

WELCOME

House made spiced popcorn **G D**

SHARE

Patatas Bravas, red wine reduction, manchego cheese, arugula, white truffle oil **G V 17**

14-hour beef short rib bites (6), béarnaise sauce, buttermilk fried onions **G 19**

Vegan lettuce wraps, coconut cauliflower, harissa spiced protein, pickled vegetables **G D V 18**

Country Lane chicken wings (6), gochujang sauce, kimchi **G D 21**

Charred tomato, candied pecan & yellow beets, arugula, Noble Meadows goat cheese, balsamic **G 18**

Valbella Charcuterie and Canadian cheese board **28**

MAIN



NINETEEN TWELVE BURGER 22

Brandt Lake Wagyu, Bear and Flower bacon, Sylvan Star gouda cheese, Burwood gin ketchup, chop chop salad, toasted onion bun

choice: kennebec fries or salad

BEAR AND FLOWER TOMAHAWK PORK CHOP, KOBE STYLE 45

Fork smashed potato, green beans, yellow beets



PAN-FRIED STEAK +FRITES 32

AAA Alberta striploin, horseradish popover, sautéed mushrooms, Kennebec fries, Burwood gin ketchup, salad, toasted onion bun

SHRIMP PROVENÇAL 32

Flambéed shrimp, creamy polenta, bacon lardons, green beans

SOFFRITO MEZZELUNE PASTA 27

Winter squash, fennel, roasted walnut oil, sage

add: shrimp Provençal 8

SMOKED COUNTRY LANE CHICKEN 29

Mesquite smoked, Jalapeño corn fritter, roasted potato, green beans

FINISH

WARM APPLE TART 10

Caramel sauce, crème anglaise, Highwood crossing and almond crumble

CHOCOLATE PRETZEL 10

Candied pecans, milk chocolate sauce, Village vanilla ice cream



Grown right. Here.
The Calgary Stampede proudly embraces our agricultural roots and social responsibility by featuring ingredients from local producers and farmers.



BAR 1912 | bigfour!

G Gluten-free

V Vegetarian

D Dairy-free

BAR
NINETEEN
TWELVE



CHOICE (per OZ)



Old Fashioned

Raw sugar + cherry + orange peel

CHOICE OF BOURBON:

Jack Daniel's No. 7 **10**

Jack Daniel's Single Barrel **13**

Maker's Mark **13**

Basil Hayden **14**

Blanton's Original **21**

CHOICE OF BITTERS:

Scrappy's Lavender

Ms. Better's Black Pepper + Cardamom

Bittermens Xocolatl Mole bitters

Ms. Better's Sumac Kiwi Bitters



El gran Jefe

Cherry + agave syrup + Bittermens Xocolatl Mole bitters

CHOICE OF TEQUILA:

Volcan Blanco **10**

Patrón Silver **14**

Patrón Añejo **18**

SPIRITS (1 OZ)

VODKA

Ketel One **9**

Burwood **9**

Grey Goose **10**

GIN

Bombay Sapphire **9**

Burwood **9**

Eau Claire Parlour **10**

Tanqueray Rangpur **10**

Hendrick's **11**

RUM

Bacardi Superior **9**

Bacardi Black **9**

Bacardi Oakheart Spiced **9**

TEQUILA

Volcan Blanco **10**

Patrón Silver **14**

Patrón Añejo **18**

WHISKY

Dark Horse **8**

Crown Royal Rye **9**

Jack Daniel's Old No. 7 **10**

Jack Daniel's Single Barrel **13**

Maker's Mark **13**

Basil Hayden **14**

Blanton's Original **21**

SCOTCH

Glenlivet 12yr **10**

Springbank 15yr **12**

Glenmorange 10yr **12**

Tullibardine Sovereign **13**

Glenmoreanngge Lasanta **13**

Nikka from the Barrel **13**

Ardbeg 10yr **17**

Oban 14yr **17**

Johnnie Walker Blue **28**

LIQUEURS

Baileys **8.25**

Kahlua **8.25**

Grand Marnier **8.25**

Sambuca **8.25**

Amaretto **8.25**

BEER + CIDER

Kokanee **9**

Budweiser **9**

Bud Light **9**

Stella Artois **9.5**

Goose Island IPA **9.5**

Mill Street Organic **9.5**

Hoegaarden **10**

Bud Light Orange **9**

Okanagan Apple Cider **9**

NON-ALCOHOLIC

Soft Drinks **4**

Budweiser Prohibition **7**

Badoit Mineral Water **7**

CURATED (2 OZ)



Green Tea Infused Martini **13**

Green tea steeped Bombay Sapphire gin, dry vermouth, ginger infused cucumber ribbons, candied ginger



Cattleman Mule **13**

Bacardi Oakheart spiced rum, Fentimans ginger beer, lime wedge



The Opening Act **13**

Crème du Violette, lime juice, prosecco, rose water, butterfly pea flower



Rhuby Slippers **14**

Rhubarb infused RAW Vodka, Domaine De Canton, Lemon Juice, Ms. Better's Sumac Kiwi Bitters



Rye's the Limit **14**

Honey Comb Infused RAW White Whiskey, Apple Cider, Lemon Juice



Wobbly Cobbler **14**

Bacardi Superior, Citrus, Apple & Cinnamon Syrup, Ms Better's Miraculous Vegan Foamer



Seasonal Glühwein **12**

Ask your server for today's freshly prepared offering of this classic winter warmer!



Mocktail **7**

Creative non-alcoholic cocktail prepared by our bartenders

WINE

BUBBLES + ROSÉ

	GLS (50Z)	BTL
Prosecco Valdo Marca Oro DOCG (Italy)	10	50
Château Gassier Sables d'Azur (France)	10	50
Veuve Clicquot Brut (France)		160

WHITE

Monteci Delle Venezie Pinot Grigio (Italy)	9	45
Dr. Thanisch Riesling (Germany)	10	50
Rapura Sauvignon Blanc (New Zealand)	10.5	52
Mission Hill Five Vineyards Pinot Blanc VQA (Canada)		52
Kendall Jackson Vintner's Reserve Chardonnay (United States)	12	60
Freemark Abbey Viognier (United States)		65
Tinhorn Creek Chardonnay VQA (Canada)		67

RED

Sangria Lolea Red (Spain)	9	45
Viña Cobos Felino Malbec (Argentina)	11	55
Trim Cabernet Sauvignon (United States)	11	55
Nk'Mip Pinot Noir VQA (Canada)	13	65
Bala Perdida Grenache Tintorera (Spain)	13	65
Sandhill Syrah VQA (Canada)		65
Tenuta di Arceno Chianti Classico (Italy)		65
Fableist Cabernet Sauvignon (United States)	15	75

LARGE FORMAT (MAGNUM)

L'ostal Cazes Rose (France)		99
Brancaia Tre (Italy)		125
Veuve Clicquot Brut (France)		310
Terralsole Brunello (Italy)		325

RESERVE

Le Volte dell'Ornellaia (Italy)		75
Nk'Mip Qwam Qwmt Syrah (Canada)		80
Edge Napa Valley Cabernet Sauvignon (United States)		85
Mosaic Hillside Winery Meritage (Canada)		99
Viña Cobos Bramare Luján De Cuyo (Argentina)		120
Jamieson Ranch Double Lariat Cabernet Sauvignon (United States)		150

BAR
NINETEEN
TWELVE

