







BREAKFAST A LA CARTE

HEALTHY START TO THE DAY

Green Smoothie VE, GF	
<i>Cucumber, Spinach, Almond Milk, Greek Yogurt, Wildflower Honey</i>	12
Altitude Parfait VE	
<i>Greek Yogurt, Wild Berry's, Chef's Homemade Honey Granola</i>	10
Banana Bread French Toast	
<i>Whipped Cinnamon Butter, Organic Maple Syrup, Bacon and Breakfast Sausage</i>	13
Bacon and Eggs	
<i>Crispy Bacon, Two Eggs your Choice, Breakfast Potato, Toast and Preserve</i>	12
Vegetarian Omelette VE	
<i>Three Eggs, Okanagan Onion, Peppers, Mushrooms, Spinach, Jack Cheese, Breakfast Potato</i>	13
<i>Add: Smoked Ham, Chorizo Sausage</i> 3	
Egg and Chorizo Burrito	
<i>Flour Tortilla, Two Eggs, Local Sausage, Red Peppers, Onion, Jack Cheese, Breakfast Potato, House Made Spicy Salsa</i>	15
Classic Egg Benedict	
<i>Canadian Back Bacon, English Muffin, Poached Eggs, Hollandaise Sauce, Green Asparagus, Breakfast Potato</i>	18
Vegetarian Benedict VE, GF	
<i>Portabella Cap, Sautéed Baby Spinach, Grape Tomato, Hollandaise, Wild Arugula, Breakfast Potato, House Made Spicy Salsa</i>	17

SIDES

<i>Crispy Bacon</i>	5	<i>Breakfast Potato</i>	4
<i>Breakfast Sausage</i>	5	<i>Seasonal Fruit</i>	7
<i>Bagel & Cream Cheese</i>	5	<i>Prairie Oats, Dried Fruit, Maple Syrup</i>	9
<i>Two Eggs any Style</i>	3	<i>Daily Muffin</i>	3
<i>Artisan Organic Coffee, Assorted Teas</i>	3.5		

OUR EGG DISHES ARE CREATED FROM FRESH CAGE FREE EGGS





BREAKFAST BUFFET

PRICE PER PERSON **19.50**

PER CHILD (5-10 YEARS) **15.00**

PLUS 5% GST & 18% GRATUITY

To Start the Morning

Fruit Juice, Milk, Artisan Coffee, Tea, Local Breads, Bagels, Muffin, Small Pastries, Whipped Butter, Jam, Local Honey Yogurt, Honey Granola, Blueberry Compote, Fruit Platter, Fruit Salsa

Entrees

*Crispy Bacon, Locally made Breakfast Sausage, Roasted Potatoes, Scrambled Eggs
French toast, Pancakes, Maple Syrup*

Omelet Action Station

*Onion, Peppers, Spinach, Mushrooms, Chorizo Sausage, Smoked Ham
We use Free Run Eggs for our Dishes*

LOCALLY SOURCED. AUTHENTICALLY CANADIAN.

At Altitude, we create our menus and set our tables based on this simple premise: local ingredients are better ingredients.

Our chefs build a trust with the growers and producers they call partners.

As a result, we are proud to feature the highest level of quality and freshness in all our dishes.

From the grains featured in salads, breads and rolls to cage-free poultry, to world-renowned Alberta beef and West Coast salmon, Altitude promises – and delivers – wholesome, exciting Canadian dining.

Ingredients in our dishes are sourced from these incredible local partners:

Alberta

Evergreen Farms

Red Hat

Berreta Farms

Sungold Farms

British Columbia

Misty Mountain

Kuterra Salmon

Heritage Farms





DINNER A LA CARTE

APPETIZERS

- Roasted Tomato Bisque** VE, GF
Okanagan Sweet Field Tomato, Basil Oil, Crispy Bannock **10**
- Wild BC Mushroom Soup** VE, GF
Fire Roasted Mushroom Veloute, Fresh Herbs, Village Cheese Gouda Crisp **10**
- Roasted Beet and Chevre Flatbread**
Basil Pesto, Notable Farms Goat Cheese, Toasted Hazel Nuts, Wild Arugula, Cold Pressed Canola Oil, Sea Salt **15**
- Caesar Salad**
Romaine Leafs, Brioche Croutons, Fried Capers, Creamy Garlic Dressing, Charred Lemon **12**
- Artisan Leaves and Arugula**
Roasted Asparagus, Cold Pressed Canola Oil & Fresh Herb Marinated Artichokes, Confit Grape Tomato, Sweet Onions, Pear & Fennel Dressing **14**
- Local Charcuterie to Share**
Valbella's Cured Bison, Wild Boar Pate, Smoked Duck Breast, Artisan Cheese, Saskatoon Berries, Gherkin's, Preserves, Hazelnuts, Crostini **38**
- Smoked Salmon Carpaccio**
West Coast Salmon, Capers, Pickled Red Onion, Horseradish Cream, Charred Lemon, Spring Leaves and Crostini, **16**
- ### ENTRÉES
- Alberta Carmen Creek Bison Burger**
Applewood Smoked Cheddar, Green Peppercorn Aioli, Crispy Onion Rings, House Cut Fries **24**
- Portabella Burger** VE
Seared Grape Tomato, Kalamata Olives, Field Spinach, Village Cheese Gouda, Garden Salad **20**
- Berretta Farms AAA Fresh Beef Tenderloin**
Seasoned and Grilled, Leek and Yukon Gold Potato Gratin, Peppercorn & Brandy Demi-Glace, Grilled Vegetables.
Princess Cut **34**
Prince Cut **46**
- Sungold Farms Rack of Lamb**
Fresh Herb and Panko Crusted, Crispy Polenta Cake, Coriander Golden Beets, Braised Greens, Mint Mustard, Natural Jus **44**
- Berretta Farms Beef Striploin**
Fresh cracked Black Pepper, Horseradish Whipped Potato, Shallot & Red Wine Butter, Grilled Vegetables, Crispy Onions **44**





DESSERT SELECTION

Warm Chocolate Cream Cheese Brownie

Vanilla Bean Gelato, Grand Marnier Strawberries, Whipped Cream

12

Wildflower Honey Parfait

Banana Caramel, Drizzle Honeycomb, Wildflower Petals

12

Hazelnut Dark Chocolate Tart

Chefs, Callebaut Chocolate Mousse, Salted Caramel, Raspberry Sorbet

12

Sticky Maple Butter Pudding

Blueberry, Crown Royal Caramel

12

Artisan Cheese Selection

Local and Quebec Cheeses from Port Neuf, Dried Fruit, Nuts and Crostini

17

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