

# Courtyard

## Daily Specials

Food Specials: 2pm - Kitchen Close | Drink Specials: All Day Long

### Monday

90's Burger **\$12**  
Courtyard Draft (Lucky Lager) 20oz **\$6**

### Tuesday

1lb Chicken Wings **\$4.5**  
Original 16 Pale Ale, Prairie White, Copper 20oz **\$7**

### Wednesday

All Pizza **\$3 off**  
All Cocktails 16oz **\$2 off**  
Premium Draft 20oz **\$7.5**

### Thursday

Oh Baby Back Rib Appy **\$8**  
Thunder Mugs **\$3 off**

### Friday

British Fish & Chips 1 pc **\$12**  
Craft Beer/Seltzers cans/bottles **\$2 off**

### Saturday

Fondue **\$5 off**  
Bottles of wine **25% off**  
Import Draft 20oz **\$8.5**

### Sunday

Panzerotti **\$12**

**All day Happy Hour**

*Weekly Burger Feature*

Min drink purchase \$4 per food special. Some restrictions apply. Auto gratuity of 18% for groups of 6 or more.

# Draft

## DOMESTIC

**20oz \$8**

**32oz \$12.25**

**60oz \$23**

Budweiser

Courtyard Lager (lucky)

Bud Light

Kokanee Gold

Original 16 – Pale Ale

Original 16 – Copper Ale

Original 16 – Prairie White

## PREMIUM

**20oz \$8.5**

**32oz \$13.25**

**60oz \$24.5**

Keiths

Stanley Park Sunsetter

Michelob Ultra

Goose Island IPA

Banded Peak – Mount Crushmore

Banded Peak – Southern Aspect

Rotating

## IMPORT

**20oz \$9.5**

**32oz \$14.5**

**60oz \$27**

Strongbow

Guinness

Stella

# Bottled Beer

## DOMESTIC

**341 ml \$6.5**

Budweiser  
Bud Light  
Coors Light  
Kokanee  
Pilsner  
Keiths  
Canadian  
Bud Light Apple  
Labatt 50

## IMPORTS/ PREMIUM

**330ml \$7.5**

Miller Genuine Draft  
Corona  
Innis and Gunn Original  
Heineken  
Peroni  
Coors Banquet (can) \$8.5  
Kronenbourg Blanc



## Coolers

**\$7.5**

Smirnoff Ice  
Mikes Hard Cranberry  
Remix Lemon Lime  
Remix Passionfruit Guava  
Twisted Tea

**\$8.5**

Strongbow Rose  
Somersby Watermelon  
Somersby Apple

## Local Craft Brews

**Market price – Varied sizes - Always Rotating**

Rebellion Lentil Beer (Gluten Free) – Saskatchewan  
Railyard  
Citizen Brewing  
Cabin  
Township 24  
Inner City  
Last Best  
Ol' Beautiful  
Annex  
Dandy  
Allo Monday Hard Seltzer  
Black Diamond Distillery  
Eau Claire Distillery

A photograph of four glasses of craft beer on a grey tray. From left to right: a tall glass of golden beer with a thick white head of foam; a shorter glass of golden beer with a thick white head of foam; a glass of reddish-brown beer with a thick white head of foam; and a glass of dark beer with a thick white head of foam. The glasses are arranged in a slightly overlapping line on a grey rectangular tray.

