

Breakfast

served until 11:30 am

Vimy's Breakfast 17

Two eggs any style and your choice of bacon, ham or maple sausage. Served with brown, white or rye toast and breakfast potatoes.

Rancher's Breakfast 18.50

Two eggs any style, two pancakes, your choice of bacon, ham or maple sausage, and breakfast potatoes.

French Toast 13

Three pieces served with syrup and breakfast potatoes.

Pancakes 12

Three fluffy pancakes with syrup and breakfast potatoes.

Breakfast Sandwich 13

A fried egg with bacon, cheddar cheese, tomato, and chipotle mayo on a toasted bun served with breakfast potatoes.

Breakfast Sundae 10

Yogurt, fresh fruit, granola, and whipped cream.

Eggs Benedict

a house specialty

Eggs Benny Poutine 17.50

Two poached eggs atop breakfast potatoes, bacon, and cheese curds, all smothered with hollandaise sauce.

Vimy's 17.50

Two poached eggs served on toasted English muffins with black forest ham and hollandaise sauce, served with breakfast potatoes.

Cameron Lake 17.50

Two poached eggs served on toasted English muffins with hollandaise sauce, smoked salmon, red onion, guacamole and chipotle mayonnaise, with breakfast potatoes.

Omelettes

served until 11:30 am

Build Your Own Omelette 17

A three egg omelette and your choice of three of the following. Served with breakfast potatoes:

- Bacon
- Ham
- Cheddar
- Feta
- Goat cheese
- Tomato
- Onion
- Green onion
- Red pepper
- Mushroom
- Olives
- Jalapeños
- Guacamole
- Salsa

add smoked salmon or an additional egg 1.50

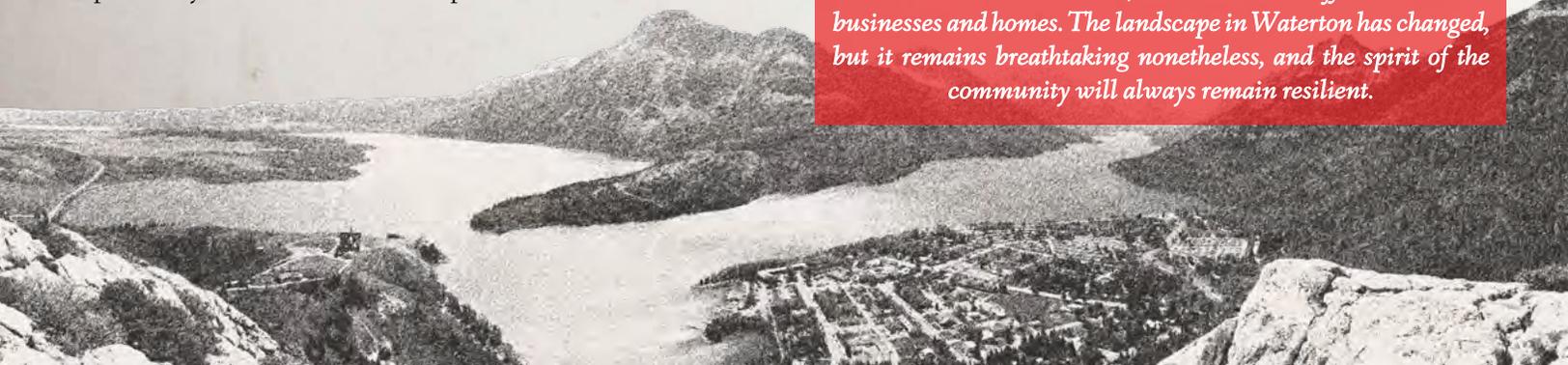
Add it on

- | | |
|---------------------|----------------------|
| Hollandaise sauce 3 | Toast 3 |
| Granola 4 | Breakfast potatoes 4 |
| Bran muffin 3 | Sausage 5 |
| Bacon or ham 4 | Fresh fruit 4 |
| Gluten free bread 3 | 6oz striploin 12 |

The Kenow fire was first spotted by Parks Canada on August 30th. Originally 5 hectares in size, the fire exhibited rapid growth, reaching approximately 4,000 hectares by September 3rd. By September 8th, Parks Canada had issued a Mandatory Evacuation Order. On September 11th, the fire reached the Cameron Valley. Crews worked throughout the night to protect the Waterton townsite, and, in the end, were able to hold the perimeter. However, the fire continued to spread beyond the park and by September 14th had reached approximately 36,000 hectares in size. Precipitation and cooler temperatures helped crews hold the fire and the Evacuation Order was lifted a few days later.

