

HQ



Headquarters
RESTAURANT

Lunch

SANDWICHES

Choice of: Hand-cut Fries, Soup of the Day,
or Greens

Homemade Grain Fed Alberta Beef Burger on a Brioche Bun (DF)

16

Add Aged White Cheddar 3

Add Smoked Bacon 3

Add Wild Mushrooms & Onions 3

Liver and Onion Open-Faced Sandwich

12

Triple Grilled Cheese on Sourdough (V)

13

Add Pulled Chicken 6

Yorkie Club House

Fresh Roasted Turkey, Smoked Bacon, Aged
Cheddar Cheese, Greens, Tomato,
and Garlic Aioli. Served in an in house
made Yorkshire Pudding Bun

13

Curried Falafel Wrap

Greens, Tomato, Garlic Aioli &

Pickled Onions

16

Alberta Pepper Steak Sandwich

On Grilled Baguette

16

Add Wild Mushrooms & Onions 5

SOUP AND SALAD

Homemade Soup of the Day

5 | 8

Arugula Beet Salad (V) (GA) (DF)

With Creamy Caramelized Orange Vinaigrette

6 | 11

Kale Caesar Salad

8 | 13

Cobb Salad (GA)

Iceberg Lettuce, Vine Ripe Tomatoes,
Mushrooms, Egg, Smoked Bacon,
Candied Pecan, & Buttermilk Garlic Ranch

8 | 13

ENTRÉES

Chicken Cacciatore with Herb Barley

17

Italian Meatloaf Melt (GA)

13

HQ Porchetta Stew (GA)

14

Haddock & Chips (DF)

1pc 12 | 2pc 17

Short Rib, Spinach, Shallot, Wild Mushrooms Gnocchi

17

Please let Server know of any Allergies or Dietary Restrictions

(V) Vegetarian

(GA) Gluten Aware

(DF) Dairy Free

While no products containing gluten are used in the preparation of these items, please be aware that our kitchen is not completely gluten-free.

Dinner

STARTERS

Homemade Soup of the Day

5

Cobb Salad (DF)

*Iceberg Lettuce, Vine Ripe Tomatoes, Mushrooms, Egg, Smoked Bacon,
Candied Pecan, & Buttermilk Garlic Ranch*

8 | 13

Kale Caesar Salad

6 | 11

Arugula Beet Salad with Creamy Caramelized Orange Vinaigrette (V) (GA)

6 | 11

ENTRÉES

Homemade Grain Fed Alberta Beef Burger on a Brioche Bun (DF)

16

Add Aged White Cheddar 3

Add Smoked Bacon 3

Add Wild Mushrooms 3

Grilled Vegetable Stack (V) (GA)

16

Prawn Cacciatore

Herb Barley

22

Caramelized Onion & Liver Penne

16

Curried Falafel (V) (GA)

*With Quinoa, Wilted Kale, & Caramelized
Onions and Peppers*

21

Lemon Herb Pork Linguini

Onions, Peppers, & Lemon Herb Butter Sauce

22

8oz Boneless Pork Chop, Potato Wedges, Swiss Chard & Apple-Rhubarb Chutney (GA)

32

Braised Alberta Short Ribs, Roasted Baby Potatoes & Roasted Tomato (GA)

29

HQ Mac'n'Cheese (V)

13

Add Bacon 4

Add Prawns 8

Add Short Rib 7

Add Pulled Chicken 6

Add Pulled Pork 6

Seafood Paella (GA)

30

Braised Lamb Shank, Polenta Fries & Seasonal Veggies (GA)

33

10oz Alberta Striploin with Wedge Potato, Seasonal Vegetables and Red Wine Demi

37

Please let Server know of any Allergies or Dietary Restrictions

(V) Vegetarian

(GA) Gluten Aware

(DF) Dairy Free

While no products containing gluten are used in the preparation of these items, please be aware that our kitchen is not completely gluten-free.

Happy Hour

Daily 3:00pm – 6:30pm

Domestic Bottle

5

HQ Hi Balls

5

House Red or White Wine

6

Rotating Happy Hour Cocktail

Ask your server/bartender

7

Happy Hour

Daily 3:00pm – 6:30pm

Baked French Onion Dip

6

Honey Mustard Brussel Sprouts (V) (GA) (DF)

8

Stuffed Pork Belly Yorkies

8

Balsamic Infused Tomato Bruschetta, Toasted French Baguette (V)

5

Grilled Duck Wings (DF)

Hoisin, Honey Garlic, or Greek

8

(V) Vegetarian

(GA) Gluten Aware

(DF) Dairy Free

*While no products containing gluten are used in the preparation of these items,
please be aware that our kitchen is not completely gluten-free.*

Lounge Menu

TAPAS

Wild Mushroom Toast (V)

11

Greek Lamb Sliders

9

**Wild Mushroom Arancini
with Garlic Aioli** (V)

12

Baked French Onion Dip

10

Apple Cranberry Baked Brie (V)

12

Honey Mustard Brussel Sprouts (V) (GA)

12

1lb Chilli Garlic Mussels

12

“Porkies”

Shredded Pork Stuffed Mini Yorkies

8

**Balsamic Infused Tomato Bruschetta,
Toasted French Baguette** (V)

Drizzled with Virgin Olive Oil

8

Grilled Duck Wings (DF)

Hoisin, Honey Garlic, Or Greek

11

Citrus Curry Calamari (GA)

12

HQ Steak Bites (GA)

16

Please let Server know of any Allergies or Dietary Restrictions

(V) Vegetarian (GA) Gluten Aware (DF) Dairy Free

*While no products containing gluten are used in the preparation of these items,
please be aware that our kitchen is not completely gluten-free.*

Dessert

8

Feature Flavour HQ Cheesecake

*Goat Cheese No Bake Cheesecake topped with our
Feature Flavour and Crisp Graham Crumb*

Pina Colada Panna Cotta (V) (GA) (DF)

With Rum Sauce

Double Chocolate Brownie (GA)

Baked Apple Berry Crumble

(V) Vegetarian

(GA) Gluten Aware

(DF) Dairy Free

*While no products containing gluten are used in the preparation of these items,
please be aware that our kitchen is not completely gluten-free.*

Aperitifs Digestifs

1 OZ

Aperol 7

Campari 7

Pernod 7

Ricard 7

VERMOUTH

Martini Rosso 7

Martini Bianco 7

Each served with side of tonic or sparkling water.

SPECIALTY COFFEE & TEA

HQ Coffee 9

Bailey's (1oz) Amaretto (1oz) and fresh brewed coffee

Blueberry Tea 9

Grand Marnier (1oz) Amaretto (1oz) and fresh steeped tea

Monte Cristo 9

Grand Marnier (1oz) Kalhua (1oz) and fresh brewed coffee