

The background is a dark, intricate marbled pattern with swirling, organic shapes in shades of black, grey, and white. In the center, there is a circular logo. The logo consists of a large, bold, white letter 'B' in the middle. Surrounding the 'B' is a circular border containing the text 'BLAKE BREWHOUSE & DISTILLERY' in a smaller, white, sans-serif font, arranged in a circle around the letter.

BLAKE  
BREWHOUSE  
& DISTILLERY  
B

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MAIN MENU

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## STARTERS

MASALA FRIES Chat masala seasoning, garlic lime sauce, pickled onion & cucumbers, scallion, cilantro (VO) (DFO) (GFO)	\$17
OIL SPILL House made focaccia, locally sourced cold pressed canola, aged balsamic (VO) (DFO) (GFO)	\$12
SPICED LENTIL SOUP Spiced red lentil and vegetable, cilantro, lemon (VO) (DFO) (GFO) <i>Add focaccia \$4</i>	\$11
SALT & PEPPER TOFU Crispy fried tofu, chili, garlic, scallion, salt & pepper, five spice, lemon (VO) (DFO) (GFO)	\$14
DUCK WINGS Fish sauce, lime, pepper, crispy garlic, cilantro (DFO) (GFO)	\$18
GREEN CURRY PRAWNS Sautéed prawns, green curry cream sauce, cilantro, thai basil, peanuts (GFO)	\$15
GOCHUJANG TUNA CRUDO Gochujang vinaigrette, cucumber, cabbage, onion, crispy noodles, sesame, jasmine rice (DFO)(GFO)	\$21
PORK BELLY BURN ENDS Korean BBQ sauce, sesame, scallion, cilantro, kewpie mayo (DFO) (GFO)	\$18
THAI CARPACCIO Raw beef, carrot, cabbage, lime, fish sauce, mint, shallot, peanuts (DFO) (GFO)	\$21

## DUMPLINGS

PORK KIMCHI cilantro (DFO)	\$14
VEGETABLE sesame (VO) (DFO)	\$14
CHICKEN VEGETABLE green onion (DFO)	\$14
MIXED BAG four of each dumpling (DFO)	\$23



## BIG PLATES

- FRESH LETTUCE WRAPS Tofu \$24 / Beef \$26  
Crispy garlic, peanuts, pickled onions, kimchi, quick pickles, jasmine rice, crispy noodles, cilantro, lime, lettuce (VO) (DFO) (GFO)
- TANDOORI CAULIFLOWER \$23  
Raita, pickled onion, crispy chickpeas, cilantro, lemon, chat masala (VO)(DFO)(GFO)
- BONE-IN PORK CHOP \$40  
Gnocchi, apple chutney, napa cabbage, pan sauce (DFO) (GFO)
- MIAMI CUT SHORT RIB \$37  
Maple mustard marinade, citrus slaw, jasmine rice (DFO) (GFO)
- DRUNKEN MISO GNOCCHI \$24  
Oyster mushrooms, Three Sisters Vodka, miso garlic coconut cream sauce \$24 (V) (DFO)

## SALADS

- CRISPY CHICKPEA SALAD \$18  
Mixed greens, crispy chickpeas, tomato, pickled onion, goat cheese, maple mustard vinaigrette (VO) (DFO) (GFO) *Add protein \$7*
- SHAVED BEEF SALAD \$22  
Shaved sirloin, mixed greens, cabbage, carrots, cucumber, sesame, thai dressing (VO)(DFO)(GFO) *No beef \$17*
- SPICY CHARRED CABBAGE \$13  
Napa cabbage, gochujang vinaigrette, kewpie, sesame, garlic, scallion (VO) (DFO) (GFO)



## BURGERS & BAOS

- MECHANIC BURGER** \$23  
Alberta beef patties, american cheese, lettuce, onion, house pickles, secret sauce, charcoal bun, sea salt fries (DFO) (GFO) *Sub Masala Fries, Soup or Salad \$5*
- FALAFEL PITA** \$21  
Pita, tahini, parsley, tomato, pickled onion, sea salt fries (VO) (DFO) (GFO) *Sub Masala Fries, Soup or Salad \$5*
- BRAISED LAMB DIP** \$23  
Vietnamese braised lamb shoulder, toasted baguette, chimichurri mayo, crispy onions, cilantro, lamb pho au jus, sea salt fries (DFO) (GFO) *Sub Masala Fries, Soup or Salad \$5*
- PORK BELLY BANH MI** \$22  
Baguette, pickled daikon & carrot, cucumber, hoisin mayo, pickled chilies, cilantro, sea salt fries (DFO) (DFO) *Sub Masala Fries, Soup or Salad \$5*
- CHAR SUI BAO** | *Mushroom (V) or Pork Belly* \$20  
Three chinese steam buns, char sui bbq sauce, kewpie mayo, scallions pickled cucumber *Add a bao \$6 | Add Fries \$4 | Add Masala Fries, Soup or Salad \$6*

## BOWLS

- LEMONGRASS CHICKEN VERMICELLI BOWL** \$21  
Lemongrass chicken thighs, rice noodles, nuoc cham, fresh & pickled vegetables, spring roll, sweet soy, peanuts, cilantro (DFO) (GFO)
- PAD THAI** Tofu \$21 / Prawn \$25  
Chili tamarind sauce, rice noodles, bean sprouts, cabbage, carrot, egg, peanut, scallion (VO) (DFO)
- KIMCHI FRIED RICE** \$19  
Jasmine rice, egg, kimchi, corn, edamame, scallions (VO) (DFO) (GFO) *Add pork belly \$6*



## SWEETS

SMORES TORTE	\$10
Dark chocolate torte, marshmallow meringue, graham crumb, berries (GFO)	
CHAI CREME BRULEE	\$10
Chai creme, caramelized sugar (GFO)	

## CANMORE COOL ICE CREAM

In house made ice cream with both cream and plant based options available.

1 Scoop \$5  
2 Scoops \$9

### CREAM BASED

#### COOKIE CASCADE

Vanilla base full of chunks of oreo cookies.

#### FARMER'S CRUMBLE

Strawberry and rhubarb compote swirled in a vanilla base with chunks of oatmeal crumble.

#### MUD DIVE

Chocolate ice cream layered with white chocolate shatter and a hint of sea salt.

#### CINFULLY CHOCOLATE *SEASONAL*

Dark chocolate cinnamon base with chunks of spicy brownies.

### PLANT BASED

#### POWDER DAY

Toasted coconut flakes in a coconut base.

#### CROCKY'S CHOCOLATE ORANGE

Dark chocolate base and orange zest.

#### BOWL O' SUNSHINE

Fresh lemon and coconut.

#### COCO MINT CHIP *SEASONAL*

Coconut mint base with chunks of dark chocolate.



## CANMORE COOL

PLANT  
BASED

ICE CREAM

CREAM  
BASED