# Cocktails

**All made doubles** **\$15**

**Upgrade to a premium liquor** **\$3**

## Classic Ceaser

*Vodka, Clamato, Tabasco, Worcestershire*

## Dill Ceaser

*House made dill infused vodka, Clamato, Tabasco, Worcestershire, Pickle*

## Moscow Mule

*Vodka, fresh lime juice, ginger beer*

## Italian Mule

*Lemoncello, Dissarono, fresh lime juice, ginger beer*

## Bourbon Sour

*Bourbon, fresh lemon, bitters, egg white*

## Old Fashioned

*Bourbon, simple syrup, bitters, orange*

## Sangria

*White or Red – Seasonal flavors*

**\$9**

## Bull Dog

*Lime slush Tequila, Coronita*

## Raspberry Margarita

*On the rocks, tequila, raspberry syrup, egg white*

## Valt's Pick Me Up

*Cold brewed coffee, Espresso Vodka, Baily's, served over ice*

## Earl Grey Gin Tea

*House made Earl Grey syrup, Gin, fresh lemon juice*

## Earl Grey Spritz

*Gordon's gin, house made Earl Grey Syrup, topped up with Prosecco*

**\$12**

## Mimosa

*Prosecco, topped with Orange juice*

**\$8**

*Ask about our feature cocktail*

## House

1oz \$6.5

Smirnoff Vodka  
Gordons London Dry  
Gin  
Captains White Rum  
Captains Dark Rum  
Gibson Sterling  
El Tequilano Tequila

## Vodka

1oz \$7.25

Smirnoff Raspberry  
Smirnoff Black Cherry  
Smirnoff Blueberry  
Smirnoff Citrus  
Smirnoff Vanilla  
Van Gough Espresso \$8  
Kettle One \$8  
Grey Goose \$9

## Rum

1oz \$7.5

Appleton's Estate Signature  
Captain Morgan's Spiced  
The Newfoundland Distillery  
Gunpowder & Rose  
The Newfoundland Distillery  
Chaga \$8  
Bumbu \$8.5

## Whisky

1oz \$7.5

Crown Royal  
Jack Daniels  
Jack Daniels Honey  
Jack Daniels Fire  
Jamesons

## Tequila

1oz

El Tequilaño Reposado \$11.25  
Anejo \$12.25  
Tahona Blanco \$18.25  
Extra Anejo \$24  
Cascahuin Blanco \$10.25  
Mezcal  
Don Mateo Cupreata \$12.25

## Gin

1oz \$7.75

Tanqueray  
Bombay Sapphire  
The Newfoundland  
Distillery Seaweed  
Empress \$8.5  
Hendricks \$8.5

## Bourbon

1oz

Buffalo Trace \$7.25  
Bulleit \$7.5  
Makers Mark \$8  
Woodford Reserve \$9.5

## Cognac

1oz

Hennessy VSOP \$9  
Hennessy XO \$17

## Scotch

1oz

Johnnie Walker Black \$8.25  
Glenfiddich 12 year \$9  
Glenlivet 12 year \$9  
Oban 14 year \$17.5

# Wines

	6oz	9oz	bottle
<b>House White</b> <i>Cavalieri Reali DOC – Pinot Grigio</i>	\$8.5	\$12.5	\$36
<b>Sauvignon Blanc</b> <i>L'Ole Du Perigord</i>	\$10	\$14.5	\$41
<b>Chardonnay</b> <i>The Original</i>	\$9.5	\$14	\$40
<b>Sauvignon Blanc</b> <i>-Vigna Traverso</i>			\$65
<b>Bubbles</b> <i>Cantine e Distillerie Mangilli – Prosecco Extra Dry DOC</i> <i>Le Manzane – Prosecco Superiore DOCG,</i> <i>Valdobbiadene Conegliano</i>	\$9	\$13.5	\$39
<b>Rose</b> <i>Colombelle Cotes de Gascogne</i> <i>(Tannat, Cabernet Sauvignon)</i>	\$9.5	\$14	\$38
<b>House Red</b> <i>Terre Toscanae – Sangiovese</i>	\$8.5	\$12.5	\$36
<b>Malbec</b> <i>Finca Trapezio</i>	\$11	\$16	\$46
<b>Bourdeaux</b> <i>Chateau Ferran</i>	\$11	\$16	\$46
<b>Pinot Noir</b> <i>The Original</i>	\$9.5	\$14	\$38
<b>Malbec</b> <i>Finca Trapezio</i>			\$52
<b>Cabernet Sauvignon</b> <i>Torre Santa – Volo</i>			\$56