Fires are a natural part of a forest's ecosystem. They can help create ideal conditions for regeneration of plant-life and can lead to renewed environments that foster biodiversity. We know recovery from the fire will be a long road, but we also know there will be long-term positive effects on the vegetation and wildlife.

Our sincere gratitude goes out to the fire crews, support teams and to Parks Canada; their incredible efforts saved our businesses and homes. The landscape in Waterton has changed, but it remains breathtaking nonetheless, and the spirit of the community will always remain resilient.



To Share

Chicken Wings 17

A pound of house made wings tossed in your flavour of choice with a side of ranch dressing and crudité: *plain, bbq, hot, honey hot, honey garlic, teriyaki, pineapple curry*



Four Cheese Pizza Dip 18

Layers of cheese topped with marinara and pepperoni, baked in the oven and served with fluffy pita bites.

Deep Fried Pickles 10

Juicy pickles deep fried and served with sour cream for dipping.

Nachos 19.50

Corn tortilla chips smothered in cheese, green onion, tomato, red pepper, black olive and jalapeños. Served with sour cream and salsa.

add grilled chicken breast 8 extra cheese 4 guacamole 3

Southwest Spinach & Artichoke Dip 18

Cream cheese blended with spinach, artichokes and southwest seasoning. Served with your choice of naan bread or crisp corn tortilla chips.

Onion Rings 10

A half pound of thick-cut, panko crusted onions!

Traditional Poutine 12.50

Hand cut fries topped with cheese curds and our gluten-free gravy.

Fire Dusted Calamari 17

Breaded calamari dusted with house seasoning and served with house made tzatziki.



Bacon Jalapeño Flatbread 12

House made garlic butter, bacon, jalapeño and three cheeses.

Greens

spruce up any salad by adding: *garlic cheese toast 4 prawns 7 grilled chicken breast 8 smoked salmon 7*

Signature Caesar small 10 large 14

Crisp romaine with our roasted garlic Caesar dressing, homemade croûtons, real bacon and fresh Parmesan.

Try with the Montalto Pinot Grigio

Field Greens small 9 large 13

Fresh mixed greens, shredded carrot, toasted sunflower seeds, cucumber, cherry tomato and feta cheese all topped with your choice of dressing: *poppy seed, apple maple vinaigrette, ranch or orange balsamic.*

Greek Salad 16

Traditional Greek salad with cucumber, tomato, onions, red pepper, kalamata olives and feta cheese.

Try with the Hexamer Quarzit Riesling

Quinoa Salad 17

Quinoa mixed with fresh cucumber, cherry tomato, mandarin orange, and goat cheese. Served on a bed of lettuce with our orange balsamic dressing.

On the Side

Hand Cut Fries 7

A basket of our hand cut fries.

Sweet Potato Fries 9

Served with chipotle mayonnaise for dipping.

Famous French Onion Soup 10

Onions caramelized with brandy in a red wine beef broth, topped with a Parmesan infused croûton and Swiss cheese.

Yesterday's Soup bowl 8 cup 6

Everyone knows great soups are always made the day before! Please ask your server about the Chef's daily soup creation.

Gluten-Free 

Vegetarian 

Chef's Favourite 

Quick 



Handfuls

Burgers, sandwiches and wraps come with hand cut fries or the daily soup. Upgrade to one of our other delicious sides:

Caesar, Greek or Field Green salads 2.50

Sweet Potato Fries 3.50 *Gluten-free bun or bread* 3

Traditional Poutine, French Onion Soup 5

Vimy's House Made Beef Burger 19

Taste the homemade difference with our juicy beef patty topped with smoked Gouda. Dressed with lettuce, tomato, onion, pickle and pesto mayonnaise on a toasted bun.

