flourless cake, chocolate mousse, dark chocolate ganache, whipped cream, berry coulis
- MOM'S CAST IRON APPLE PIE** 13  
warm baked, Pinocchio's vanilla bean ice cream
- BANANA COCONUT CREAM PIE** 14  
banana custard, coconut cream, flaky crust
- DONUTS + COFFEE** 9½  
caramel beignets, coffee  
*add a shot of Baileys....yes please! 3*

⑩ GLUTEN FRIENDLY FOOD OPTION AVAILABLE

a century hospitality group restaurant

## 'TIL YOUR S CONTENT COCKTAILS

### Last Chance 1.5oz

Casamigos Blanco Tequila, Midori, fresh squeezed lime juice, agave nectar, soda

### Mango Bango 2oz

Bacardi White Rum, Cointreau, Galliano, muddled mango, fresh squeezed lime juice and orange juice

### 13 The Royal Rose 1.5oz

Royalmount Gin, Lubanzi Sparkling Rose, St. Germain Elderflower Liqueur, strawberry puree, fresh squeezed lemon juice, Token Ritchie Cherry Bitters

### 14 Hart of an Angel 1.5oz

Angel's Envy Bourbon, Peach Schnapps, fresh squeezed lemon juice, agave nectar, egg white

### 15 Walking on Water 2oz

Tito's Handmade Vodka, Soho, muddled watermelon, fresh squeezed lime juice, simple syrup, soda water

### Tewkiwi 2oz

Teremana Blanco Tequila, fresh muddled kiwi, fresh squeezed lemon juice, fresh squeezed lime juice, simple syrup

## BUBBLES

	6oz	BTL
Zonin Prosecco <i>Italy</i>	10	45
Lubanzi Rosé Sparkling Rose <i>South Africa</i>	10	45
Zonin Prosecco Brut Rose <i>Italy</i>		50
Emmolo No.6 Sparkling <i>California</i>		92
Lebeau Batiste Traditional Champagne <i>France</i>		99
Moët & Chandon Champagne <i>France</i>		144
Veuve Clicquot Champagne <i>France</i>		160
Moët & Chandon Rose Champagne <i>France</i>		167
Dom Perignon Champagne <i>France</i>		395

## PRETTY IN PINK

	6oz	9oz	BTL
Pinta Negra <i>Portugal</i>			40
Mission Hill Estate Series <i>Okanagan</i>	11	16½	50
Whispering Angel <i>France</i>			70
Camarnaud 'Art Collection' <i>France</i>			75
Peak Cellars 'Pink Granite' <i>Okanagan</i>			87

## PREMIUM WINE ON TAP

	6oz	9oz	BTL
Classic White Sangria	8	12	40
Classic Red Sangria	8	12	40
La Muse Rose <i>France</i>	9½	14	48

## WHITE WINE BY THE GLASS

	6oz	9oz	BTL
Les Tannes en Occitanie Sauvignon Blanc <i>France</i>	8¾	13	37
Jacob's Creek Moscato <i>Australia</i>	9	13	37
Benvolio Pinot Grigio <i>Italy</i>	9	13¾	38
Wente 'Morning Fog' Chardonnay <i>California</i>	12	17¾	52
Astrolabe Sauvignon Blanc <i>New Zealand</i>	13	19½	56

## WHITES WITH SOMETHING TO SAY

	BTL
Gorgo Pinot Grigio <i>Italy</i>	50
Culmina R&D Sauvignon Blanc/Semillion <i>Okanagan</i>	52
Novellum Chardonnay <i>France</i>	55
Joel Gott Unoaked Chardonnay <i>California</i>	56
Tommasi 'Fornaci' Turbiana <i>Italy</i>	58
Emmolo Sauvignon Blanc <i>California</i>	59
Tommasi 'Le Rosse' Pinot Grigio <i>Italy</i>	60
Lake Breeze Pinot Gris <i>Okanagan</i>	62
Peak Cellars Riesling <i>Okanagan</i>	63
Louis Jadot Chablis <i>France</i>	75
Peak Cellars 'Skin Kissed' Pinot Gris <i>Okanagan</i>	79
Cakebread Sauvignon Blanc <i>Napa Valley</i>	92
The Hilt Chardonnay <i>Santa Barbara</i>	120

