

June is Beef Month in #YQR

Cocktails

#CowboyCaesar • \$7

Saskatchewan's Greatest Cocktail!

Last Mountain Dill Pickle Vodka, 'Burnt Canoe'

Steak Spice rimmer, Clamato

House-Smoked Canadian Beef Jerky garnish

Smoked Whisky Sour • \$7

Last Mountain Whisky, Fresh Lemon,

Smoky Syrup, Bitters

Appetizers

Bacon-Wrapped Burnt Ends & Blue Cheese • \$12

Our Famous Canadian Beef Brisket Smoked for 8 hours, then Wrapped in Bacon and Smoked for another 4 hours for Good Measure.

Served with Blue Cheese Dip

Grilled Beef Short Ribs • \$13

Canadian Beef Short Ribs Rubbed with 'Flaming Toque' Smoky Spice, Grilled over High Heat,

Brushed with Tanguy Last Mountain

Vodka-BBQ Sauce

Mains

12-Hour Brisket •

6 oz/\$21 10 oz/\$24

Canadian Beef Brisket Smoked for 12 Hours,
Choice of 2 sides

Steak Frites • \$18

Canadian Beef Steak Dry Rubbed with 'Burnt Canoe' Steak Spice. Golden House-Cut Fries, Last Mountain Whisky Jus Reduction



**Turn Me
Over to Win!**