



GRAZERS

FRESH LOCAL SAVOURY



Greens

From the Garden ^{GF,DE,V,VF}

HydraGreens lettuce, cherry tomato, cucumber, watermelon radish, fig balsamic vinaigrette
14

Zoo Grown Cobb Salad

Zoo Grown lettuce, baby kale, Taber corn, *Broxburn* tomato, avocado, *Mans Eggs* boiled egg, bacon lardon, chicharron BBQ soil, pickled potato, yogurt green goddess dressing
17

Farm to Table Beet and Tomato Salad ^{GF,V}

Organic beet, *Broxburn* tomato, goat cheese mousse, candied pecan, arugula, honey mustard vinaigrette
18

Add it on:

Chicken Breast 7 | Grilled Shrimp [3 pc] 7 | Tofu 5



Savour the essence of local flavors and artisanal craftsmanship at Grazer's, where each dish is crafted from the freshest ingredients sourced from Canadian farms, local vendors, and our own zoo gardens, creating a dining experience that is both refined and uniquely unforgettable.

Shareables

Pork Belly Bao Buns [3] ^{DF}

Lemongrass maple bourbon glaze, pickled carrots and radishes, scallions, toasted sesame seeds
16

Grazer's Wings [1lb]

Served with shaved celery, carrots, and Boursin blue cheese dip
Choice of: hot buffalo, smokey BBQ, lemongrass Thai, or salt & pepper
19

Avocado Dip ^{DE,V,VF}

Freshly smashed avocado, and pico de gallo, with cold pressed canola oil. Served with sour dough crostini
13

Lettuce Wraps [Chicken ^{DF} or Tofu ^{DE,V}]

Toasted cashew nuts, tangy sweet and spicy hoisin, green onions, sriracha aioli, crispy wontons
20

Truffle Parmesan Frites ^V

Golden French fries tossed with truffle oil and parmesan. Served with a side of roasted garlic aioli
12

Handhelds

Togarashi Shrimp Tacos [3 pc] ^{OW}

Grilled Selva shrimp, Asian veggie slaw, togarashi aioli, pickled onions. Served with a side of pico de gallo and corn chips
22

Handhelds Below Served With Your Choice of: Fries | Garden Salad
Upgrade To Truffle Parmesan Fries For \$3

18-Hour Smoked Brisket Steak Sandwich

Smoked brisket, house baked focaccia, horseradish aioli, caramelized onions, and *Sylvan Star Grizzly* gouda cheese, natural pan jus
25

Crispy Chicken Sandwich

Pickle-brined chicken thigh, 'nduja aioli, shaved fennel and celery slaw in a white balsamic vinaigrette, and agrodolce pickled red onions, tuxedo bun
23

Grazer's Signature Burger

Angus beef bacon, applewood smoked cheddar, caramelized onion jam, beefsteak tomato, shredded lettuce, pickles, truffle aioli, brioche bun. Substitute a gluten-free bun for \$2
24

Mains

Thai Curry Bowl ^{GF,DF}

Grilled tiger prawns, coconut black sweet jasmine rice, seasonal vegetables, red Thai curry sauce
25

Wild Mushroom Gnocchi ^V

Wilted spinach, sundried tomato, wild B.C. mushrooms cream sauce, truffle oil
22

Poke Bowl ^{GF,DE,V,VF}

Oven baked watermelon, mango, edamame, fresh avocado, Taber corn, coconut black sweet jasmine rice, crispy kale, soy ginger lime emulsion, togarashi aioli
20

Add it on:

Chicken Breast 7 | Grilled Shrimp [3 pc] 7 | Tofu 5