## RED WINE BY THE GLASS

	6oz	9oz	BTL
Portillo Malbec <i>Argentina</i>	9	13¾	38
Wente Cabernet Sauvignon <i>California</i>	11¼	16¼	46
Ballard Lane Zinfandel <i>Paso Robles</i>	12¾	19	54
Sea Sun Pinot Noir <i>California</i>	13¾	19¾	58
Submission Cabernet Sauvignon <i>Napa Valley</i>	14¾	22	62
Tommasi 'Il Sestante' Ripasso Tuscan Blend <i>Italy</i>	15¼	22¾	66

## FOR THE FOODIES

	BTL
Penfold Koonunga Hills Shiraz <i>Australia</i>	48
Gabbiano 'The Dark Knight' Toscana Blend <i>Italy</i>	51
Campos Reales 'Seleccion' Tempranillo <i>Spain</i>	53
Liquidity Merlot <i>Okanagan</i>	62
Black Sage Cabernet Franc <i>Okanagan</i>	66
Masi Brolo Oro Campofiorin Tuscan Blend <i>Italy</i>	68
Shed Horn Zinfandel <i>California</i>	72
El Enemigo Malbec <i>Argentina</i>	75
The Paring Cabernet Sauvignon Blend <i>Santa Barbara</i>	77
Peak Cellars Pinot Noir <i>Okanagan</i>	82
Killer Drop Grenache Blend <i>Napa Valley</i>	87
Farnese Edizione Super Tuscan <i>Italy</i>	100
Giant Steps 'Apple Jack Vineyards' Pinot Noir <i>Australia</i>	107

## AFTER A LONG DAY

	BTL
Torbreck Old Vines GSM <i>Australia</i>	60
Black Sage Merlot <i>Okanagan</i>	64
Bonanza Cabernet Sauvignon <i>California</i>	70
Picket Fence Pinot Noir <i>Russian River Valley</i>	72
El Enemigo Cabernet Franc <i>Argentina</i>	75
Iris Pinot Noir <i>Oregon</i>	76
Peak Cellars 'Goldie' Gamay/Pinot Noir <i>Okanagan</i>	79
Derose Cabernet Franc <i>California</i>	80
Fess Parker Syrah <i>Santa Barbara</i>	84
Oakville Zinfandel <i>Napa Valley</i>	85
Batasuolo Riserva Barolo Nebbiolo <i>Italy</i>	90

## DOWN TO BUSINESS

	BTL
Stag's Leap Petite Sirah <i>Napa Valley</i>	100
Cambria 'Julia's Vineyard' Pinot Noir <i>California</i>	105
Black Hills Estate 'Ipso Facto' <i>Okanagan</i>	110
Devil's Candy Zinfandel Blend <i>Napa Valley</i>	112
Cain NV17 Cabernet Sauvignon <i>Napa Valley</i>	115
689 Cellars Cabernet Sauvignon <i>Napa Valley</i>	119
Altesino Brunello Sangiovese <i>Italy</i>	120
Tommasi 'Il Sestante' Amarone Tuscan Blend <i>Italy</i>	128
Mollydooker 'Blue Eyed Boy' Shiraz <i>Australia</i>	130
Adobe Road 'Shift' Zinfandel Blend <i>Sonoma</i>	138
Paul Hobbs Pinot Noir <i>Russian River Valley</i>	149
Austin Hope Cabernet Sauvignon <i>Paso Robles</i>	150
E & E 'Black Pepper' Shiraz <i>Australia</i>	170
Adobe Road 'Blue Dog' Cabernet Sauvignon <i>Sonoma</i>	220

