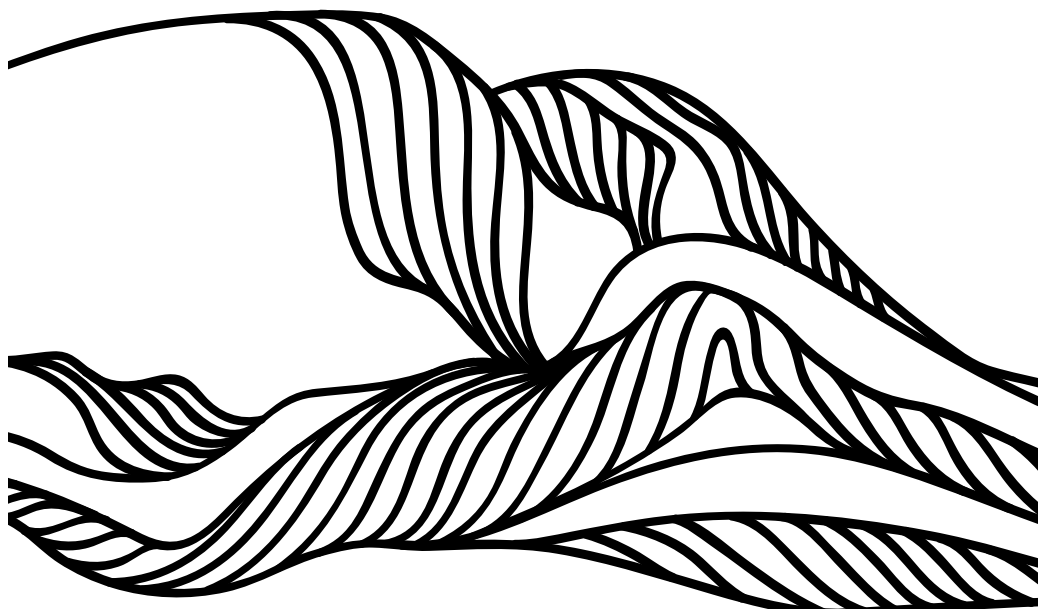


THREE
RAVENS



ABA WATH TECH. OKI. GWANISTŁI NANIYA. BIENVENUE. WELCOME.

Welcome to Three Ravens.

We believe that the land you are on comes through in flavours, textures, and aromas. This is never truer than when you are experiencing a beautiful wine. Our regional wine selections are complimented with carefully selected craft beers and locally-sourced gin, whiskey, vodka, giving you the chance to taste – and toast – the land.

Derek Moon curates our wine cellar selecting only quality producers with the highest standards. Take a look and it is easy to see why Derek's wine list has won an Award of Excellence every year since 2011.

Thank you for choosing Three Ravens.
Proceeds from food and beverage sales help to support artists at Banff Centre.

Enjoy!

GF Gluten Free **DF** Dairy Free **NF** Nut Free



All seafood options on this menu are recommended by the Vancouver Aquarium as ocean-friendly.

An 18% gratuity will be applied to groups of eight or more.

BY THE GLASS

White Wine	6oz	9oz
NK'Mip, Pinot Blanc, Canada	10	15
Wild Goose, Riesling, Canada	12	18
Play Estate, Viognier, Canada	14	21
Main Divide, Sauvignon Blanc, New Zealand	11	17
Trimbach, Pinot Gris, Alsace, France	13	20
Sonoma Cutrer, Chardonnay, USA	14	21
Lagaria, Pinot Grigio, Italy	9	
Pelee Island, Chardonnay, Canada	8	

Red Wine	6oz	9oz
Stoneboat, Pinot Noir, Canada	14	21
Mission Hill, Cabernet Sauvignon, Canada	15	23
Dona Paula, Malbec, Argentina	10	15
Heartland, Shiraz, Australia	11	17
Tres Picos, Granacha, Spain	14	21
Chateau Tour Bayard, Montagne-Saint-Emilion, France	13	20
Monte Antico, Italian Blend	9	
Pelee Island, Cabernet Sauvignon, Canada	8	

