

# SAGE Bistro AND WINE LOUNGE

## "SOCIAL" WINE LOUNGE MENU

Food designed to share...  
Comes to you as it's ready...

### **Oil & Balsamico**

Parthena olive oil / 10 yr aged balsamico  
9

### **Fancy Popcorn**

Butter/ Truffle/ Soy/ Scallions.  
8

### **Soup of the moment...**

6

### **House Mixed Olives**

Rosemary / Garlic / Chili  
9 (gf)

### **Gruyere Cheese Puffs**

Smoked paprika  
9

### **Mushroom & Melted Brie Bruschetta**

Wild mushrooms / Garlic Baguette Truffle Oil / Balsamic Reduction / Parsley  
17

### **Stuffed Poached Pear Salad**

Fairwind Farms Chèvre / Butter Streusel / Greens/ Mixed Berry Gastrique / Candied Walnuts  
14

### **"Bloody Mary" Salad**

Romaine / Tomato-horseradish Vinaigrette/ Sriracha Croutons /  
Grana Padano / Lime Salt/ Crispy Chorizo  
15 (gf omit crouton)

**Broken Egg**

Poached Duck Egg / Fingerling Potato/ Bison Flank Steak / Gouda Béchamel  
19

**Brittania Cheddar Perogies**

Potato / Onion / Cheddar / Sauerkraut/ Chives / Bacon / Onion / Crème Fraîche  
14

**Maple-Soy Pork Belly**

Cucumber / crushed peanuts  
14

**Vegan House-made Tofu "Nachos"**

Pico de gallo / Guacamole/ Kimchi / Crispy Wontons  
15  
Add: Pulled Short Rib or Bocconcini  
6

**Smoked Duck Breast Wellington**

Puff Pastry / Sour Cherry Demi/ Parsnip Two-Ways  
18

**3 Seared Bay Scallops**

Potato croquettes / sweet carrot purée/ Roasted corn / brown butter  
23

**Beef Short Rib**

Five-spice braised / Cilantro/ Coconut Jasmine Rice / Scallion  
22

**Cast Iron Baked Raclette Cheese**

Fingerling Potato / Pickled Pearl Onions/ Cornichon / Cracked Black Pepper  
17 (gf)  
Add prosciutto or coppa  
6

**P.E.I. Mussels**

Roasted Shallots / Garlic/ White wine / cream / parsley  
15 (gf)

**Sautéed Seasonal Vegetables**

Roasted Garlic Butter / Almonds/ Balsamic Glaze / Shaved Parm  
14 (gf)

**Beef Tartare**

Fresh Chopped Raw Alberta Sirloin/ Caper / Onion / Cornichon / Parsley  
Cognac / Potato Gaufrettes  
15 (3oz)  
26 (6oz) (gf)

## **theSAGE-ANTIPASTO**

Chefs selection of cheese & charcuterie

Candied salmon / chicken liver & Foie gras paté / pickled vegetables/ Mustard / fruit / nuts / olives  
Pure crackers & baguette

30 for 2

50 for 4

REMINDER: ALERT US OF ANY AND ALL ALLERGIES BEFORE ORDERING!

## **theCHARCUTERIE**

All charcuterie is served with the appropriate accompaniment & baguette

ANDOUILLE – Rocky Sausage, Calgary, AB  
Spicy pork - slight oregano background

FUET – Rocky Sausage, Calgary, AB  
Thinly sliced dry-cured pork sausage

COPPA - Valbella, Canmore  
Cured pork shoulder perfect blend of salt & fat

TURKEY HONEY GARLIC SAUSAGE - Valbella, Canmore

TUSCANY SAUSAGE - Valbella, Canmore  
Pork, cheese, red pepper & basil

WILD BOAR PATE - Valbella, Canmore  
Smooth pork taste with hints of vanilla & spice

CHICKEN LIVER & FOIE GRAS PATE  
Sage, Canmore / smooth sweet w/ port gelee

8

ELK SALAMI – Big Bend, Innisfail, AB  
Subtle game flavor, everything salami

PROSCIUTTO di PARMA - Italy  
Dry cured parma ham

HOUSE SMOKED TROUT - Lois Lake, B.C.  
Sage In house maple wood smoked

DUCK RILLETTES - Sage, Canmore

Riesling braised whole duck "paté"

MAPLE CANDIED SALMON - Atlantic  
Salty & sweet with a hint of spice

BKH SINGAPORE-STYLE PORK JERKY  
Vancouver, B.C. / sweet & salty BBQ charred

11

## Dessert



### Gelato List

Madagascar Bourbon Vanilla Bean  
Dark Chocolate Caramel Sea Salt  
Salted Roasted Hazelnut

### Sorbetto List (Dairy-free, vegan)

Mango-Pineapple  
Raspberry-Lime

### "S'mores" Cake

Smoked House Made Marshmallow  
Callebaut Chocolate Ganache / Maldon Salt  
Graham Cracker Crust / Peanut Butter Smear

12

### Dessert of the moment

Chefs' latest creation

MP

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