

STARTERS & SNACKS

Dry Ribs Boneless pork riblets seasoned with salt and pepper. Served with your choice of ranch or sweet chili sauce.	\$16
Pit Boss Wings 🌶️ One pound of crispy XL chicken wings served with carrots, celery, and ranch dressing. Choice of: Buffalo • Teriyaki • Salt and Pepper • BBQ • Honey Garlic • Sweet Chili	\$20
Pulled Chicken Quesadilla Pulled chicken, bell peppers, green onions, mozzarella and cheddar. Finished with hot sauce. Served with sour cream and salsa.	\$16
Crispy Jalapeño Shrimp & Chorizo Quesadilla Crispy jalapeño shrimp, diced chorizo, bell peppers, green onions and nacho cheese, finished with Chipotle Lime crema. Served with sour cream and salsa.	\$16
Donair Poutine Golden fries topped with savoury donair meat, cheese curds and house-made gravy.	\$16
Chicken Fingers Hand-breaded chicken fingers served with fries and your choice of BBQ, Buffalo, or honey garlic sauce.	3 pcs \$13 5 pcs \$19
Tenderloin Steak Bites Pan-seared tenderloin bites served with steak fries and your choice of teriyaki, chimichurri, or horseradish cream.	\$21
Wagyu Beef Gyoza Eight pan-seared Japanese-style dumplings filled with Wagyu beef, finished with scallions, chili-garlic oil, and sesame seeds. Served with ponzu dipping sauce.	\$16
Crispy Jumbo Shrimp Five jumbo shrimp fried in a crispy rice-flour coating, tossed with Japanese mayonnaise, topped with crispy garlic, cilantro and sesame seeds, with rich satay sauce.	\$19



ADD-ONS

\$4 French Fries 🌱 Onion Rings 🌱 Homestyle Hashbrowns 🌱 Garden Salad 🌱🌾 Fresh Vegetables 🌱🌾	\$2 Steamed Broccoli 🌱🌾 Rice or Noodles
\$3 Garlic Toast 🌱 Buttermilk Coleslaw 🌱	\$1 Gravy

BETWEEN THE BREAD

Served with your choice of fries, soup of the day, or salad

ALTA Striploin Sandwich Mesquite-seasoned Alberta beef striploin served on toasted herb focaccia with bacon jam, roasted corn salsa and chimichurri.	5 oz \$23 10 oz \$32
Triple Decker Clubhouse Turkey, double-smoked bacon, lettuce, tomato, mayonnaise and cheddar cheese on your choice of white or whole-wheat bread. Served with fries or a garden salad.	\$17
Southwest Wrap 🌱 Black bean patty, mayonnaise, shredded lettuce, fresh tomato salsa, sautéed onions and peppers, pickled onions, avocado, nacho cheese, tortilla crisps and cilantro sauce. Add chicken +\$7	\$15
Hot Hamburger Open-faced beef patty served on garlic toast with sautéed onions, mushrooms and gravy.	Double \$21 Single \$16
Social Burger Your choice of a fresh-pressed 5 oz Alberta beef patty, Cajun chicken breast or black bean veggie patty on a toasted brioche bun with house burger sauce, lettuce, tomato, pickles and onion. Add Monterey Jack, Swiss, cheddar, bacon, mushrooms or avocado +\$1.50 each	\$17
Teriyaki Chicken Sandwich Grilled teriyaki chicken with pineapple chutney, Japanese mayonnaise and Asian slaw on a toasted Kaiser bun.	\$17



Grilled Bone-In Short Rib Rice Bowl

K-STREET
TAKEOVER

Beef BBQ Hoisin Burger A fresh-pressed 5 oz beef patty topped with hoisin BBQ pulled short rib, tangy kimchi slaw, pickled cucumber and gochujang aioli on a toasted sesame brioche bun.	\$22
Korean Fried Chicken Bites Marinated and breaded chicken breast bites, fried until golden. Tossed in yangnyeom sauce with fried bell peppers and kimchi on jasmine rice.	\$15
Grilled Bone-In Short Rib Rice Bowl Korean-style marinated galbi served over jasmine rice with pickled cucumber, shredded cabbage, carrots, jalapeño and marinated edamame. Topped with a sunny-side-up egg, gochujang aioli, scallions and sesame seeds.	\$25

Gluten Friendly	Vegetarian	Halal	Spicy
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PURE

REWARDS

MEMBERS RECEIVE 10% OFF
REGULAR PRICED MENU ITEMS

Present a PURE Rewards 10% discount voucher to your server. Vouchers are available from any PURE Rewards kiosk. The discount applies to regularly priced menu items and cannot be combined with other promotions or specials.



