

June is Beef Month in #YQR

Cocktails

#CowboyCaesar • \$11

Saskatchewan's Greatest Cocktail!
Last Mountain Dill Pickle Vodka, 'Burnt Canoe'
Steak Spice rimmer, Classic Caesar Mixings and
Spicy Pickled Canadian Beef Steak Bite Garnish

Gin Martini • \$14

A Crisp Classic with Last Mountain Gin and a
whisper of Vermouth. Served with Spicy Pickled
Canadian Beef Steak Bite Garnish

Appetizers

Beef Taco • \$13

Last Mountain 306 Whisky & Spiced
Marinated Canadian Beef Bavette, Chipotle Sour
Cream, Shredded Cabbage, Fresh
Jalapeno, Fruit Salsa, Green Onions,
in a Corn Tortilla.

Maui Ribs • \$14

'Moose of Mumbai' Canadian Beef Maui Ribs
with Creamy Raita

Mains

Belle Burger • \$20

'Burnt Canoe' seasoned 8 oz Chuck burger, topped
with a Maple Braised Canadian Short Rib and
Canadian Cheddar Cheese. Brioche Bun, Lettuce,
Tomato, Spicy Onion Aioli and House Cut Chips

Corned Beef • \$19

8 oz House Cured Canadian Corned Beef, Brioche
Baguette, Last Mountain Gin Braised Cabbage,
Swiss Cheese, London Belle Sauce. House Cut Chips

Dessert

PB and C • \$9

A Rich and Crunchy Base of Chocolate and
Peanut Butter Topped with
Dark Chocolate Mousse, Sprinkled with Chunks of
Crispy Candied Canadian Beef Bacon



**Turn Me
Over to Win!**