



STONE FIRED PIZZAS

MARGARITA

\$22

forno roasted tomato sauce | roma tomatoes | fior di latte mozzarella | fresh basil | balsamic glaze drizzle

MY BIG FAT GREEK PIZZA

\$24

herb pesto sauce | roasted artichoke hearts | red onions | kalamata olives | sundried tomatoes | bell peppers | mozzarella | fresh arugula | feta | lemon oregano oil drizzle

LAMB PROSCIUTTO

\$26

forno roasted tomato sauce | house-cured lamb prosciutto | confit garlic | bell peppers | layered mozzarella | pickled onion | feta | hot honey drizzle

CONFIT DUCK

\$25

tomato saskatoon jam | confit duck | layered mozzarella | goat cheese | citrus aioli | duck chicharrón | garlic oil drizzle



LOUNGE FEATURES

FIRE ROASTED CORN + FETA DIP **\$22**

citrus aioli | corn tortilla chips | fry bread

BISON STUFFED JALAPEÑOS **\$21**

smoked ricotta | ground bison | maple bacon | honey jalapeño aioli | shallot crumbs

GOLDEN HOUR MEZZE BOARD **\$22**

grilled halloumi | sundried tomatoes | artichoke hearts | marinated olives | house focaccia

BURRATA AL FORNO **\$23**

roasted cherry tomatoes | herb pesto | confit garlic | arugula | shallot crumbs | house focaccia

CHEESE + CHARCUTERIE **\$32**

selection of cured meats | local cheeses | fresh bread | house made preserves + pickles