

HQ



Headquarters
RESTAURANT

Lunch

BEGIN

Daily Market Soup 6

Chef's Inspiration Salad (V) (GA)

our daily offering inspired by regionally farmed or seasonally harvested products, priced daily

Skillet-Seared Pot stickers 12 (V)

vegetable gyoza, minted edamame and soy-ginger dipping sauces

Crispy Firecracker Calamari 13

kalamata olive and roasted garlic dip

HQ Beet Salad 8|13 (V) (GF) (DF)

roasted golden & red beets, garden herbs, tender greens, lemon-honey vinaigrette

Hearts of Romaine Caesar Salad 8|12 (V) (GA)

shaved parmesan, crunchy focaccia croutons

Add freshly-grilled Shrimp 6

Add Chicken 4

MAIN

Grilled Chicken Quesadilla 14

pepper jack cheese, onions,
peppers, sour cream, salsa

Margarita Pizza 13 (V)

tomatoes, sweet basil, Buffalo mozzarella

BBQ Chicken Pizza 14

sweet molasses bbq sauce, roasted chicken,
red onion, mozzarella

Sautéed Cilantro Lime Shrimp Salad 15 (GA)

market greens, roasted peppers, tomato,
pepper jack cheese, tortilla crisps,
avocado dressing

Wood Grilled Chicken Sandwich 14

jerk seasoned, meyer lemon aioli,
mango salsa, choice of french fries,
potato wedge or salad

Ponzu Asian Vegetable Super Bowl 14 (V) (GF) (DF)

asian vegetable, brown rice, ponzu sauce

Add Shrimp 6

Add Chicken 4

Corned Beef Reuben 14

crisp griddled corned beef on caraway rye with
mustard, sauerkraut, swiss cheese, pickle gherkins
choice of french fries, potato wedge or salad

Homemade Grain Fed Alberta

Beef Burger on a Kaiser Bun 14

ground chuck with cheddar, aged white cheddar
or swiss, onion, tomato and lettuce, choice
of sea-salted french fries, potato wedge or salad

Add Smoked Bacon 3

Add Wild Mushrooms 3

Giant Ricotta Spinach Ravioli 14 (V)

warm ricotta filling sage and mint butter sauce.

Please let Server know of any Allergies or Dietary Restrictions

(V) Vegetarian (GA) Gluten Aware (GF) Gluten Free (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

BEGIN

Daily Market Soup 6

Chef's Inspiration Salad (V) (GA)

our daily offering inspired by regionally farmed or seasonally harvested products, priced daily

Skillet-Seared Pot stickers 12 (V)

vegetable gyoza, minted edamame and soy-ginger dipping sauces

Crispy Firecracker Calamari 13

kalamata olive and roasted garlic dip

Beefsteak Tomato Caprese Salad 15 (V) (GF)

fresh mozzarella, arugula, extra virgin olive oil

HQ Beet Salad 8 | 13 (V) (GF) (DF)

roasted golden & red beets, garden herbs, tender greens, lemon-honey vinaigrette

Hearts of Romaine Caesar Salad 8 | 12 (V) (GA)

shaved parmesan, crunchy focaccia croutons

Add freshly-grilled Shrimp 6

Add Chicken 4

MAIN

HQ Cedar Salmon 28 (GA)

shiitake essence, pan-roasted sweet potatoes and spinach

Pan Seared Black Cod 30 (GA)

black trumpet mushrooms, fingerling potatoes, meyer lemon

Blackened Chicken 25 (GA)

artichoke hearts, shiitake mushrooms, cured tomatoes, market vegetables

Ponzu Asian Vegetable Super Bowl 16 (V) (GA) (DF)

asian vegetable, brown rice, ponzu sauce

Add Shrimp 6

Add Chicken 4

Pepper Crusted Beef Tenderloin with a Roasted Shallot Demi-Glace 34

horseradish mashed potatoes, fresh asparagus and yellow squash

Sherry Glazed Lamb Chops 38 (GA)

toasted Israeli couscous, eggplant, apricot, violet mustard sauce

Mediterranean Penne 23 (V) (GA)

artichoke, sundried tomato, baby spinach, pesto

Braised Alberta Short Ribs 30 (GA)

roasted baby potatoes & roasted tomato

Foie de veau 23

calf liver, caramelized onion & mashed potato and sage butter

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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

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Lounge Menu

HQ Wings 15 (DF)

buffalo, honey garlic, salt n pepper

Macho Nacho 12 (V)

crispy corn chips, fresh mexican salsa, guacamole, sour cream

Wild Mushroom Arancini 12 (V)

garlic aioli

Prosciutto Wrapped Grilled Asparagus 12 (DF) (GF)

balsamic drizzle

Spicy Saucy Bison Meatballs 16

tangy spicy tomato sauce

Ginger Soy Spare Dry Ribs 16

marinated in teriyaki sauce

Hot Spinach & Artichoke Fondue 14 (V)

pita chips, toasted crostini, cornichons & pearl onions

Poutine 12

fresh cuts fries, quebec cheese curds, house made demi glace

Pita & Humus Dip 10 (V) (DF)

homemade humus & stuffed olives

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Dessert

Molten Chocolate Lava Cake 8

Soft centered, served warm

Berry Martini 8 (GA)

seasonal berries with sorbet

Apple-Berries Crisp 8

vanilla bean ice cream

New York Cheese Cake 8

Mix fruit salsa

Tartufo 8

chocolate ice cream, zabione cream center, hazelnut

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Aperitifs Digestifs

1 OZ

Aperol 7

Campari 7

Pernod 7

Ricard 7

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

VERMOUTH

Martini Rosso 7

Martini Bianco 7

Each served with side of tonic or sparkling water.