Blush Wine by the Glass (5oz)

Beringer, White Zinfandel, Rosé, USA	7
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Dessert Wine by the Glass (2oz)

Chateau Loupiac-Gaudiet	7
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Sparkling Wine by the Glass (5oz)

Canella Prosecco	9
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Vintages are subject to change without notice

Beer

Big Rock Craft **7**

Grasshopper Wheat Ale, Traditional Ale,
Citradelic Single Hop Citra IPA (11oz)

Domestic Craft **7**

Half Hitch Farmer's Daughter Pale Ale (11.5oz),
Grizzly Paw Powder Hound Blonde Ale (11.5oz),
Grizzly Paw Honey Wheat (11.5oz),
Brewster's Hawaiian Coconut Porter (11oz),
Granville Island Maple Shack Cream Ale (11.5oz)

Domestic **7**

Kokanee, Budweiser, Bud Light,
Alexander Keith's, Moosehead (11.5oz)

Imported **8**

Corona, Grolsch, Heineken (11oz)
Guinness Draught (14.5oz)
Stiegl Grapefruit Radler (17oz)

Ciders

Big Rock:
Dry Apple Cider, Peach, Pear,
Strawberry Rhubarb (355 ml) **8**

COCKTAILS & SPIRITS

Classic Cocktails

Manhattan **13**

Crown Royal Rye 2oz, sweet vermouth,
Angostura bitters

Old Fashioned **14**

Woodford Reserve Bourbon 2oz, Wild Life Distillery
Blood Orange bitters, muddled with maraschino
cherry, sugar and garnished with Banff Centre
cured orange wheel

Apple Martini **14**

Apple Schnapps 1oz, Wild Life Distillery Vodka 1oz,
fresh apple juice, Granny Smith apple wheel

French 75 **15**

Wild Life Distillery Gin 1oz, simple syrup, freshly
squeezed lemon juice, Canella Prosecco

Caesar **14**

Wild Life Distillery Vodka or Gin 2oz, Parkway Clamato,
horseradish, Montreal Steak spice, Valbella Smoked
Chimney Stick, house made pickled pepper

Signature Cocktails

Wood-ford Lilly **15**

*The Wood Lilly is a wild flower native to
the foothills and Prairies of Alberta*

Woodford Reserve bourbon 2oz, Sweet Ginger
Peach tea, simple syrup, egg white, fresh mint

Vermilion Berry Mojito **13**

Named after the Vermilion Lakes of Bow Valley

White Rum 2oz, fresh seasonal berries,
freshly squeezed lime juice, simple syrup,
mint and soda water

Wildflower G&T **14**

Wild Life Gin 1.5oz, St. Germain Elderflower liquor 0.5oz, Wild Life Tonic syrup, Perrier

GB 122 **14**

Named after Grizzly Bear 122 code named "The Boss"

Wild Life Vodka 2oz, fresh ginger, Grizzly Paw Ginger Beer, fresh lime, Angostura bitters

Limonene Sunrise **14**

Limonene is a colorless liquid that is the major component in the oil of citrus peels

Wild Life Vodka 1.5oz, Lemoncello 1oz, simple syrup, Rosemary infused sugar rim

Park Botanist **14**

Wild Life Vodka 2oz, mint, basil, fresh lime juice, fresh ginger, simple syrup, cucumber, soda water

Mock Orange **14**

Mock Orange is a white wild flower that has a distinct orange fragrance

Wild Life Barrel Aged Gin 1oz, Triple Sec 0.5oz, Crème de Cacao 0.5oz, Wild Life Blood Orange bitters, Perrier

1933 **14**

Titled in the tribute to Banff Centre's 85-year legacy of welcoming artists to the Rocky Mountains

Park Distillery Chili Vodka 1.5oz, fresh lime juice, pineapple juice, Angostura bitters, Grizzly Paw Ginger Beer, mint

Martinis & Cocktails (2oz)

