

Snacks

- Prosciutto Flatbread**.....12
Herb and garlic flat bread topped with prosciutto and shaved parmesan. Served with a tomato basil marinara dipping sauce.
- ✦ **Steamed Mussels & Broth**..... 13
One pound of fresh P.E.I mussels steamed in a tomato, garlic and onion reduction, topped with crumbled feta and served with French loaf garlic toast.
- Ale House Poutine**.....11
Crispy fries smothered in a dark rich gravy and stringy mozzarella.
- Tempura Green Beans**.....12
Tempura green beans, served with Wasabi aioli dip.
- Potato Skins**.....12
Fresh Russet potatoes, cored and quartered. Stuffed with crisp bacon, chives and smothered in monterey jack cheese. Served with sour cream.
- 🍷 **Wings**.....14
One pound of our famous four step wings.
Hot, Five Alarm, Cajun, Salt & Pepper, Teriyaki, Honey Garlic, Chipotle, Soy & Sesame, Teriyaki Wasabi, Sweet Chili, Garlic Butter and Red Pepper, Jalapeno Ranch, Lemon Pepper, Dill Pickle. *Gluten free available. ✦
- Boneless Rib Bites**..... 14
Lightly floured boneless bite size ribs, seasoned with garlic sea salt, cracked black pepper and crushed chillis. One lb.
- Soft Pretzels**.....12
3 large artisan style soft pretzels with a sprinkle of coarse sea salt. Served with Honey Mustard, marinara and pablano queso dips.
- 🍷 **Yorkshire Minis**.....12
5 mini Yorkshire pudding pastrys, stuffed with sliced prime rib beef and topped with a dollop of horseradish mayo. Served with Au Jus.
- Lemon and Pepper Calamari**.....13
Fresh squid lightly dusted with flour and fried golden brown. Tossed with lemon pepper, caramelized spanish onion, diced chillis and red peppers. Served with lemon and tzatziki.
- 🍷 **Vegetable Donuts**.....9
Technically onion rings. Cut thick and crispy coated. Served with our own spicy dip.
- Sea Salt Sweet Potato Fries**.....8
Yam strings sprinkled with coarse sea salt. Served with wasabi aioli dip.

Daily Specials: (After 2pm)

MON	TUES	WED	THURS	FRI	SAT
\$1 Mini Yorkies	\$1 Tacos	\$.35 WINGS	\$10 Pizza 1/2 off Wine	\$3=1lb Riblets	\$5 Pretzels

Greens

- ✦ **Quinoa Cobb Salad**14
Grilled chicken breast, chopped bacon, sliced cherry tomato and avacodo. Quinoa tossed in a balsamic vinaigrette, on a bed of Arugula greens.
 - ✦ **The Greek**.....12
Tossed romaine, Spanish onion, tomato, black olives, red & green peppers, cucumber and feta cheese. Sundried tomato vinaigrette dressing. Served with thick garlic toast.
 - Taco Salad**.....13
Served in our tortilla bowl. Mixed leafy greens, black olives, topped with spicy crumbled beef, tomato, and mozzarella cheese. Served with salsa and sour cream.
 - Classic Caesar Salad**.....11
Crisp romaine lettuce tossed with our own caesar dressing and house made croutons. Topped with parmesan cheese and served with thick garlic toast. **Starter Size \$7**
 - ✦ **California Greens Salad**.....11
Fresh spring mix greens and iceberg lettuce, cherry tomatos, English cucumber, sunflower seeds and sliced avacodo. Your choice of dressings. **Starter Size \$7**
- ## Salad Upgrades
- Honey Garlic Grilled Chicken**.....6.25
 - Blackened Chicken**.....6.25
 - Steak to Specification**.....6
 - Crispy Breaded Chicken**.....5

✦ *Gluten Friendly*
🍷 *Signature Item*

ADD ONS

- Ranch Dip..... 2
- Blue Cheese Dip... 2
- Gravy..... 1^{3/4}
- Salsa..... 2^{1/4}
- Sour Cream..... 2
- Wasabi Mayo..... 2
- Guacamole..... 3^{1/4}
- Hot Sauce..... 1^{1/4}
- Queso Dip.....2^{1/4}
- Honey Mustard.....2

Sides & SUBS

- Frie Basket..... 6^{1/4}
- Tossed Greens..... 2
- Caesar Salad..... 2^{1/4}
- Greek Salad.....2^{1/4}
- Roast Potatoes.....3^{1/4}
- Mashed Spuds.....3
- Arugula Salad.....3
- Sauteed Shrooms....2^{1/4}
- Sauteed Onions.....2
- Pan-fried Veggies.... 3
- Grilled Veg Skewer.. 3^{1/4}
- Cucumber Salad.....2^{1/4}

The Kettle

- Soup Of The Day**.....Cup 4
.....Bowl with Garlic Toast 6
- Classic French Onion**.....Bowl 7
.....Cup 4
Fresh croutons and blended cheese baked over Spanish sweet and pearl onion soup.

