

# FROSTY fox

## STARTERS

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- FIRE DUSTED CALAMARI** 16<sup>50</sup>  
deep fried calamari  
chipotle honey dip
- PUB STYLE CHICKEN WINGS** 17<sup>50</sup>  
BBQ, honey garlic, hot sauce,  
salt & pepper, teriyaki, honey, hot
- Ⓟ **CLASSIC NACHOS** 17<sup>50</sup>  
house-fried tortilla chips, cheddar  
cheese, tex-mex style veggies, pickled  
jalapeño, salsa, guacamole, sour cream
- + chicken 5  
+ beef 5
- MAC & CHEESE BAKED POTATO** 10<sup>50</sup>  
creamy cheesy macaroni with bacon  
baked in potato skins
- Ⓟ **CRISPY CAULIFLOWER BITES** 10<sup>50</sup>  
fried battered cauliflower, sweet  
chili sauce, green onion
- Ⓟ **FRIED ARANCINI** 12<sup>50</sup>  
deep fried rice balls, marinara & spicy  
cheese sauce

## SNACKS

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- Ⓟ **YAM FRIES** 10  
with chipotle honey aioli
- Ⓟ **CRISPY ONION RINGS** 10  
with roasted garlic remoulade
- Ⓟ **SPICY CURLY FRIES** 10  
with green onion aioli
- Ⓟ **HOUSE CUT FRENCH FRIES** 10  
with your choice of dip
- CLASSIC CANADIAN POUTINE** 12  
house cut fries, cheese curds &  
beef gravy

## SOUPS & GREENS

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- Ⓟ **SIGNATURE SOUP** 10  
a rich blend of broccoli, fresh cream and smooth velvety cheeses. Served with a cheddar scone.
- Ⓟ **SPICY THAI SALAD** 15<sup>50</sup>  
roasted sesame, fried tofu, corn, carrot, cucumber, shredded red cabbage, sweet basil, cilantro, spicy sunflower seeds, spicy thai dressing
- KALE CAESAR SALAD** 15<sup>50</sup>  
shredded kale, shaved parmesan, kale caesar dressing, chickpea croutons
- Ⓟ **MESCLUN GREEN SALAD** 14<sup>50</sup>  
mesclun greens, avocado, cucumber, tomato, pickled beet, goat cheese, lime cilantro vinaigrette
- + chicken 5
  - + beef 5
  - + shrimp 7

## BURGERS & SANDWICHES

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SERVED WITH YOUR CHOICE OF FRIES, SOUP OR GARDEN SALAD

- FROSTY CLASSIC BURGER** 14<sup>50</sup>  
housemade 8oz beef patty, pickled red & green cabbage slaw, burger relish
- HOUSE BURGER** 16<sup>50</sup>  
housemade 8oz beef patty, cheddar cheese, bacon, pickled red & green cabbage slaw, signature burger sauce, onion rings
- Ⓟ **VEGGIE BURGER** 15<sup>50</sup>  
spicy black bean, caramelized onion, pickled red & green cabbage slaw, avocado, cucumber
- CRISPY CHICKEN BURGER** 17<sup>50</sup>  
crispy chicken, tangy mozzarella cheese, bacon, pickled red & green cabbage slaw, signature burger sauce, onion rings
- GREAT NORTHERN BURGER** 18<sup>50</sup>  
house made beef patties, sautéed mushroom, bacon, cheddar and swiss cheese, pickled red & green cabbage slaw, signature burger sauce, onion rings
- “TOP OF THE HOUSE” CLUB SANDWICH** 15<sup>50</sup>  
chicken, lettuce, bacon, tomato, cheese, egg, classic mayonnaise
- STEAK SANDWICH** 19<sup>50</sup>  
8oz Alberta beef, caramelized onion, sautéed mushroom on garlic toast

## FLAT BREADS

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- CALIFORNIA CHICKEN** 13<sup>50</sup>  
sweet peach BBQ sauce, grilled chicken, peppers, mozzarella cheese, fresh avocado
- ARUGULA CHORIZO** 14<sup>50</sup>  
basil pesto, caramelized pineapple, chorizo, mozzarella, fresh arugula, balsamic glaze
- SURF ‘N TURF** 16<sup>50</sup>  
classic marinara, caramelized onion, sautéed mushroom, diced beef, baby shrimp, mozzarella cheese, HP® ranch

# MAINS

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**BUTTER CHICKEN** 18<sup>50</sup>

zesty butter chicken, coconut rice,  
naan

Ⓟ **THAI RED CURRY BOWL** 18<sup>50</sup>

housemade red curry sauce,  
coconut rice

**ULTIMATE GINGER BEEF BOWL** 18<sup>50</sup>

stir-fried beef, assorted veggies,  
jasmine rice

**BEER BATTERED FISH & CHIPS** 18<sup>50</sup>

haddock served with tartar sauce &  
coleslaw

**BEER CAN CHICKEN** 22<sup>50</sup>

crispy potato wedges, coleslaw &  
garlic toast

**HALF RACK OF RIBS** 24<sup>50</sup>

smoked Alberta pork half rack,  
crispy potato wedges,  
coleslaw & garlic toast

**SALMON** 26<sup>50</sup>

seven bean ragout, bacon & citrusy  
Greek salsa

# ALL DAY BREAKFAST

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**TWO EGGS YOUR WAY** 12<sup>50</sup>

choice of bacon, ham, sausage, with  
hashbrown & toast

# DESSERTS

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Ⓟ **PEANUT BUTTER & JELLY** 5

