



# GRAZERS

FRESH LOCAL SAVOURY

## DAILY DRINK SPECIALS

### Monday

\$6

Feature  
Cocktail  
1 oz.

### Tuesday

\$6

Margaritas  
1 oz.

### Wednesday

\$6 | \$24

6 oz. | *Bottle*

Wine  
*Calgary Zoo  
Exclusive Wine*

### Thursday

\$24

Bartender's  
Bucket of  
Beer  
341, 355 ml  
*Pick 4*

### Friday

\$6

Feature  
Cocktail  
1 oz.

### Saturday

\$6

Jungle Rum  
Punch  
1 oz.

### Sunday

\$6

Caesars  
1 oz.

## NON-ALCOHOLIC DRINKS

### Soft Drinks, Juice and Milk \$3.50

Pepsi, Diet Pepsi, 7-Up, ginger ale, orange juice, root beer, cranberry juice, apple juice, 2% milk

### Coffee, Tea and Hot Chocolate \$3.50

Starbucks coffee, assorted Teavana Teas, hot chocolate

### Home Brewed Iced Tea \$5

Steeped tea with lemon and sugar

### Jungle Juice \$5

Pineapple juice, orange juice, ginger ale  
*Garnished with fresh lime*

### Iced Coffee \$5

Glass of ice with hot coffee, side of cream and sugar

### Frozen Hot Chocolate \$5

2% milk blended with chocolate and ice

## DESSERTS

### Flourless Chocolate Cake \$8

Field berry compote, whipping cream, fresh berries

### Seasonal Crème Brulee \$10

Whipping cream, fresh berries



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## BEVERAGE MENU

### BEER & COOLERS

#### **Beer & Coolers** \$8.00 (341ml, 355 ml)

Kokanee  
Stella Artois  
Corona  
Big Rock Traditional  
Moosehead  
Coors Light  
Big Rock Creek Cider  
Social lite Vodka Soda  
Wild Rose Wraspberry

#### **Craft Beer** \$10.00 (473 ml)

Artisan Local Craft *rotational-ask your server*  
Annex Good Authority Golden Ale  
Zero Issue Multiverse Pale Ale  
Wild Rose Velvet Fog

### HIGHBALLS (1 OZ.)

#### **Highballs** \$8.00

*Vodka:* Skyy  
*Gin:* Bombay Sapphire  
*Rum:* Captain Morgan  
*Whiskey:* Canadian Club  
*Tequila:* Espolon Reposado  
*Bourbon:* Wild Turkey

#### **Enhancements** \$10.00

*Vodka:* Grey Goose / Wild Life  
*Whiskey:* Crown Royal / Bridgeland Taberbon  
*Scotch:* Auchentoshan 3 Wood Bow  
*Cognac:* Hennessy VSOP  
*Tequila:* Patron Silver  
*Gin:* Eau Claire Gin  
*Liqueurs:* Forty Creek Cream / Grand Marnier

### WINE (BY THE GLASS)

#### **House Wine** \$8.00 (6 oz.) • \$10.00 (9 oz.)

*White:* Calgary Zoo Exclusive Sauvignon Blanc  
*Red:* Calgary Zoo Exclusive Cabernet Sauvignon

#### **Superior Wine** \$12.00 (6 oz.) • \$14.00 (9 oz.)

*White:* 2019 Gray Monk Pinot Gris BC  
*Red:* 2018 Red Rooster Cabernet Merlot BC VQA

### SIGNATURE COCKTAILS

#### **Lime Margarita** \$10.00

Blended lime margarita with tequila (1.5 oz.), traditional salt rim and fresh lime

#### **Zoo Sangria** \$10.00

Calgary Zoo exclusive wine (6 oz.) with Jungle Juice, fresh macerated seasonal fruit and citrus

#### **Jungle Rum Punch** \$10.00

Pineapple, orange, ginger ale and rum (1.5 oz.), garnished with fresh lime



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## SMALL PLATES

### Daily Chef Inspired Soup \$8

House baked focaccia

### Zaatar Spiced Hummus \$10

House made crackers

### Cheesy Garlic Focaccia Toast \$9

Mozzarella, marinara

### Hand Cut Fries \$8

Garlic aioli

### Ponzu Pork Belly Bites \$16

Citrus Ponzu sauce, Zoo grown micro greens

### Smoked Chicken Wings \$16

Salt and Pepper, Smoky BBQ, House Hot Sauce  
Served with carrot sticks and ranch dip

### Country Fried Squash \$14

Vegan chipotle lime dip

### Mexican Street Nachos \$16

Corn tortilla chips, nacho cheese, grilled corn and black bean succotash, pickled jalapeno, Broxburn bell pepper, cherry tomato Fresca, black olives, salsa, sour cream

*Add ons: guacamole \$3, Bowden Farm chicken breast \$5, Alberta AAA beef short rib \$7*

## LARGE PLATES

All the below will be served with your choice of the following sides: Hand cut fries, soup of the day, side garden salad

### Ocean Wise Fish Tacos (3) \$21

Tortilla, cod, charred pineapple salsa, chipotle and lime sour cream

### Grilled Chicken Focaccia Club \$21

Focaccia bread, arugula, Applewood smoked cheddar, bacon, garlic aioli

### Alberta AAA Beef Short Rib Steak Sandwich \$24

Focaccia bread, crispy onion, peppercorn sauce

### California Beyond Burger \$20

Vegan bun, arugula, heirloom tomato, guacamole

## SALADS & BOWLS

### Zoo Wedge Salad \$18

Double smoked bacon, local cherry tomato, blue cheese, pickled red onions, Green Goddess, Iceberg lettuce

*Add Bowden Farm Chicken Breast \$5*

*Add Alberta AAA beef short rib \$7*

### Caesar Salad \$17

Romaine, Zoo Grown kale salad, brown butter croutons, double smoked bacon

*Add Bowden Farm Chicken Breast \$5*

*Add Alberta AAA beef short rib \$7*

### Alberta Beef Short Rib and Wild Mushroom Ravioli \$23

Rustic tomato sauce, basil, confit tomato, crostini

### Eggplant "Parmesan" \$20

Zucchini threads, confit tomatoes, crispy basil, crostini