

# Johnson's Café

Priced per serving  
All prices are inclusive of GST

## Appetizers

### Fish Tacos | \$15

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

### Sliders | \$15.75

All Beef Patty, Aged Cheddar, Chipotle  
Aioli, Lettuce, Hot House Tomato

### Wing It | \$14.75

1 lb Chicken Wings. Ask us about our flavor  
of the day!

### Cured & Cheesy | \$15.75

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

## Salads

### Fort Garden | \$13.75

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

### Tomato and Green Bean Salad | \$15.75

Pickled Green Beans, Whipped Feta,  
Fermented Honey, Cucumber

### Wedge Salad | \$18<sup>V</sup>

Iceberg lettuce, Buttermilk Dressing,  
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<sup>V</sup>**  
Plant-Based Patty, Cucumber, Kimchi Mayo,  
Lettuce, Hot House Tomato

### Chicken Club | \$17.75

Grilled Chicken Breast, Smoked Bacon,  
Aged Cheddar, Chipotle Aioli, Hot  
House Tomatoes, Butter Lettuce

### Fort Burger | \$17.75

6oz Alberta Beef Patty, Aged Cheddar,  
Crispy Onions, Herb Aioli, 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

Served With a Side of Crispy Fries

### Kids Dog | \$6.50

### Junior Gardener | \$9.50<sup>V</sup>

Plant-Based Patty, Sesame, Cucumber,  
Lemon Mayo, Lettuce, Hot House Tomato

### Kids Burger | \$9.50

3oz Alberta Beef Patty, Hot House  
Tomatoes, Butter Lettuce, Aged Cheddar

# Johnson's Café Brunch Menu

\$32 per Guest

All prices are inclusive of GST

## **Chef's Table**

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 <sup>V</sup>

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

**Baby Greens** | Fresh Sliced Cucumber, Carrots, Hot House Tomatoes, Daikon, Maple <sup>V</sup>  
Dressing

## **Dessert Table**

Chef's Choice of Assorted Sweets

## **Coffee & Tea**

Freshly Brewed Coffee, Assorted Tea, Water

<sup>V</sup> = Vegetarian <sup>VE</sup> = Vegan

# Johnson's Café Beverage Menu

## Non-Alcoholic Beverages | \$3.75 ea.

### 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

### Sour Godfather | \$11

Amaretto, Whiskey, Lemon Juice, Garnished with a Lime

### Cosmo Martini | \$11

Vodka, Cranberry Juice, Lemon Juice, Garnished with a Lemon

### Long Island Iced Tea | \$11

Vodka, Gin, White Rum, Silver Tequila, Lime Mix, Top with Coca-Cola with Soda and Sprite, and Garnished with Pineapple

### White Sangria | \$12

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

### Red Sangria | \$12

Red Wine, Port, Amaretto, Cinnamon Syrup, Pineapple Juice, Lemon