

Cocktail Snacks

BEER BREAD BOARD - 8 V
Toasted beer bread, fruit preserves
seasonal compound butter

SMOKED OLIVES - 6 V|GF|DF
Mediterranean mix

PAKORA - 8 V|GF
Spiced vegetable fritters, Raita,
pickles, cilantro

SWEET N' SPICY BAR NUTS - 7 V|GF|DF
Spiced mixed nuts, Burwood honey

SPICY CHEDDAR POPCORN - 3 V|GF
Popcorn, house-made spicy cheddar
seasoning

STEAK SKEWERS - 9 GF
Mediterranean spiced yogurt,
salsa verde

PORK BELLY SKEWERS - 9 DF|L
Hot honey glaze

MUSHROOM SKEWERS - 9 V|DF|GF
Maple miso marinade

Share Plates

HOUSE CHIPPED FRIES - 14 GF
truffle/parmesan, dill pickle or mango chipotle
Comes with garlic aioli dip

WINGS (1lb) - 20 GF
dry: salt n' pepper or mango chipotle
wet: hot, honey hot, or creamy dill

WHIPPED FETA & OLIVES - 15 V|L
Goat feta, Burwood's honey Medica,
pistachios, house-made flatbread
GF pita available

BLOODY MARY PRAWN DIP - 16 GF
Lemon poached prawns, pickled asparagus,
bacon bits, chipotle tortilla chips

TUNA TATAKI - 18
Seared albacore, togarashi, cucumber,
gochujang aioli, wontons, grapefruit gin ponzu

CRISPY CAULIFLOWER - 15 V|GF|DF
Vegan battered cauliflower, lemon tahini,
sesame

CHARCUTERIE - 32
Assorted meats and cheeses with fruit preserves,
house-made pickles and beer bread

BYO PORK BELLY BAO - 18
Bao buns, crispy pork belly, gochujang aioli,
hoisin, pickles, cilantro, peanuts

BURRATA & FOCACCIA - 20 V|L
Cherry tomatoes, green goddess,
burnt honey, salsa macha, house focaccia

BEET HUMMUS AND CUCUMBERS - 12 V|GF|L
Lime and cilantro marinated cucumbers,
feta, salsa macha, spiced chips

MANGO CHIPOTLE NACHOS - 22 V|GF
House-fried corn chips, lime crema,
mango salsa, tangerine chili olives, fresh
jalapeño, smoked gouda

Add Guacamole - 3
Add Mango Habanero Chicken - 8

Salads

BATTLEFORD CAESAR - 18 GF
Romaine, Grana Padano, bacon bits, crispy
garlic chickpeas, dill and garlic dressing

GARDEN GODDESS SALAD - 18 V|GF|L
Roasted zucchini, charred corn, cherry
tomatoes, pickled red onions, kale, quinoa,
green goddess dressing, candied pepitas,
Grizzly gouda

SUMMER BERRY SALAD - 18 V|GF
Blueberries, watermelon, arugula, spinach,
chevre espuma, pistachio dukkah, triple berry
gin balsamic dressing

THAI NOODLE SALAD - 18 GF|DF
Glass noodles, cabbage, red onion, shiitakes,
herbs, roasted peanuts, classic sesame and
fish sauce vinaigrette

Salad Add-Ons:
Chicken or Mango Habanero Chicken 8
Steak 15|Tuna 10|Prawns 10|Salmon 15

Forno Pizzas

THE BOTANIST - 23 V

Pesto, mozzarella, mushroom, cherry tomato,
roasted zucchini, feta, truffle

NEW AGE COWBOY - 24

San Marzano tomato sauce, sopressata,
bündnerfleisch, mozzarella, red onion,
cowboy candy

THE BEE KEEPER - 19 V|L

San Marzano tomato passata, mozzarella,
fior di latte, basil, Burwood honey

PESTORONI - 24

Pepperoni, San Marzano tomato sauce,
mozzarella, pesto

Add: Bacon – 5 Gluten-Free Crust – 5
Chicken or Mango Habanero Chicken – 8

Handhelds

MEDITERRANEAN CHICKEN PITA - 22 GF

Tahini, Greek pico, tzatziki, cilantro

THE CAVALRY BURGER - 20 L

5 oz beef chuck patty, house-made ketchup,
garlic aioli, LTP, American cheese

Burger Add-Ons:

Fried Egg|Bacon|Guacamole
Brie - 3

SMOKY CHICKEN BURGER - 22

Grilled chipotle chicken breast, bacon jam,
smoked blue cheese buttermilk sauce,
arugula, tomato, pickles

All handhelds come with our
house cut fries

Side upgrades: caesar salad, goddess salad
truffle fries, chipotle fries, dill fries - 3
GF bun - 4

Entrees

BIG ASS STEAK - 90

32oz Bone-in Alberta ribeye, black garlic ponzu sauce,
sesame scented aligot potatoes, broccolini

SAUSAGE ORECCHIETTE - 21 L

Herbed vodka tomato sauce, spicy Italian sausage,
sundried tomatoes, Grana Padano

ROSÉ PASTA - 20 V

Tagliatelle, burrata, crispy basil

GRILLED LION'S MANE MUSHROOM - 28 V|GF|DF|L

Spiraled fresh veggies, Nước chấm chay,
glass noodles, nori crumble

COCONUT GREEN CURRY SALMON - 32 GF

Pan-seared Coho salmon, coconut rice,
spiraled vegetables, Thai herbs,
coconut green Thai curry sauce

BLACKENED CHICKEN - 28 L

Chipotle-spiced chicken supreme, Hoptopus
and honey butter sauce, mango salsa,
coconut rice, broccolini

SALSA VERDE STEAK & POTATOES - 32 GF|DF|L

6oz Banff sirloin steak, garlic-roasted baby
potatoes, salsa verde, broccolini

Desserts

VEGAN LEMON CURD - 10 V | GF | DF

Coconut milk and chia seed lemon curd,
vegan meringue cookie, pistachio praline

FUDGY BROWNIE - 10 V

Hidden Dragon salted black lager caramel,
Noto Gelato

CRÈME BRÛLÉE - 9 GF

Chef's latest inspiration



burwood
DISTILLERY

is proud to present our local, community
restaurant and gives a heartfelt
thank you to all of our local partners



BOW RIVER
MEAT MARKET



PACOLINIS
Sausages & Meats



TRAFFORD
FARMS



Noble Meadows Farm



Noto gelato