Premium	12
Deluxe	15

Spirits & Highballs

Regular	7
Premium	9
Deluxe	12

Brandy

Dujardins VSOP	10
Rémy Martin VS	12
Courvoisier VS	15

Scotch

J&B Rare	10
Johnnie Walker Red Label	10
Chivas Regal 12 year	10
Bowmore	12
Balvenie Doublewood	12
Balvenie Single Barrel 12 year	18
Oban 14 year	18
Glenmorangie Original	12
Glenmorangie Lasanta	15
Glenmorangie Necta D'Or	15
Glenfiddich 12 year	13
Glenfiddich 15 year	18
Glenfiddich 18 year	21
Glenfiddich 21 year	27

All spirits are 1oz

TASTINGS

Alberta Game Tartar with Dehydrated Bison **22**

Grizzly Gouda Arancini, Maple-Walnut Semifreddo,
Sous Vide Alberta Free-Range Egg Yolk,
Local Organic Beet Jelly, Banff Centre Grown
Sunflower Shoots

Braised Alberta Lamb Shoulder with Local Ricotta Gnocchi **20**

Mint Pearls, B.C. Shitake Mushrooms, Broxburn
Eggplant Velouté, Purple Yam and Lavender Purée

NF

Alberta Rabbit, Beef Tongue and Pistachio Terrine **20**

Crispy Lamb Sweetbreads, Sautéed Local
Mushrooms, Smoked Noble Meadows Farm
Goat Cheese, Haskap Berries Infused with
Wild Life Distillery Alberta Botanical Gin

Fallen Timber Mead Glazed Bear and the Flower Farm Pork Belly **19**

Coconut Milk Fried Humboldt Squid, Local
Cabbage Salad, Pineapple Fritter, Candied
Coconut and Peanut Crumble, Chili Emulsion

GF DF

Alberta Winter Greens with Coffee Infused Local Organic Carrots and Beets **18**

Saffron Organic White Quinoa, 63-Degree
Alberta Free-Range Egg, Candied Pecans,
Purple Potatoes, Pickled Watermelon Radish

GF DF

B.C. Octopus Carpaccio with Tempura Oyster 22

Sea Urchin, Northern Divine Caviar, Soy
Marinated Dakini Tidal Wilds Kelp, Sake Tofu,
Sesame Seeds, Local Organic Carrots,
Pickled Lotus Root, Wasabi Mayonnaise

GF DF NF

**Lund's Organic Farm Kohlrabi
and B.C. Granny Smith Apple Soup 19**

Smoked Alberta Trout, Roasted Local Garlic Paste,
Three Ravens Mustard, Apple Cider Emulsion

GF NF

**Mans Organics Squash and
Roasted Organic Chickpea Soup 18**

Caramel Popcorn, Local Red Pepper Purée,
Dried Olives, Banff Centre Grown Micro Greens

GF DF NF Vegan

Canadian Artisan Cheese Plate

Selection of 3 cheeses (90g) **19**

Selection of 5 cheeses (120g) **23**

Please select from the following cheeses:

Josef Alpine Style Cheese,

Winding Road Artisan Cheese (Alberta)

Grizzly Gouda, Sylvan Star Cheese (Alberta)

Bleu Claire, Little Qualicum Cheeseworks (B.C)

Camembert L'Extra, Agropur (Québec)

Le Cendrillion, Fromages Alexis de Portneuf (Québec)

Served with B.C. Apple Butter, Pickled Local Vegetables,
Pretzel Roll, Pecan-Raisin Crostini

ISNIYÉS. IKSOKA'PII. SIYISGAAS. MERCI. THANK YOU.

For Reservations

Please call 403.762.6300
banffcentre.ca/dining

Proceeds from your visit help support the creative potential of artists.

As Canada's leading post-graduate arts institution, Banff Centre for Arts and Creativity offers intensive training and career development programs for emerging and established artists across all artistic disciplines. As a champion of arts and creativity, Banff Centre also has an extensive leadership offering in the cultural, Indigenous, corporate, and environmental sectors.

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