Try with the Black Box Cabernet Sauvignon



Cowboy Burger 19

A 6oz beef patty topped with sautéed mushrooms, Swiss cheese, crispy onions rings, and smoky BBQ sauce.

Spicy Bison Burger 22

A charbroiled bison patty with melted Swiss cheese and jalapeños. Topped with lettuce, tomato, pickle, onion and chipotle mayonnaise on a toasted bun.



Mexi-casa Burger 19

A 6oz beef patty topped with salsa, three cheeses, tortilla chips, jalapeños, sour cream and lettuce.

Peanut Butter Bison Burger 22

A unique combination of our charbroiled bison patty and creamy peanut butter, topped with lettuce, tomato, pickle, and onion on a toasted bun.

Grilled Salmon Burger 19

Grilled Atlantic salmon with pesto mayo, lettuce, lemon, tomato, and red onion. Served on a bun.

Steak Sandwich 21

A 6oz AAA Alberta Top Sirloin steak grilled the way you prefer on a warm ciabatta loaf with fried mushrooms and onions.

Try with the Radio Boka Tempranillo Valencia

Chicken Wrap 18

Crispy fried chicken with lettuce, tomato, and red onion. Topped with your choice of ranch, maple mustard, or spicy buffalo sauce.



Black Bean Burger 19

Black beans, yellow corn, onion and roasted peppers.

Favourites

Chef's Daily Special 16 available until 5 p.m. ☞
Ask your server about the Chef's daily creation.

Pineapple Curry Chicken 18

A classic chicken stir fry in a sweet pineapple curry sauce served with rice and naan bread. *Add tofu instead of chicken.*

Buffalo Chicken Poutine 18.50

Crispy breaded chicken chunks tossed in buffalo sauce atop our hand cut fries, with gravy, curds, and a drizzle of savory ranch dressing.

Fish & Chips

one piece Atlantic cod 16 two pieces 21

Panko crusted and fried golden brown. Served with our hand cut fries, apple walnut coleslaw, tar tar sauce and lemon.

Add it on

Crispy bacon 2.50 Swiss cheese 2

Waterton is beautiful in the summer, but nothing compares to the absolute tranquillity you find in the park during the winter. There are a small number of hotels as well as our restaurant open during the off season, allowing you exclusive access to the serene environment and incredible backcountry activities Waterton has to offer. From backcountry touring to snowshoeing, Waterton is an Alberta winter destination to experience. www.experiencewaterton.com



Entrées

served after 5 pm

10oz Rib Eye 33

AAA Alberta beef cut in house and grilled to your preference. Topped with rosemary and served with the Chef's daily starch and seasonal vegetables. *Also available dredged in our signature mocha rub.*

Pork Brochettes 29

Three medallions of pork tenderloin wrapped in bacon and skewered, glazed with homemade southern maple mustard BBQ sauce and grilled until crispy. Served with fried rice and seasonal vegetables. *Add another brochette for 8*

Try with the Radio Boka Tempranillo Valencia

Filet Mignon 34

A 6oz filet mignon seasoned with our house-blend of spices.

Maple Glazed Salmon 26

Maple glazed Atlantic salmon served with the Chef's daily potato and seasonal vegetables.

Chicken Florentine 29

A 6oz chicken supreme stuffed with goat cheese, onions and spinach, topped with mushroom garlic cream sauce.

Pasta Special 26

Ask your server for details. Served with garlic toast.

Chef's Nightly Feature

Ask your server what specialty item we're cooking up tonight.

How would you like your steak...

Rare: mostly pink

Medium rare: equal parts brown and pink

Medium: mostly brown, some pink

Well done: brown throughout

Add it on

Fried rice 4 Grilled chicken breast 8

Smoked salmon 7 Prawns 7

Dessert

Key Lime Cheesecake 10

Classic whipped cheesecake on an Oreo cookie crust and a key lime drizzle. Served with ice cream and whipped cream.

Coconut Cheesecake 10

A creamy coconut cheesecake baked atop a coconut macaroon base, covered in a German chocolate coconut topping and toasted coconut.

Country Fried Donuts 10

Mini donuts fried golden brown, dusted with cinnamon sugar, and served with French vanilla ice cream.