**DOUGHNUT SANDWICH**

vanilla ice cream

Ⓟ **MINI CHOCOLATE** 5

**HAZELNUT BEIGNET**

vanilla ice cream



# BEER

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## DRAUGHT

	20 OZ	60 OZ
Budweiser®	7	20
Stanley Park Brewery 1897 Amber®	7	20
Guest Tap	7	20
Stella Artois®	8	23

## BOTTLE / CAN

Coors Light®	Michelob® Ultra	7
Coors® Banquet	Miller® Genuine Draft	
Budweiser®	Molson Canadian®	
Bud Light®	Kokanee®	
Corona®	Seasonal Craft Beer	
Alexander Keith's®		
Guinness®		8
Budweiser® Prohibition		5

## COOLERS

Smirnoff Ice® Original	Somersby® Cider	7
Alive Mixed Berry		

# WINE

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## WHITE

	6oz	9oz	BOTTLE
Villa Teresa Pinot Grigio (Organic) VENETO, ITALY	8	11	30
Sileni Cellar Sauvignon Blanc MARLBOROUGH, NZ	8	11	30
50th Parallel Pinot Gris OKANAGAN, B.C			45
Quails' Gate Chardonnay OKANAGAN, B.C			45
Lake Sonoma Chardonnay CALIFORNIA, USA			45
Mission Hill Reserve Sauvignon Blanc OKANAGAN, B.C			60

## RED

Villa Teresa Merlot (Organic) VENETO, ITALY	8	11	30
Handcraft Petite Sirah CALIFORNIA, USA	8	11	30
Decero Malbec MENDOZA, ARGENTINA			45
Chateau Pesque Terrases RHONE VALLEY, FRANCE			45
Quails' Gate Merlot OKANAGAN VALLEY, BC			45
Castle Rock Cabernet Sauvignon CALIFORNIA, USA			45
Mission Hill Reserve Shiraz OKANAGAN VALLEY, BC			60

## SPARKLING

Bottega Vino dei Poeti Prosecco VENETO, ITALY	8	MINI BOTTLE	
Villa Sandi Prosecco VENETO, ITALY	35	BOTTLE	

# SPIRITS

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## HOUSE SPIRITS

Polar Ice® Vodka

Gordon's® Dry Gin

Gibson's® Finest Sterling Edition

Kōloa Dark Rum

Appleton Estate® Rum

Captain Morgan® Spiced Rum

Bacardi® White Rum

El Fogonero Tequila Reposado

Buffalo Trace® Bourbon

**7** PER OZ

## PREMIUM SPIRITS

Grey Goose® Vodka

Hendrick's® Gin

Crown Royal® Special Reserve

Dzama de Madagascar White Rum

Plantation® Jamaica Rum Vintage

Longueeau®-VSOP

Patron® Silver Tequila

**8** PER OZ

## SCOTCH

Auchentoshan® *12 year*

Bowmore® *12 year*

Glenmorangie® *12 year*

Glenfiddich® *15 year*

Macallan® Gold

Dalmore® 15 YEAR

**7** PER OZ

**7** PER OZ

**8** PER OZ

**9** PER OZ

**10** PER OZ

**12** PER OZ

# SIGNATURE COCKTAILS

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## WINTER SANGRIA

10

2 oz. red moscato, 2 oz. prosecco, 1/2 oz. Jack Daniel's® tennessee fire, cranberry juice, ginger ale, fresh fruit garnish

## MOSCOW MULE

8

1 oz vodka, ginger beer, lime juice, simple syrup, lime wedge & mint garnish

## BURNED STONE OLD FASHIONED

10

1 oz. bourbon, 1/2 oz. kahlua, 1/2 oz. grand marnier®, dash of angostura bitters, stirred & poured over fresh ice, orange zest & cherry garnish

## FIRE & BROOMSTONE CAESAR

10

2 oz. vodka, Tabasco®, worcestershire, chef's in-house bbq sauce, Clamato®, pickle juice, spicy pepper medley rim with spicy bean & lime garnish

## THE "HAMMER" SPIKED CIDER

10

1 oz. Hendrick's® Gin, 1 oz. peach schnapps, pineapple & orange juice, bar lime, club soda, mint garnish

## FROSTBITE

10

3 oz. Somersby® Apple Cider, 3 oz. ginger beer, 1 oz. apple vodka, cranberry juice, fresh lime juice, lime wedge garnish

# SIGNATURE HOT DRINKS

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## HOT “SHOT ROCK” TODDY 7

1/2 oz. Appleton® Rare Rum, 1/2 oz. apricot brandy, hot apple cider, honey, garnished with cinnamon stick & orange wheel

## THE “EXTRA END” HOT COCOA 7

1/2 oz. peppermint schnapps, 1/2 oz. butter ripple, 1 oz. fresh cream, hot chocolate, whip cream, chocolate sliver & cherry garnish

# NON ALCOHOLIC

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## FRESH BREWED COFFEE 2

## SELECTION OF TEAS 2

## HOT CHOCOLATE 2

## MILK 3

## JUICE 3

## ASSORTED POP 3



# FROSTY fox

## kids menu

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all items served kid-sized with house cut fries

**Chicken Tenders** 9

with plum sauce for dipping

**Grilled Cheese** 9

just like mom's

**Cheese Quesadilla** 9

flour tortilla, cheddar cheese

**Mac & Cheese** 9

elbow macaroni in a creamy sauce

**Cheeseburger** 9

with your choice of condiments

## sides

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**Fries & Gravy** 8

**Scoop of Vanilla Ice cream** 3

served with chocolate sauce