Bowls

- 🍷 **Warthog Sausage Penne**..... 14
Penne noodles sauteed with rich & creamy marinara sauce with spicy Spolumbo sausage, onions, mushrooms and peppers. Topped with Parmesan and served with garlic toast.
- 🍷 **Pub Noodle Bowl**..... 12
✦ Our version of an Asian inspired pho-ish noodle bowl boasts a perfectly spiced broth with baby bok choy, bean sprouts, thin rice noodles, and sliced BBQ pork or chicken breast, green onion, crushed red chiles, ginger root.

- Teriyaki Rice Bowl**.....14
Stir fried ginger-teriyaki chicken breast with snow peas, broccoli, red onion, bean sprouts and sweet peppers over fragrant basmati rice.

- 8 layer Lasagna**.....13
This 8 layer Italian classic is handcrafted for each order. Boasting curly mafalda noodles, blended cheeses and our rich and meaty prosciutto marinara sauce, sauteed bell peppers and sweet onions. Served with garlic toast.

Sharing

- Baked Spinach Dip**..... 13
A baked blend of Popeye's performance enhancing spinach, gouda and mozzarella. Served with pita bread wedges and tortilla chips.

- Black Swan Platter**..... 35
This jaw dropping platter will make a great center piece at your table. One full pound of wings (choose from 14 flavours). One full of salt & pepper ribs, yam fries with wasabi mayo dip, 3 artisan style soft pretzels with queso chili, honey mustard and marinara dips, Olive oil brushed and grilled vegetable skewers.

- Ale House Nachos**.....17
Huge stacks of house made tortilla chips layered with a blend of cheeses and topped with, diced tomato, jalapenos, banana peppers, black olives and green onions. Served with sour cream, salsa, and Pico de Gallo sides. Add Toluca spiced beef or Cajun chicken. \$2.50

- ✦ **Fresh Veggie Platter**.....11
A colorful assortment of cherry tomatoes, English cucumber slices, cauliflower and broccoli baby florets, radish roses, carrot and celery sticks. Served with our house made ranch dressing.

We Do Brunch

The Classics & the Creative

With \$5 Caesars Sun 10am-2pm



Bread Hugs

Montreal Smoked Meat.....12

Montreal smoked meat, steeped in our own brine and stacked high on classic white loaf. Served with creamy dijon mustard and a deli pickle.

The Clubhouse Sandwich..... 14

Triple decker done in the classic fashion. Rosemary roasted turkey breast, crisp hickory smoked bacon, lettuce, tomato, cheddar and mayo. Choose: toasted white, whole wheat or tortilla wrap.

Mad Dog.....9

1/4 pound hot dog with grilled sauerkraut, caramelized onions and jalapeno cheese sauce in a steamed bun.

Buffalo Chicken Wrap.....13

Crispy breaded chicken fillets tossed in our fiery hot sauce and baked with Monterey jack cheese. Wrapped in a tomato tortilla. Lettuce, tomato and onion. All the goodness of hot wings wrapped in a tortilla blanket.

Garden Clubhouse Wrap.....13

Try this veggie innovation. Sun dried tomato tortilla wrap with fresh avocado, English cucumber, baby arugula greens, tomato, with olive pesto and bean sprouts. Served with our own mango salsa, on the side.

Rueben Sandwich.....13

Grilled marble rye bread, stacked with thinly sliced pastrami, swiss cheese and sauerkraut. Grainy mustard and dill pickle on the side.

Char Grilled Chicken Club..... 14

Char grilled chicken breast, sharp aged cheddar cheese, hickory bacon, mayo and the garden. Served in a ciabatta toasted bun.

Classic Beef Dip.....13

Slow roasted baron of beef thinly carved and stacked high in a soft baguette. Served with Au jus and horseradish mayo on the side. Add: Sautéed peppers, onions and mozzarella \$2.

