

Johnson's Cafe

Weekend Brunch

Served buffet-style, Saturday and Sunday

Seating at 10:00, 11:00 & 12:00

\$30 for adults, \$15 for 11 and under, free for those 4 and under

15% Gratuity added

Yogurt (GF, NF)

House-made yogurt and granola served with berries and Alberta honey

Bagels with Smoked Salmon and Cream Cheese (NF)

Toasted mini bagels smothered with cream cheese and topped with smoked salmon

Fruit Salad (GF, DF, NF)

Chunks of fresh fruit offered with honey yogurt dip

Insalata Caprese (GF, NF)

Housemade mozzarella, heirloom tomatoes & basil, served with olive oil and balsamic vinegar

Assorted Breads (NF)

Fresh baked cinnamon buns, grilled buttered sourdough & brie stuffed pretzels

Southside Scramble (GF, DF, NF)

Tofu scrambled with red onion, peppers and kale. Seasoned with cumin, garlic and chili powder, and housemade salsa

Boom Town Benny (NF)

Perfectly poached egg served with carnitas or avocado, served on an English muffin and topped with classic Hollandaise

Scrambled Eggs (GF, NF)

Blended with cream and parmesan

Shakshuka (GF, NF)

Four Whistle Farm eggs, peppers, tomatoes, feta, cilantro and parsley - seasoned with paprika, cumin and chili powder and served with avocado

Gold Rush Flapjacks (NF)

Buttermilk pancakes, served with maple syrup

Breakfast Potatoes (NF, DF, GF)

Corned beef potato hash with arugula and peppers

Waffle Fries (DF, NF)

Simple and tasty

Meats (NF, DF, GF)

Thick-cut bacon & breakfast sausage

Pastries

A sweet finish

Spirit Bear Coffee, VitaliTea, Orange and Apple Juice

Included in your meal

Mimosa

Chilled orange juice with Canadian sparkling wine

\$9

Beermosa

Prefer barley to bubbles? Enjoy this blend of Alley Kat Main Squeeze and OJ

\$9

Caesar

A Canadian classic, made with local spirits, clamato juice and garnished with celery

\$11

Bee's Knees

An Alberta twist on a prohibition classic- local spirits, lemon and Alberta honey

\$11

Lunch

Served Wednesday through Friday from 11:00am to 3:00pm
15% Gratuity added on groups of 12 and up
A curated menu featuring signature Alberta foods- prairie-grown and produced,
and transformed into special dishes with heart and creativity

Snack & Share

(available in Johnson's Cafe and Mahogany Room Bar)

Wop May's Wings (1lbs)(DF, NF)	\$16	House-made Kettle Chips with Aioli	\$7
Chef's offering of flavours, served with Fort Edmonton's garlic aioli			
Alberta Farmers' Board (NF)	\$22	Fort Popcorn (GF, NF)	\$7
House-cured meats, domestic cheeses, grilled sourdough, pickled vegetables, housemade mustard and preserves		Fresh house-made savoury popcorn for sharing	
Tostados and Dip (NF, GF)	\$9	Waffle Fries (NF, DF)	\$7
El Mercado corn chips, served with fresh pico de gallo and sour cream		Simple and tasty	
Add guacamole	\$1.50		

Mains

Kale Caesar Salad (DF, NF)	\$16.50
Charred lemon, crispy capers, shaved parmesan cheese and bacon with a Caesar vinaigrette Add Pork, Chicken or Halloumi Schnitzel \$5.00 extra	
Horiatiki Salad (GF, NF)	\$16.50
Sliced cucumber, tomatoes, onions, peppers, feta and olives on a bed of lettuce with red wine vinaigrette Add Pork, Chicken or Halloumi Schnitzel \$5.00 extra	
Edtreal Smoked Meat Sandwich (NF, DF)	\$17
Ten-day house brined + seasoned Montreal-style smoked meat with yellow mustard on rye. Served with Alberta Slaw and Waffle Fries or Kettle Chips	
FEP Smoked Brisket Sandwich (NF)	\$17
Lo + slo... 12 hour smoked Alberta beef brisket with aioli and marinated onions on a lightly toasted artisan bun. Served with Classic Caesar Salad and Waffle Fries or Kettle Chips	
Fort Burger (NF)	\$17
Housemade Alberta beef patty with aged white cheddar, arugula, chipotle mayo, yellow or dijon mustard & Gull Valley vine tomatoes. Served with Alberta Slaw and Waffle Fries or Kettle Chips. Add avocado, bacon or a fried egg for \$1.50 extra	
Harvest Burger (VEG, DF)	\$17
Scratch made plant-based burger (beetroot, walnuts, white beans, flax seeds, rolled oats). Served with crisp lettuce, caramelized onions, black garlic aioli- on a crusty bun. Presented with a Fruit Cup and Kettle Chips	

