



Beers

FROM THE TAP PINT 8½ / PITCHER 24
 COORS
 CANADIAN
 YELLOWHEAD
 RICKARDS RED

FROM THE TAP PINT 10 / PITCHER 28
 HEINEKEN
 NEW CASTLE BROWN
 ROTATING POUR - Ask your server about what's on tap.

BY THE BOTTLE 4¼
 NON ALCOHOLIC BEER

BY THE BOTTLE 6¼
 PILSNER
 KOKANEE
 CANADIAN
 BUD LIGHT
 COORS LIGHT
 LABATT BLUE
 ALEXANDER KEITH'S

BY THE BOTTLE 7½
 CORONA
 SAPPORO
 GUINNESS
 HEINEKEN
 BUDWEISER
 STELLA ARTOIS
 HONEY BROWN
 INNIS & GUNN
 BELGIAN MOON
 MILLER GENUINE DRAFT
 GRIZZLY PAW RASPBERRY ALE

Coolers

APPLE CIDER 7½
 SMIRNOFF ICE 7½

SERVED FROM 11 AM TO 11 PM.

Spirits & Liquors (1oz)

VODKA REGULAR 5½
 VODKA PREMIUM 7½
 RYE 5½
 RUM 5¾
 GIN 5¾
 IRISH 6½
 BOURBON 6½
 TEQUILA REGULAR 6½
 TEQUILA PREMIUM 9
 SCOTCH REGULAR 5½
 SCOTCH PREMIUM 6½
 SINGLE MALT REGULAR 7½
 SINGLE MALT PREMIUM 12
 SINGLE MALT DELUXE 15

Signature Cocktails (2oz)

GEISHA 8½
 Grey Goose, Hpnotiq, lychee liqueur, and a dash of mango juice.
 YELLOW SHADOW 8½
 Vanilla vodka, pineapple juice, and a splash of triple sec.
 CARIBBEAN SUMMER 8½
 Malibu with salted cola and a spritz of lime.
 STRANGE BREW 8½
 Chambord, golden pear, and pineapple juice.
 RED VELVET 8½
 Peach schnapps, Chambord, and cranberry juice.
 CAESAR AT COAST 8½
 Dressed with hot pepper, bean, and celery.
 We will be glad to make any concoction of your choice.

Specialty Coffees (1oz)

BAILEYS 6½
 Baileys and coffee.
 SPANISH 6½
 Kahlúa, Cognac and coffee.
 MONTE CRISTO 6½
 Kahlúa, Grand Marnier and coffee.
 B-52 6½
 Baileys, Kahlúa, Grand Marnier and coffee.
 IRISH WHISKEY 6½
 Irish whiskey and coffee.
 BLUEBERRY TEA 6½
 Amaretto, Grand Marnier and tea.

SERVED FROM 11 AM TO 11 PM.

Lounge Eats

3:00 to close

Totcho's Small \$12 / Large \$18
 Crispy tater tots, 3 cheese blend, peppers, tomatoes, chili ranch and avocado crema.

Wings \$15
 Choice of buffalo red hot, BBQ, honey garlic or salt & pepper. Served with crudite & peppercorn ranch dip.

Thai Chicken Bites \$14
 Crispy bite sized pieces, tossed in sweet chili & fried chow mein noodles, garnished with sesame seeds.

Chipotle - Maple Tacos \$16
 Roasted corn pico de gallo, slaw, avocado crema.
 Your choice of pulled chicken, pulled short rib, crumbled chorizo, garlic prawns or marinated & seared tofu.
 Your choice of fries, tater tots, soup or Prestons salad.

Beef Burger \$17
 Alberta prime rib patty, house bacon, smoked cheddar, lettuce, pickled onion, grainy mustard, red pepper jam on a locally baked onion bun.
 Your choice of fries, tater tots, soup or Prestons salad.

Crispy Chicken Sandwich \$17
 Jalapeño jam, smoked cheddar, pickled onion, lettuce on a locally baked onion bun.
 Your choice of fries, tater tots, soup or Prestons salad.

Steak Frites \$21
 Chimichurri marinated 7oz Alberta flank steak. Served with seasoned fries.

Crab Cakes \$17
 House made & fried. Served with tuscan greens, chipotle aioli & roasted corn pico de gallo.

Warm Chorizo Con Queso Dip \$16
 Served with tortilla chips & ciabatta baguette

Calamari \$14
 Thinly sliced & marinated in sriracha and buttermilk. Served with grilled lemon & tzatziki.

Brie, Cranberry & Candied Pecan Wonton Purses \$15
 Fried, garnished with raspberry coulis & cracked black pepper truffle honey.

Chipotle Hummus \$8
 Spicy house-made hummus. Served with crudite & ciabatta baguette.

Poutine \$9
 Golden fries & Canadian curds, smothered in beef gravy.
 Add crumbled chorizo \$4, pulled chicken \$4, pulled short rib \$5,
 sub butter chicken & sauce \$6.

Happy Hour (4-6 pm) buy one get second equal or lesser value half off

15% gratuity will be added to groups of 8 or more.
 Not all ingredients are listed in the menu description.
 Please inform your server of any allergies or dietary restrictions.
 Gluten free options available upon request.