

Johnson's Café

Priced per serving

All prices are inclusive of GST

Appetizers & Snacking

Fish Tacos | \$15

Crispy Cod

Lime Crema, Pico De Gallo, Pickled Red Onion, Shaved Lettuce

Sliders | \$15.75

All Beef Patty, Chipotle Aioli, Lettuce Tomato

Wing It | \$14.75

1 lb Chicken Wings served with Dry Rubs and Sauces

Cured & Cheesy | \$15.75

Locally Sourced Cheeses, Cured Meats, House Preserves, Toasted Crostini

Salads

Fort Garden | \$13.75 ^v

Locally-Grown Tender Lettuce, Shaved Raw Veggies, Soft Cheese, Citrus Dressing

Gull Valley Tomato Salad | \$15.75 ^v

Pickled Green Beans, Whipped Feta, Fermented Honey, Cucumber

Wedge Salad | \$18 ^v

Iceberg lettuce, Buttermilk Dressing, Barley Sprouts, Shaved Radishes, Garden Herbs

Protein Add-Ons:

Chicken 6oz | \$9, Flank Steak 6oz | \$9

^v = Vegetarian ^{VE} = Vegan

Entrées

Served With a Side of Crispy Fries

Chicken Caesar Wrap | \$14.75

The Garden Burger | \$15.75 ^v

Plant-Based Patty, Cucumber, Kimchi Mayo

Crispy Chicken Sandwich | \$17.75

Free-Run Fried Chicken, Bread & Butter Pickles, Spicy Mayo

Fort Burger | \$17.75

6oz Alberta Beef Patty, Caramelized Onion, Herb Aioli, Gull Valley Hot House Tomatoes, Butter Lettuce

Steak Frites | \$22

Alberta Beef Marinated Flank Steak, Fresh Herbs, Shaved Parm, Citrus Slaw

The Sweet Stuff

Garden Inspired Panna Cotta | \$7.50

Basil Sugar, Macerated Fruits

Seasonal Fruit Bowl | \$8.50

Classic Scoop of Local Ice Cream | \$7.50

For the Little Ones

Kids Dog | \$6.50

Junior Gardener | \$9.50 ^v

Plant-Based Patty, Sesame, Cucumber, Lemon Mayo

Kids Burger | \$9.50

3oz Alberta Beef Patty, Gull Valley Tomatoes, Butter Lettuce, Aged Cheddar

Johnson's Café Brunch Menu

\$32 per Guest

All prices are inclusive of GST

Chef's Table (Baked)

Freshly Baked Croissants and Danishes, Assorted Local Breads
Fruit Preserves and Butter

Hot Table

Scrambled Eggs

Pork Sausage

Herb Roasted Potatoes

Applewood Smoked Bacon

Pancakes

Garden Table

Garden Green & Yellow Bean | Italian Parsley, Roasted Garlic, Toasted Sunflower,
Champagne Vinegar v

Classic Caesar | Double Smoked Bacon, Crispy Herbed Croutons, House Caesar Dressing

Baby Greens | Fresh Sliced Cucumber, Carrots, Tomatoes, Daikon, Maple Dressing v

Dessert Table

Chef's Choice of Assorted Sweets

Coffee & Tea

Freshly Brewed Coffee, Assorted Tea, Water

V = Vegetarian VE = Vegan

Johnson's Café Beverage Menu

Non-Alcoholic Beverages | \$3.75ea

Free Refills

Fountain Pop

Coffee

Specialty Tea

Alley Kat on Tap | \$10

16 oz Draught

Aprikat

New Moon

Scona Gold

Main Squeeze

Wine Selection

By the Glass By the Bottle

Canyon Road Cabernet Sauvignon

\$7.25 / \$37

Canyon Road Pinot Grigio

\$7.25 / \$37

Fantini Pinot Grigio

\$46

Fantini Sangiovese

\$46

Pascual Toso Chardonnay

\$51

Pascual Toso Malbec

\$51

Inniskillin Okanagan Cabernet Sauvignon

\$69

See Ya Later Ranch Chardonnay

\$73

Signature Cocktails

Mimosa | \$9

Start your day with a little bubbly! Made with Prosecco and Orange Juice

The Fort Caesar | \$11

A Classic Caesar made with Vodka, Clamato Juice, a Celery Salt Rim and Garnished with a Pickle & Pepperoni Stick

Maple Old Fashioned | \$11

A Canadian take on a Classic Cocktail; made with Maple Whiskey and Garnished with an Orange Bitters Sugar Cube and Orange Peel

Red Sangria | \$12

White Wine, Aperol Liquor, Passionfruit Syrup, Basil, Mango, Lime, Topped with Soda and Sprite, and Garnished with Basil

White Sangria | \$12

Red Wine, Port, Amaretto, Cinnamon Syrup, Pineapple Juice, Lemon Juice, Topped with Soda and Sprite, and Garnished with Pineapple