## SHOWSTOPPERS

	BTL
Zena Crown 'Vista' Pinot Noir <i>Oregon</i>	199
Caymus Cabernet Sauvignon <i>Napa Valley</i>	225
Duckhorn Three Palms Merlot <i>Napa Valley</i>	238
La Jota Howell Mountain Merlot <i>Napa Valley</i>	249
Silver Oak Cabernet Sauvignon <i>Alexander Valley</i>	265
Adobe Road 'Bavarian Lion' Cabernet Sauvignon <i>Sonoma</i>	270
O'Shaughnessy Howell Mountain Cabernet Sauvignon <i>Napa Valley</i>	285
Mt Brave Cabernet Sauvignon <i>Napa Valley</i>	300
Eisele Altavracia Cabernet Sauvignon <i>Napa Valley</i>	385
Penfolds RWT Bin 798 Shiraz <i>Australia</i>	425
Cardinale Estate Cabernet Sauvignon <i>Napa Valley</i>	670
Shafer Hillside Select Cabernet Sauvignon <i>Napa Valley</i>	725
Joseph Phelps 'Insignia' Cabernet Sauvignon <i>Napa Valley</i>	725
Lokoya Mt Veeder Cabernet Sauvignon <i>Sonoma</i>	850

## THE BIG BOYS (1.5L)

	BTL
Zenato Ripassa Tuscan Blend <i>Italy</i>	120
Osoyoos Grand Vin Merlot Blend <i>Okanagan</i>	185
Prisoner Zinfandel Blend <i>Napa Valley</i>	229
Belle Glos 'Clark & Telephone' Pinot noir <i>California</i>	265
Farnese Edizione Tuscan Blend <i>Italy (3L)</i>	399
Ridge Montebello Cabernet Sauvignon <i>California</i>	1,050

# SIP. SAVOUR. SAVE



## WINE WEDNESDAYS

Our ENTIRE Wine List HALF PRICE



## BEER ON TAP

A Appearance a Aroma F Flavour f Finish 14oz pours unless indicated otherwise

### HART'S Lager

Proudly Pouring Okanagan Spring 1516

**A** golden  
**a** bread crust, hint of fresh cut grass  
**F** toasted grain, crisp bitterness  
**f** moderate & slightly lingering

### Coors Banquet

**A** pale golden  
**a** sweet malt, grass  
**F** sweet malt, grass, hint of bananas  
**f** clean

### Stella Artois

**A** golden  
**a** toasted grains, grass & black pepper  
**F** balanced, mildly sweet, biscuity, grassy  
**f** crisp, clean, slight bitterness

### 70 Acre Sour Series

**A** pale, medium bodied  
**a** pineapple aromatics  
**F** citrus & melon flavours  
**f** fleeting bitterness & balanced acidity

### Goose Island IPA

**A** dark yellow  
**a** bright citrus with grapefruit, notes of pine  
**F** full, balanced hops, gentle, lightly sweet  
**f** bold hop finish, balanced & smooth.

### Coors Light

**A** pale yellow, almost clear  
**a** subtle hops  
**F** delicate malt and sweetness  
**f** crisp, smooth and clean

### Delirium Tremens 25cl

**A** clear golden yellow  
**a** cloves, sweet yeast, malt  
**F** cloves, banana, citrus, mild pepper  
**f** long finish, dry bitter

### Blue Moon

**A** unfiltered, hazy golden orange  
**a** orange, pepper, wheat, coriander  
**F** coriander, sweet orange, wheat  
**f** clean smooth

### Sea Change The Wolf

**A** hazy peach with frothy white head  
**a** citrus & tropical hops, peach  
**F** peach, orange peel, and hint of grapefruit  
**f** medium bodied with lingering fruit

### Corona Extra

**A** clear, pale straw colour  
**a** sweet malt, slight skunk, citrus, apple  
**F** subtle, slight sweetness, mild hops  
**f** light body, lingering hops

### Granville Island Peach Sour

**A** hazy gold  
**a** peach, light malt and yeast  
**F** peach, sweet, tart  
**f** tart, slightly sour

### Hart's Local Rotational

The best beer is always the one in your hand and our team is dedicated to bring you the best local brews in Alberta –  
*Ask your server what's pouring today*