Braised Alberta Beef Short Rib

MAINS

Braised Alberta Beef Short Rib **\$33**
Red wine-braised boneless beef short rib served with roasted garlic mashed potatoes, seasonal vegetables, peppercorn demi-glace and horseradish cream.

Fish & Chips **1 pc \$16 | 2 pcs \$20**
Beer-battered fish served with house-made tartar sauce, buttermilk coleslaw and steak fries.

8 oz Maple Salmon **\$26**
Seared salmon served with quinoa pilaf, dried cranberries, seasonal vegetables, pickled onions and candied walnuts, finished with maple-mustard glaze.

Butter Chicken **\$22**
Marinated chicken in house-made Indian butter sauce, served with jasmine rice and garlic-butter naan. Substitute tofu upon request.



Mango Chipotle Salmon Bowl

Mango Chipotle Salmon Bowl **\$22**
Seared Atlantic salmon with coconut-lime rice, avocado, sautéed bell peppers, corn and tomato salsa, smoky chipotle-mango glaze and pickled jalapeños. Substitute chicken at no additional cost.

Chicken Supreme **\$25**
Seared bone-in chicken supreme served with mashed potatoes, seasonal vegetables and a mushroom-spinach cream sauce.



Chicken Supreme

PASTA

Served with garlic toast.

Steak & Blue Cheese Pasta **\$25**
Fettuccine topped with a chargrilled 5 oz striploin, sautéed mushrooms, bacon crumble and shaved Parmesan in a rich blue cheese and chive cream sauce.

Creamy Cajun Chicken Pasta **\$22**
Penne and sautéed onions and peppers in a smoky paprika cream sauce, topped with Cajun chicken and Parmesan. Ask to make it vegetarian.

Fettuccine Alfredo **\$22**
Fettuccine in a classic white-wine Alfredo sauce with garlic-sautéed shrimp and shaved Parmesan.

KETTLE & GARDEN

Soup of the Day **\$6**
Made fresh daily.

Garden Salad **Full \$14 | Half \$10**
Crisp greens, carrots, radishes, cucumber and tomatoes. Dressings: Italian • Thousand Island • Balsamic • Ranch • Sesame Hoisin

Caesar Salad **Full \$14 | Half \$10**
Romaine lettuce, bacon, Parmesan and garlic croutons, tossed with Caesar dressing.

Beet & Goat Cheese Salad **Full \$16 | Half \$11**
Baby kale and arugula with balsamic-marinated beets, fresh strawberries, and toasted almonds, finished with cranberry vinaigrette.

Salad Add-Ons
Grilled chicken or two shrimp skewers +\$7
Maple salmon +\$12
5 oz striploin +\$15

ALL DAY BREAKFAST

Ranchero Scramble **\$15**
Seasoned hashbrowns with onions, bell peppers, chorizo and scrambled eggs. Served with salsa and sour cream.

Eggs Benedict **\$15**
English muffin topped with back bacon, poached eggs and hollandaise. Served with seasoned hashbrowns.

Two Eggs Any Style **\$11**
Two eggs served with seasoned hashbrowns, toast and your choice of bacon, ham or sausage.

Striploin Steak & Eggs **5 oz \$21 | 10 oz \$28**
Grilled striploin steak with two eggs any style, seasoned hashbrowns and your choice of toast.

Gourmet French Toast **\$9**
Gourmet French toast topped with sliced strawberries. Served with maple syrup and whipped butter.

FINISHING TOUCHES

Warm Apple Saskatoon Crumble **\$10**
Granny Smith apples and Saskatoon berries baked with warm spices and toasted almond streusel. Served with caramel sauce and vanilla ice cream.

Mango Cheesecake **\$10**
Tropical mango cheesecake baked on a ginger-spiced graham crust, finished with coconut flakes and mango drizzle.

Dubai Chocolate Cake **\$12**
Two layers of moist chocolate cake with creamy pistachio Swiss buttercream and Dubai-style pistachio kataifi filling.

Mango Cheesecake