Chocolate Mint Torte 10

Gluten-free chocolate cake surrounding a white chocolate and mint center, covered with dark chocolate mousse and chocolate cake chunks. Served with French vanilla ice cream.

Chocolate Lava Cake 10

Decadent chocolate cake cradling a reservoir of smooth, luxurious molten chocolate.

Vimy Peak is the iconic mountain ridge that sits directly across the lake from the Waterton townsite. Previously called Sheep Mountain and Goat Mountain, the peak was officially renamed in 1917 in remembrance of the victory of the Canadian army at Vimy Ridge. The trail head can be accessed by boat from the Waterton townsite or via the Wishbone trail off of the Chief Mountain International Highway. From the summit, you can take in breathtaking views of the townsite and surrounding mountain ranges and prairies.



Red Wine

	6 oz	9 oz	Bottle	
Black Box Cabernet Sauvignon <i>Aromas of black currant, toasty oak, and vanilla</i>	9.50	15.50	-	CL
Donini Merlot <i>Light berry and plummy fruit flavours</i>	9.50	15.50	-	IT
Radio Boka Tempranillo Valencia <i>Dark cherries, strawberries, plums and sweet spice</i>	9.50	15.50	-	ES
Oscar's Estate Vineyard Shiraz <i>Fruit forward, balanced notes of spice and toasted vanilla</i>			36	AU
Lobetia Tempranillo <i>Red berries, fresh cherries, light body, no oak *Organic</i>			37	ES
Argento Classic Malbec <i>Plums, black cherries, and notes of violets, minimal oak</i>			38	AR
Tussock Jumper Pinot Noir <i>Strawberries with a hint of vanilla, medium body</i>			39	FR
La Mirada Cabernet Sauvignon <i>Ripe, dark cherry flavors and a mellow tannin structure</i>			44	US
Sensi Chianti <i>Cherry and spice with a smooth, fresh finish</i>			38	IT
Amano Primitivo <i>Italy's Zinfandel: Warm, generous and friendly</i>			44	IT
Allegrini Valpolicella <i>Cherries, echoed by fresher hints of pepper and aromatic herbs</i>			47	IT
Fox Creek Red Baron Shiraz <i>Juicy strawberries and raspberries, hints of toast and milk chocolate</i>			57	AU
J Lohr Seven Oaks Cabernet Sauvignon <i>Rich Paso Robles Cabernet</i>			62	US

White Wine

	6 oz	9 oz	Bottle	
Banrock Station Chardonnay <i>Fruit driven with aromatic tropical and citrus characters</i>	9.50	15.50	-	AU
Montalto Pinot Grigio <i>Dry with light floral, pear, apple and lemon aromas</i>	9.50	15.50	-	IT
Concha Y Toro Sauvignon Blanc <i>Flavours of lemon-lime, lemongrass and mineral</i>	9.50	15.50	-	CL
Giorgio & Gianni Pinot Grigio <i>Floral and citrus aromas with a rich and elegant finish</i>			32	IT
Punctum Sauvignon Blanc <i>Fruitful with elegant citric aroma and pear notes *Organic</i>			41	ES
Bree Riesling <i>Light, a bit sweet, and a little bit tart</i>			40	DE
Painter Bridge Chardonnay <i>Aromas of baked apple, white peach and vanilla</i>			42	US
Summerhill Pinot Gris <i>Notes of pear, persimmon and orange peel</i>			44	CA
Rapaura Sauvignon Blanc <i>Intense aromatic with lush ripe tropical fruit, with softer acidity</i>			46	NZ

Rose

	6 oz	9 oz	Bottle	
Dominio de Punctum Rosado <i>Raspberry colored, red cherry aromas, rich and fresh on the palate</i>	11.50	16.50	43	ES

