

Mahogany Room

Snack & Share

Wop May's Wings	\$15	Tostados and dip (GF, Vegan)	\$8
Chef's offering of flavours, served with Fort Edmonton's signature dip		El Mercado corn chips, served with fresh pico de gallo and guacamole	
Alberta Farmers' Board	\$20	House-made Kettle Chips with Aioli (GF, Vegetarian)	\$6
House-cured meats, domestic cheeses, grilled sourdough, pickled vegetables, housemade mustard and preserves		Fort Popcorn	
Warm Olives (GF, Vegan)	\$6	Fresh house-made savoury popcorn for sharing	
Tossed in olive oil			

Spritzers, Sodas & Beer

House Blended Spritzers	\$4	Beer and Cider	
Refreshing non-alcoholic spritzers that hit the spot. Choose Ginger or Cranberry		Brewed in Edmonton, served ice cold	
Old Tyme Soft Drinks	\$3	On tap - 16oz Draught	\$8
An assortment of heritage flavours, served in bottles		Alley Kat Scona Gold Kolsch	
Classic local sodas	\$3	Alley Kat Full Moon Pale Ale	
Born and brewed in Alberta: craft sodas for an untraditional taste		Alley Kat Buena Vista Brown Ale	
		Alley Kat Main Squeeze Grapefruit Ale	
		Cans - 355ml	\$7
		Alley Kat Aprikat Apricot Ale	
		Cans - 473 ml	\$9
		Broken Spoke Original Cider	
		Broken Spoke Ginger Cider	

Wine & Spirited Cocktails

Wine	\$9	Mimosa	\$9
A curated roster of Canadian wines, rotated regularly		Chilled orange juice with Canadian sparkling wine	
Reds		Beermosa	\$9
Inniskillin Okanagan Cabernet Sauvignon (Okanagan Valley)	\$9/\$36	Prefer barley to bubbles? Enjoy this blend of Alley Kat Main Squeeze and OJ, accented with a splash of Brandy and Amaretto	
Pelee Island Cabernet Franc (Ontario)	\$9/\$36	Caesar	\$10
Sandhill Syrah (Okanagan Valley)	\$12/\$48	A Canadian classic, made with local spirits, clamato juice and garnished with celery	
Red Rooster Cabernet Merlot (Okanagan Valley)	\$12/\$48	Bee's Knees	\$10
Whites		An Alberta twist on a prohibition classic- local spirits, lemon and Alberta honey	
Peller Family Series Chardonnay (Niagara)	\$9/\$36	Maple Sour	\$10
Fern Walk Pinot Gris (Okanagan Valley)	\$9/\$36	Sortilege, rye and maple syrup balanced with citrus	
Dirty Laundry Pinot Gris (Okanagan Valley)	\$12/\$48	Mary Pickford	\$10
Red Rooster Chardonnay VQA (Okanagan Valley)	\$12/\$48	Rum and pineapple juice with a dash of cherry	
Sparkling		Strathconan	\$10
See Ya Later Ranch Brut (Okanagan Valley)	\$12/\$48	An E-town twist on the classic Manhattan. Rye and sweet vermouth with a splash of bitters and orange zest	
		Negroni	\$10
		Gin, sweet vermouth and Campari	

Food services proudly provided by A Cappella Catering Co.