# Wing Flavours

For Wing Night Add a Side of Celery, Carrots and Ranch \$4

## Sauces

Ancho Chipotle  
BBQ  
Buffalo  
Frank's Red Hot  
Ghost  
Honey Dill

Honey Garlic  
Honey Lemon  
Fiddler's House  
Medium  
Mild  
Fiddler's Suicide

Spicy Parm  
Sriracha  
Sweet Chili  
Teriyaki

## Dry Rubs

BBQ  
Buffalo  
Cajun

Dill Pickle  
Greek  
Lemon Pepper

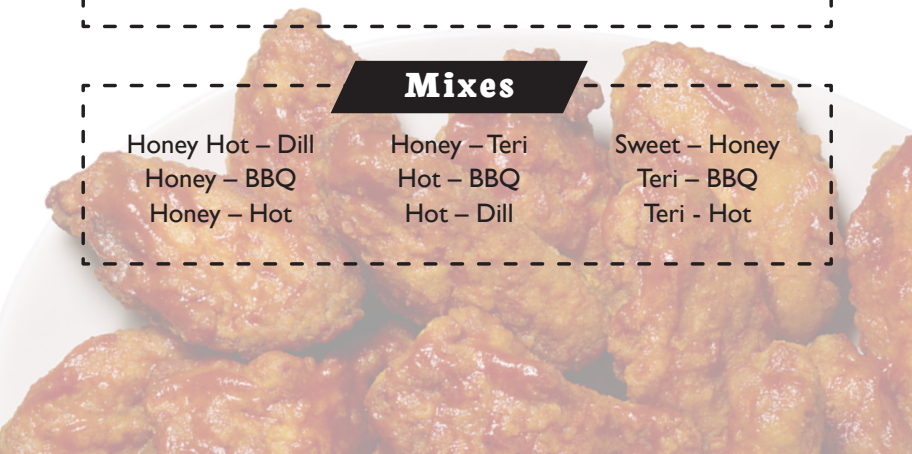
Maple Bacon  
Plain  
S & P

## Mixes

Honey Hot – Dill  
Honey – BBQ  
Honey – Hot

Honey – Teri  
Hot – BBQ  
Hot – Dill

Sweet – Honey  
Teri – BBQ  
Teri - Hot





# Breakfast

## Traditional \$9

2 eggs, ham, bacon or sausage, tots, toast (white, brown, sourdough)

## Benny \$15

Toasted English muffin, with 2 poached egg and Canadian bacon, topped with house made Hollandaise, served with crispy tots

## Breaky Pizza \$15

House flatbread, BBQ sauce, scrambled eggs, sausage, green onion, served with Crème Fraiche

## Breaky Poutine \$13

Crisp Tatter Tots, topped with cheese, bacon bits, house made hollandaise

## Breakfast Feature - Market Price - Chefs Creation

## Breakfast Libations

### Mimosa \$8

Prosecco topped with refreshing Orange Juice

### Earl Grey Spritz \$12

Gordons gin, with earl grey syrup, topped with Prosecco

### Sangria \$9 Red/White

### Dill Caesar 1oz \$8 | 2oz \$15

1oz in house infused Vodka, tabasco, Worcestershire

### Beaser \$12

A mini-Caesar, topped with our house Lager

### Valt's Pick Me Up 1oz \$8 | 2oz \$15

Van Gogh Espresso Vodka, Baileys, topped with our cold brew

### Baileys and coffee \$8

### Bubbles 6oz \$9 | 9oz \$13.5 | Bottle \$39

# \$11 Lunch Menu

**Monday - Friday: 11AM - 2PM**

## **Soup and Sandwich** (feature sandwich)

## **Caramelized Beet Salad**

*Spring mix topped with caramelized beets, onions, feta, walnuts and dried cranberries.  
Served with our house made dressing.*

## **Drunken French Dip**

*Shaved roast Angus beef bathed in house made Jus and piled high on a garlic butter grilled French baguette, finished with beer battered onion rings, beer onions, and mild horseradish aioli.*

## **Texas Club**

*All time classic! Grilled chicken breast, romaine hearts, tomatoes, bacon, aged cheddar cheese and mayonnaise piled high on garlic grilled Texas toast.*