Ask Your Server

About Vegetarian Modifications

★ *Gluten Friendly*

Signature Item

Grilled Cheese Shop

Build Your Own Grilled Cheese Masterpiece **\$12**

Choose your bread: Texas Toast, Marble Rye, Whole Wheat, French Loaf
Choose any two: Mild Cheddar, Gouda, Mozzarella, Jalapeno Jack, Swiss, Hickory Bacon, Mac & Cheese, Shaved Ham, Prosciutto, Pastrami, Pepperoni, Crispy Breaded Chicken, Grilled Pineapple, Tempura Onion Rings, Grilled Apple
Choose A Side: Fries, Roast Potatoes, Soup Of the day, Tossed Greens, Caesar Salad, Oil & Vinegar Slaw,
Add Any: \$1^{3/4}

Pub Favorites

Jack Daniels Meatloaf.....16

Our chefs crowning achievement. Top-grade beef chuck meatloaf, wrapped in bacon and topped with our Jack Daniels BBQ sauce. Served with garlic mashed potatoes and sauteed vegetables.

So Cal Fish Tacos.....15

Three heaping tacos with lightly battered crisp cod fillets, wasabi mayo, baby arugula greens, our own crunchy oil and vinegar slaw. Served with a mango salsa on the side. So Cal = South Calgary.

Steak Sandwich..... 17

AAA 8 Oz. New York, smothered in sauteed mushrooms and onions. Served on thick garlic toast. With your choice of any side. House sauce on the side.

Boxing Day Sandwich.....14

Thick cut Texas toast stacked with oven roasted rosemary turkey, savory stuffing, turkey gravy and a tart cranberry relish. The best of Christmas dinner served 365. Your choice of side.

Grilled Chicken Quesadillas.....14

Char grilled chicken breast, sauteed green and red peppers, diced tomato, sweet onion and Jalapeno Jack cheese. Flat top grilled in a flour tortilla. Served with salsa and sour cream.

Fish & Chips.....15

Fresh Atlantic cod fillets, lightly dipped in our signature beer batter and fried golden brown. This British pub favorite is served with a heap of fries and a side of slaw.

Chicken Fingers.....12

Lightly breaded, slightly spicy chicken breast fillets, served with your choice of plum, honey mustard or ranch dip. Your choice of side.

Chicken Monterey.....13

An absolute customer favorite. Char grilled chicken breast, shaved ham and sauteed mushrooms. Melted mozzarella and Mornay cheese sauce baked over thick french loaf. Your choice of side.

Shepherd's Pie.....13

Seasoned lean ground chuck and vegetables, topped with heaps of mashed potatoes and rich gravy. Served with garlic toast on the side.

Your Choice Of Sides:

Fries, Roasted Potatoes, Mashed Potatoes, Soup Of the Day, Tossed Greens, Caesar Salad, Oil & Vinegar Slaw,

Burgers

AAA

100%

Sirloin

1/3 lb.

Pattys

MADE

in house



Crispy Onion Ring Burger..... 14½

Crunchy tempura onion rings, tangy Whiskey Creek BBQ sauce and sharp aged cheddar. Toasted kaiser bun with green leaf lettuce, sliced tomato and a pickle spear.

Bacon Bacon & Cheddar.....14½

Thick double cut hickory smoked bacon and mild cheddar top this charbroiled favorite. With all the groceries.

One Eyed Cheeseburger - The Ultimate Hangover Burger.....16

This diner inspired beauty topped with grilled shaved toupee ham and an over easy fried egg. Sharp cheddar melted over our 1/3 lb patty. Lettuce, tomato, mayo and Spanish onion and pickle spear on a toasted kaiser bun.

Kick Ass Cajun Burger.....14

Spicy in all the right ways. Creole cajun seasoned burger topped with our own sauteed banana pepper hot sauce. Melted jalapeno jack cheese and all the groceries. Messy, delicious and hot as HE...double hockey sticks.

Smoked Gouda & Mushroom.....14

Smokey gouda cheese and garlic butter sauteed mushrooms. Topped with green leaf lettuce, tomato, Spanish onion and chipotle-mayo.

Thin Crust Pizza

Hawaiian.....15

Smokey capicola ham and grilled pineapple. Loaded with mozzarella cheese over a zesty marina sauce.

The Carnivore..... 15

The Carnivore Stacked with ham, pepperoni, salami and stringy mozzarella cheese over zesty marinara tomato sauce.

Load Me Up..... 16

Thin sliced pepperoni, mushrooms, Spanish onion, banana peppers, red and green bell peppers, pineapple, black olives and tomato.

Ask **WHAT'S**

On Tap & In the Wine Rack

Happy Endings

Cast Iron Skillet Cookie.....7

A warm gooey chocolate chip cookie made to order and great for sharing. Baked in a cast iron skillet, drizzled with caramel and chocolate fudge. Served with vanilla ice cream on the side.

Black Swan Ale House @Blackswanale

For pickup or catering order at: info@blackswanalehouse.com