Tacofishious (NF) \$17
Battered white fish, Alberta slaw, pico de gallo, avocado cream and chipotle mayo- topped with feta and lime and nestled in a grilled flour tortilla. Three per serving. Served with a fruit cup

Hunter Sandwich with Pork, Chicken or Halloumi Schnitzel \$17
Pork, chicken or cheese schnitzel on a crusty bun with mushroom aioli sauce, crispy onions, cheese, tomatoes and pickles. Served with Alberta Slaw and Waffle Fries or Kettle Chips

For the littles

Junior Burger (NF) \$13
3 oz Alberta Angus beef, simply presented with white cheddar, lettuce & Gull Valley vine tomatoes- served on a crusty bun. Served with a fruit cup and fries

Hot Dog (NF, DF) \$11
Sometimes a kid just needs a simple dog. All beef wieners, topped with ketchup, mustard and relish. Served with a fruit cup and fries

Fort Fingers (two per order) (NF, DF) \$11
Buttermilk battered chicken tenders, served crispy with garlic aioli. Served with a fruit cup and fries

Jasper House Cookies (NF) \$3.50
Two cookies per order

A la Carte Sides

Waffle Fries (DF, NF, V) \$3.50/\$7
Simple and tasty

Alberta Slaw (GF, NF, V) \$3.50/\$7
A rainbow of crisp carrots and cabbage in a lively marinade

Desserts

One scoop of ice cream \$4.25

We invite you to Bill's Confectionary for a variety of dessert selections

Food services proudly provided by A Cappella Catering Co.

V - Vegetarian, VG - Vegan, DF - Dairy Free, GF - Gluten Friendly, NF - Nut Free
* Although these products are made without nuts, we are not a nut free facility

Wine, Beer, Spirited Cocktails, Spritzers and Sodas

Beer, Cider and Seltzer

Brewed in Edmonton, served ice cold

On tap - 16oz Draught \$8.50

Alley Kat Scona Gold Kolsch

Alley Kat Full Moon Pale Ale

Alley Kat Buena Vista Brown Ale

Alley Kat Main Squeeze Grapefruit Ale

Cans - 355ml \$7.50

Alley Kat Aprikat Apricot Ale

Alley Kat Seltzer Raspberry Lemon

Cans - 473 ml \$9.50

Broken Spoke Original Cider

Wine

A curated roster of Canadian wines, rotated regularly

6oz/Bottle

Reds

Inniskillin Okanagan Cabernet Sauvignon (Okanagan Valley) \$9/\$36

Pelee Island Cabernet Franc (Ontario) \$9/\$36

Sandhill Syrah (Okanagan Valley) \$48

Red Rooster Cabernet Merlot (Okanagan Valley) \$48

Whites

Peller Family Series Chardonnay (Niagara) \$9/\$36

Fern Walk Pinot Gris (Okanagan Valley) \$9/\$36

Dirty Laundry Pinot Gris (Okanagan Valley) \$48

Red Rooster Chardonnay VQA (Okanagan Valley) \$48

Sparkling

See Ya Later Ranch Brut (Okanagan Valley) \$48

Mimosa \$9

Chilled orange juice with Canadian sparkling wine

Beermosa \$9

Prefer barley to bubbles? Enjoy this blend of Alley Kat Main Squeeze and OJ

Caesar \$11

A Canadian classic, made with local spirits, clamato juice and garnished with celery

Bee's Knees \$11

An Alberta twist on a prohibition classic- local spirits, lemon and Alberta honey

Maple Sour \$11

Sortilege, rye and maple syrup balanced with citrus

Mary Pickford \$11

Rum and pineapple juice with a dash of cherry

Strathconan \$11

An E-town twist on the classic Manhattan. Rye and sweet vermouth with a splash of bitters and orange zest

Negroni \$11

Gin, sweet vermouth and Campari

House Blended Spritzers \$4.50

Refreshing non-alcoholic spritzers that hit the spot. Choose Ginger or Cranberry

Craft Soft Drinks \$4

Served in bottles

Minhas Root Beer and Orange Soda, Annex Saskatoon Lemonade

Cans of Pop, Bottled Juice and Earth Water \$3.50

Coke, Diet Coke, Sprite, Apple Juice, Orange Juice, Earth Water Still and Sparkling

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**FORT
EDMONTON
PARK**