

June is Beef Month in #YQR

Cocktails

#CowboyCaesar • \$8

Saskatchewan's Greatest Cocktail!
Last Mountain Dill Pickle Vodka, Clamato, 'Burnt
Canoe' Steak Spice rimmer, Frank's Hot
Sauce, Canadian Beef Rouladen Garnish

Maple Old Fashioned • \$10

Last Mountain Whisky, Angostura Bitters,
Maple Syrup, Canadian Beef Jerky Garnish

Appetizers

Beef Dip Sliders • \$14

'Burnt Canoe' Steak Spice Slow Roasted Canadian
Beef with Beef Jus, and a side of Pickles

Tacos con Carne de Hongos • \$15

'Burnt Canoe' Infused Grilled Canadian Beef Steak
Tacos with Sautéed Tomatoes, Jalapeños,
and Mushrooms with Goat Cheese.
Topped with Shredded Lettuce

Mains

Curried Beef 'Tajine' • \$18

'Moose of Mumbai' Slow Stewed Indian Curried
Canadian Beef, Carrots, Celery, Onion and Beets
with a Tomato-Paprika Sauce.
Served with Flatbread

Steak & Mash • \$23

Canadian Beef Steak Rubbed with 'Burnt Canoe'
Steak Spice, Dill Mashed Potatoes, Last Mountain
Dill Pickle Vodka Brown Butter Sauce,
Sautéed Kale and Baby Tomatoes



**Turn Me
Over to Win!**