

SNACKS

House Cut Chips★
sriracha mayo 7

Jalapeno Mascarpone Wontons
poblano avocado cream 7



SHARE

BEEF SHORT RIB TAGOS
slowly braised ancho chili beef, crispy wonton, poblano
avocado crème, habanero sauce 13

CAULIFLOWER FLORETS
hand battered, crispy fried, spicy general tso's drizzle 12

AHI TUNA NACHOS★
blackened rare Ahi tuna, Monterey Jack, saffron scotch
bonnet aioli, habanero salsa, avocado crème 16

Calamari Fritti
chipotle dusted, lemon saffron aioli 13

Crispy Brussel Sprout Flatbread
pan seared Brussel sprouts, smoked bacon, crumbled goat
cheese, mustard seed cream drizzle 15



HAND FORMED BURGERS

All with house cut fries and served on an artisan bun
Opt for sweet potato fries or salad 2

Shrimp Burger shrimp, chiles, garlic, shredded lettuce, cilantro, Buzz sauce 17

Pecan Veggie Burger pecans, almonds, vegetables, Ivanhoe cheddar, tomatillo salsa 17

BISTRO BURGER 6oz ground AAA Canadian chuck, vine ripened tomatoes, crisp lettuce 15

Add: Ivanhoe cheddar, goat cheese, smoked bacon, caramelized
Bermuda onions, sautéed wild mushrooms, tomatillo salsa
1.5 each

MAINS

Buzz Steak Frites
AAA 6 oz hand carved petite filet steak, sweet potato
fries, market vegetables, bistro aioli 28

★gluten free with regular fries

VARUTHARACHA CHICKEN OR SHRIMP★
ground in-house spices, aromatic coconut ginger
basmati rice, market vegetables. Mild, med or hot 24

LOBSTER RAVIOLI
Atlantic Ocean Lobster, ricotta, leeks, wild mushroom,
sparkling wine pink sauce 25

Potato Crusted Ahi Tuna★
spiral potato seared Ahi Tuna, Thai coconut
curry, aromatic Basmati rice, market vegetables 27

Grilled Bourbon Steak Salad★
Jim Beam seasoned filet mignon tips, baby romaine,
mixed greens, red onions, cherry tomatoes, potato
croutons, Roquefort dressing 23

Asian Chopped Salad
tempura chicken, chopped greens, napa cabbage,
edamame, black beans, crispy wontons, creamy toasted
sesame dressing 18
* vegetarian option with tofu

★Marks Gluten Free Options

All beef is 100% certified AAA Alberta beef