

# 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    **VE** Vegan



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	<b>10</b>	<b>15</b>
Wild Goose, Riesling, Canada	<b>12</b>	<b>18</b>
Play Estate, Viognier, Canada	<b>14</b>	<b>21</b>
Main Divide, Sauvignon Blanc, New Zealand	<b>11</b>	<b>17</b>
Trimbach, Pinot Gris, Alsace, France	<b>13</b>	<b>20</b>
Sonoma Cutrer, Chardonnay, USA	<b>14</b>	<b>21</b>
Lagaria, Pinot Grigio, Italy	<b>9</b>	
Pelee Island, Chardonnay, Canada	<b>8</b>	

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

### Rose Wine (6oz)

Chateau de Montfaucon, Les Gardettes, Rhone, France		<b>10</b>
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### Dessert Wine (2oz)

Chateau Loupiac-Gaudiet		<b>7</b>
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### Sparkling Wine (5oz)

Canella Prosecco		<b>9</b>
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Beer	
<b>Big Rock Craft</b>	<b>7</b>
Grasshopper Wheat Ale, Traditional Ale, Citradelic Single Hop Citra IPA (11oz)	

<b>Domestic Craft</b>	<b>7</b>
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)	

<b>Domestic</b>	<b>7</b>
Kokanee, Budweiser, Bud Light, Alexander Keith's, Moosehead (11.5oz)	

<b>Imported</b>	<b>8</b>
Corona, Grolsch, Heineken (11oz) Guinness Draught (14.5oz) Stiegl Grapefruit Radler (17oz)	

<b>Alcohol Free Beer</b>	<b>5</b>
Erdinger Alkoholfrei (17oz)	

<b>Gluten Free Beer</b>	<b>7</b>
Mongozo Gluten Free Pilsner (11oz)	

Ciders	
Big Rock:	
Dry Apple Cider, Peach, Pear, Strawberry Rhubarb (11.5oz)	
	<b>8</b>

# COCKTAILS & SPIRITS

## Classic Cocktails

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### Manhattan **13**

Crown Royal Rye 2oz, sweet vermouth, Angostura bitters

### Old Fashioned **14**

Woodford Reserve Bourbon 2oz, Wild Life Distillery Blood Orange bitters, 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

## Signature Cocktails

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### 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 Badoit

### Wildflower G&T **14**

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

### 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, Badoit

### 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, Badoit

### 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)

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Premium **12**

Deluxe **15**

## Gin

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Gordons	<b>7</b>
Bombay	<b>9</b>
Tanqueray	<b>9</b>
Beefeater	<b>9</b>
Hendricks	<b>12</b>
Wild Life	<b>12</b>
Wild Life Barrel Aged	<b>12</b>

## Vodka

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Red Tassel	<b>7</b>
Absolute	<b>9</b>
Grey Goose	<b>12</b>
Chopin	<b>12</b>
Wild Life	<b>12</b>
Park Chili Vodka	<b>12</b>

## Rum

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Lambs Navy	<b>7</b>
Lambs White	<b>7</b>
J.Wray White	<b>9</b>
J.Wray Gold	<b>9</b>
Bacardi White	<b>9</b>
Bacardi Gold	<b>9</b>
Sailor Jerry Spiced	<b>9</b>

## Rye/Whiskey

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Windsor	<b>7</b>
Canadian Club	<b>9</b>
Crown Royal	<b>9</b>
Gibson	<b>9</b>
Wild Turkey	<b>9</b>
Jack Daniels	<b>9</b>

*All spirits are 1oz*

## Tequila

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Carbrito Reposado	<b>9</b>
Cabrillo Blanco	<b>9</b>
Patron XO Café	<b>9</b>
Patron Silver	<b>12</b>

## Port

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Taylor Fladgate LBV	<b>8</b>
Taylor Fladgate 10 year	<b>10</b>
Taylor Fladgate 20 year	<b>20</b>

## Brandy

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Dujardins VSOP	<b>10</b>
Rémy Martin VS	<b>12</b>
Courvoisier VS	<b>15</b>

## Scotch

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

*All spirits are 1oz*

## WINE BAR

### Local Game and Cured Meats **32**

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Alberta Game Tartar, Pork Belly from Bear and the Flower Farm, Smoked Alberta Duck Breast, Braised Elk Terrine, Crispy Alberta Lamb Sweetbreads, Valbella Air Dried Beef, Game Landjäger, Prosciuttini

**NF**

### Breads and Spreads **13**

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Sliced Bread, Grilled Pretzel Bun, Chef's Flavored Butter, Vancouver Island Sea Salt, Truffle Emulsion, Mountainview Cold Pressed Canola Oil

### Canadian Artisan Cheese Plate

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Selection of 3 cheeses (75g) **21**

Selection of 5 cheeses (125g) **28**

Please select from the following cheeses:

Grizzly Gouda, Sylvan Star Cheese (Alberta)

Alpindon Cheese, Kootenay Alpine Cheese Company (B.C.)

Bleu Claire, Little Qualicum Cheeseworks (B.C.)

Camembert L'Extra, Agropur (Québec)

Le Cendrillon, Fromages Alexis de Portneuf (Québec)

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

### Salad of Local Greens and Watercress **18**

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Roasted Parsnips from Lunds Organic Farm, B.C. Organic Apples, Alberta Garlic Purée, Grizzly Gouda, Pickled Grapes, House Made Breadstick, Big Rock Cider Emulsion, Sunflower Seed Brittle

**NF**

### Local Sunchoke and Chestnut Soup **19**

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Chanterelle Mushrooms, Pickled Black Trumpet Mushrooms, Cashew Paste, Smoked Organic Goat Cheese from Fairwinds Farm, Truffle Emulsion, Banff Centre Grown Micro Arugula

**GF**

### B.C. Octopus Carpaccio, Marinated Clams, and Fried Humboldt Squid **20**

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Caramel Kohlrabi from Sundog Organic Farm, Braised Local Red Cabbage, Pickled Caulilini, Cranberry Paint, Northern Divine Caviar, Organic Yogurt with Olives from Vital Green Farms

**GF NF**

### Spicy Buttermilk Fried Organic B.C. Chicken Thighs **19**

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Roasted Pineapple and Tamarind Sauce, Plantain Chips

**NF**

### Twice Cooked Pork Belly from Bear and the Flower Farm on a Pretzel Bun **20**

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Caramelized Shitake Mushrooms, Tempura Crumble, Local Red Cabbage Slaw, Organic Beetroot Japanese Mayo, served with Lattice Chips and Salad of Local Mixed Greens with Big Rock Cider Emulsion

**NF**

### Wagyu Beef Cheek Tacos **19**

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Corn Tortillas, Cilantro, Pea Shoot-Herb Salad, Citrus Organic Crème Fraîche from Vital Green Farms, Broxburn Red Onion Jam, Black Trumpet Mushrooms

**GF NF**

### Banff Centre House Made Game Burger on Brioche Bun **30**

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Alberta Garlic Purée, Bone Marrow Aioli, Smoked Organic Goat Cheese from Fairwinds Farm, served with Lattice Chips and Salad of Local Mixed Greens with Big Rock Cider Emulsion

**NF**

**ISNIYÉS. IIKSOKA'PII.  
SIYISGAAS. MERCI.  
THANK YOU.**

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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19.12.04

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