Beer

	16 oz	20 oz	Jug
Oldman River Brewing Blue Bridge Lager <i>A pale gold and light bodied Lager</i>	7.75	9.25	23.50
Oldman River Brewing Blind Canyon Blonde Ale <i>Light bodied summer ale</i>	7.75	9.25	23.50
Oldman River Brewing Pale Ale <i>Impending flavors of sweet caramel malt</i>	7.75	9.25	23.50
Oldman River Brewing St. Joe's Abbey Style Brown Ale <i>A full-flavored abbey-style ale</i>	8.75	10.25	23.50
Domestic <i>Budweiser, Canadian, Kokanee, Pilsner, Bud Light, Coors Light</i>			Bottle 6.50
Premium <i>Rickard's Red, Alexander Keith's, Shock Top, Goose Island IPA</i>			7.25
Import <i>Corona, Heineken</i>			7.50
Guinness (can)			8.95
Glutenberg Blonde (can)			9.95

Cider & Coolers

Bacardi Breezers <i>Tropical Orange Smoothie</i>	7.50
Strongbow, Rock Creek Cider	7.95

Liquor

Tequila

El Jimador Reposado Gold	1oz	6.50
El Jimador Silver		6.50
Patron Silver		11.50
Patron Gold		12.50
Patron Anejo		16

Whiskey

Wiser's Deluxe	1oz	6
Fireball		6
Gibson's Finest		6.50
Crown Royal		6.50
Jack Daniel's		6.50
Jameson		7
Maker's Mark		8.50

Rum

Malibu	1oz	6.50
Bacardi White/Bacardi Dark		6.50
Captain Morgan Spiced		6.50
Sailor Jerry's Spiced		7.50

Scotch

Johnny Walker Black, Johnny Walker Red	1oz	7
Glenfiddich		8
Glenmorangie		11
Highland Park		14
Lagvulin		15

Port

Brights 75 Tawny	1oz	6
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Brandy

St. Remy	1oz	7
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Vodka

Absolut original	1oz	6
Absolut <i>Raspberry, citron, mandarin</i>		6.50
Grey Goose		9.50

Gin

Beefeater	1oz	6
Bombay Sapphire		7.50

Cocktails

Traditional Caesar	<i>Vodka, Worcestershire, Tabasco, salted rim. Garnished with asparagus, lime, olives and a spicy bean</i>	9
Long Island Iced Tea	<i>Tequila, rum, gin, vodka, Triple Sec, Pepsi and lime</i>	9
Paralyzer	<i>Kahlua, vodka, Pepsi and cream</i>	9
Screwdriver	<i>Vodka and orange juice</i>	9
Alabama Slammer	<i>Southern Comfort, Amaretto, orange juice and grenadine</i>	9
Rusty Nail	<i>Scotch whiskey and Drambuie</i>	9
Margarita	<i>El Jimador Reposado Gold, Triple Sec and lime juice served on the rocks</i>	9
Martinis	<i>Premium - 12.50</i>	20Z
Classic Martini	<i>Gin or vodka, Vermouth and two olives</i>	11
Cosmopolitan	<i>Vodka, Triple Sec, cranberry juice and lime</i>	11
Appletini	<i>Vodka, sour apple and apple juice</i>	11
Watertini	<i>Peach and watermelon vodka, apple juice and Sprite</i>	11
Wildflowertini	<i>Citrus and peach vodka, melon liqueur, ginger ale and apple juice</i>	11
Mexican Martini	<i>El Jimador Reposado Gold, orange juice and lime</i>	11

Specialty Coffees

Bailey's *Bailey's Irish Cream and coffee*

Spanish Coffee *Brandy, Dark Creme de Cacao and coffee*

Irish Coffee *Jameson, brown sugar and coffee*

Monte Cristo *Kahlua, Grand Marnier and coffee*

Blueberry Tea *Amaretto, Grand Marnier and Red Rose tea*

1 OZ

1 O

1 O

1 O

1 O

1 O

Dessert

Key Lime Cheesecake 1 O

Classic whipped cheesecake on an Oreo cookie crust and a key lime drizzle. Served with ice cream and whipped cream

Strawberry Champagne Cheesecake 1 O 

Vanilla and strawberry marbled cheesecake on a graham cookie base with champagne mousse, dark chocolate shavings and whipped cream

Country Fried Donuts 1 O

Mini donuts fried golden brown, dusted with cinnamon sugar, and served with French vanilla ice cream

Chocolate Mint Torte 1 O 

Gluten-free chocolate cake surrounding a white chocolate and mint center, covered with dark chocolate mousse and chocolate cake chunks. Served with French vanilla ice cream