## **Courtyard Grilled Cheese**

*Fresh sourdough, grilled golden brown, topped with Fontina, Gruyere, and Swiss cheese.  
Served with our house made caramelised onion chutney.*

## **Buffalo Chicken Wrap**

*Shuffle off to Buffalo! Fried chicken, shredded romaine hearts, grape tomatoes, red onion, mixed cheese, and buttermilk ranch dressing, all wrapped up in our tortilla.*

## **The 90's Burger**

*Travel back to simpler times! Two 4oz charbroiled Angus beef patties on a garlic grilled sesame bun, topped with mayonnaise, crisp romaine hearts, tomato, red onion, and pickles.*

# Late Night Menu

## 1lb Chicken Wings

\$15

Breaded and fried chicken wings tossed generously in your flavor of choice. Served with veggies and buttermilk ranch.

## Oh Baby Back Ribs

\$16

Falling off the bone! Braised pork back ribs tossed in our Kansas city bbq sauce. Or feel free to choose any flavor off the wing menu! Served with Twisted beer mustard.

## Lotza Mozza Sticks

\$14

Breaded & deep-fried mozzarella cheese sticks served with pesto aioli and marinara.

## El Nacho

\$17

Tri-color chips, topped with mozza and cheddar cheese and baked. Topped with fresh pico de gallo, jalapenos, banana peppers and green onions. Finished with a side of sour cream and salsa.

**Upgrade** to sharing size **3.5**

**Add** spiced beef, Chorizo sausage, chicken or pulled pork **5**

**Add** guacamole **3**

## Quesadilla Carne

\$15

Your choice between braised beef, BBQ pulled pork or chipotle chicken, cheddar and mozzarella cheese, trio of bell peppers, jalapeno, and green scallions. Served with jalapeno salsa and sour cream

## Fondues

\$35

Choose your fondue:

**Classic** – A classic blend of wine and cheese, served with fresh sourdough bread

**Con Queso** – A zesty homemade cheese blend, with sauteed onions, peppers. Served with our lattice fries.

## Chocolate Lovers Fondue

\$25

A rich chocolate blend, with Amaretto, served with seasonal fruit, or cinnamon sugared fried dough.

**Add On's** – Chorizo \$6, Chicken Breast \$6, Sirloin Steak \$8, Butter poached Garlic Shrimp \$8, Seasonal Fruit \$5, Cinnamon Sugared Dough Bites \$5, Sourdough bread \$5

# Late Night Menu

## **The Triple Pepperoni**

**8" \$16 14" \$25**

*The name says it all! House made pizza sauce covered with three layers of pepperoni and lotza mozzarella cheese!!!!*

## **The Hot Hawaiian**

**8" \$14 14" \$24**

*House made pizza sauce, ham, pineapple, lotza mozzarella cheese, baked golden and drizzled with sriracha. Aloha!!!!*

## **The Taco Pizza**

**8" \$15 14" \$24**

*Mexican style spiced beef topped with loads of mixed cheddar and mozzarella cheese, jalapenos and baked until golden. Finished with shredded romaine, our house made pico de gallo, fried tortilla strips and a drizzle of crème fraiche.*

## **Roast BBQ Chicken**

**8" \$16 14" \$25**

*Our Carolina bbq sauce, roasted chicken, bacon, red onion, and red pepper topped with mixed cheddar cheese and mozzarella cheese and fresh green scallions. Served with buttermilk ranch for dipping. Get 'er in ya!*

## **The Big Momma Mia**

**8" \$17 14" \$26**

*For the meat lovers! Pizza sauce, ham, pepperoni, spiced ground beef, bacon and prosciutto piled on our house made pizza dough and finished with mozzarella cheese and drizzled honey.*

# Happy Hour

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**Monday - Friday**  
**3pm - 6pm**  
**All Day Sunday**

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**\$10**

Happy Hour 90's Burger

**\$3 off**

Thunder Mugs

**\$5**

Domestic Bottles and Highballs

**\$2 off**

Glasses of Wine