

# Farm and Fire

333 Banff Avenue Elk + Avenue Hotel, Banff, Banff National Park, Alberta T1L 1B1 Canada ·

+14037603298 · Updated: Jan 14, 2026

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## WOOD-FIRED PIZZAS 5

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**Margherita** **\$12.00**

House Tomato Sauce, Bocconcini, Mozzarella, Roasted Tomato, Fresh Basil

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**Rôtisserie Chicken** **\$14.00**

Garlic Cream Sauce, Mozzarella, Green Chorizo, Pickled Corn, Pickled Red Onion, House Ranch, Green Onion, Chicken Skin

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**Funghi** **\$14.00**

Basil Arugula Pesto, Mozzarella, Goat Cheese, Mushroom, Pickled Red Onion, Truffle Oil

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**Fig & Brie** **\$13.00**

House Tomato Sauce, Pancetta, Red Wine Fig, Brie, Mozzarella, Parmigiano Reggiano, Arugula, Sriracha Truffle Honey, Balsamic Reduction

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**Brisket** **\$13.00**

Slow Roasted Brisket, Tomato Demi, Dill Pickle, Red Onion, Red Pepper, Horseradish Aioli, Asiago, Mozzarella, Crispy Onion

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## BEER 2

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**Outbound Lager** **\$6.00**

Folding Mountain Brewery Jasper, AB

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**Rotating Tap** **\$6.00**

Ask your server for current feature

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## WINE 1

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**Featured Après Selections** **\$8.00**

Choice of White, Rosé or Red

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## BREAKFAST PLATES 6

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**Apple Cranberry French Toast** **\$21.00**

Gluten-Free Apple Cranberry Bread Pudding, Salted Maple Mascarpone, Cranberry Compote, Whipped Cream

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**Classic Breakfast** **\$21.00**

Two Free Run Eggs Any Style, Choice of Bacon or Chicken Sausage, Choice of Artisanal Toast, House Preserve, House Potato

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**Canadian Eggs Benny** **\$22.00**

Smoked Ham, Two Free Run Poached Eggs, Greens, Hollandaise, English Muffin, House Potato

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<b>Bison Benny</b>	<b>\$27.00</b>
Braised Bison, Two Free Run Poached Eggs, Haskap Compote, Sourdough Bread, Hollandaise, House Potato	
<b>Avocado Toast</b>	<b>\$22.00</b>
Sourdough Bread, Avocado, Smoked Chimichurri, Two Free Run Poached Eggs, Balsamic Glaze, Chickpea Dukkah, House Potato	
<b>Parfait</b>	<b>\$17.00</b>
Chia, Yogurt, Fresh Berries, Toasted Oat Granola	

## BRUNCH BOWLS 5

<b>Holy Cow</b>	<b>\$27.00</b>
Certified Angus Beef, Two Free Run Poached Eggs, Pico De Gallo, Salsa Verde, House Potato	
<b>This Little Piggy</b>	<b>\$22.00</b>
Pulled BBQ Pork, Two Free Run Poached Eggs, Hollandaise, Cilantro Fennel Lime Slaw, Mini Hashbrown Patties	
<b>Lox to Look Forward to</b>	<b>\$26.00</b>
Smoked Salmon, Two Free Run Poached Eggs, Horseradish Caper Cream Cheese, Arugula, Pickled Red Onion, House Potato	
<b>Lean Mean Vegan Machine</b>	<b>\$22.00</b>
Vegan Egg, Ranchero Sauce, Vegan Cheese, Avocado, Green Onion, House Potato	
<b>Cluckin' Good Time</b>	<b>\$25.00</b>
Pulled Chicken, Two Free Run Poached Eggs, Roasted Red Pepper, Arugula, Trafford Farms Mushrooms, Hollandaise, House Potato	

## LUNCH PLATES 4

<b>Soup of the Day</b>	<b>\$14.00</b>
Sourdough Toast	
<b>Winter Salad</b>	<b>\$19.00</b>
Beets, Apple, Avocado, Fried Quinoa, Squash, Goat Cheese, Maple Vinaigrette, Pumpkin Seeds	
<b>Bow Valley Caesar Salad</b>	<b>\$19.00</b>
Grilled Romaine, Lions Mane Mushroom Dust, Fried Caper, Parmigiano Reggiano, House Crostini, Garlic and Lemon Dressing	
<b>Farm Burger</b>	<b>\$25.00</b>
2 Smashed Certified Angus Beef Patties, Red Pepper Jam, Crispy Kale, Provolone, Bacon, Maple Mayo, House Potato	

## SIDES 11

<b>One Free Run Egg</b>	<b>\$4.00</b>
<b>Two Free Run Eggs</b>	<b>\$6.00</b>
<b>House Potato or Mini Hashbrown Patties</b>	<b>\$5.00</b>
<b>Fresh Fruit</b>	<b>\$9.00</b>
<b>Half Avocado</b>	<b>\$5.00</b>

<b>Bacon</b>	<b>\$5.00</b>
<b>Smoked Salmon</b>	<b>\$6.00</b>
<b>Chicken Sausage</b>	<b>\$5.00</b>
<b>Rôtisserie Chicken</b>	<b>\$7.00</b>
<b>Braised Bison</b>	<b>\$10.00</b>
<b>Artisanal or Gluten Free Toast</b>	<b>\$5.00</b>

## **DINNER FOR TWO** 1

### **Dinner for Two** **\$69.00**

Starter Choice of: Soup of the Day Sourdough Toast Or Winter Salad NF, GF, V Beets, Apple, Avocado, Fried Quinoa, Maple Vinaigrette, Squash, Goat Cheese, Pumpkin Seeds Main Served with Thyme Infused Mashed Potatoes and choice of: 1/4 Rôtisserie Chicken NF, GF, DF Citrus Brined, House Jus, Roasted Carrots Or Vegetable Wellington NF, VE Oyster Mushroom, Red Pepper, Barley, Squash, Pearl Onion, Corn, Puff Pastry, Squash Puree, Marinated Wild Mushrooms Dessert S'more NF Toasted Banff Roasting Coffee Marshmallow, Brownie, Graham Cracker Crumbs Wine Featured Date Night Selection Choice of White, Rosé or Red

## **GRAZING** 6

### **Soup of the Day** **\$14.00**

Sourdough Toast

### **Winter Salad** **\$19.00**

Beets, Apple, Avocado, Fried Quinoa, Maple Vinaigrette, Squash, Goat Cheese, Pumpkin Seeds

### **Bow Valley Caesar Salad** **\$19.00**

Grilled Romaine, Lions Mane Mushroom Dust, Fried Caper, Parmigiano Reggiano, House Crostini, Garlic and Lemon Dressing

### **Salmon Tartare** **\$24.00**

Salmon, Fried Caper, Shallot, Smoked Dill Crème Fraîche, Pea Purée, Avocado, House Crostini

### **Croquettes** **\$15.00**

Goat Cheese, Potato, Roasted Garlic, Cranberry Compote

### **Scotch Egg** **\$21.00**

Bacon and Elk Sausage, Soft Poached Egg, Braised Cabbage, Gochujang Aioli, Pickled Mustard Seed

## **PASTURES, LAKES & FIELDS** 7

### **Bison Tomahawk** **\$119.00**

25oz Bison Rib Eye, Roasted Garlic, Vine Tomato, Tomato Demi

### **Pork Tenderloin** **\$41.00**

Chive Butter, Maple Coffee Gastrique

### **Striploin** **\$75.00**

21oz Certified Angus Beef, Salsa Verde, Smoked Maple Salt, Roasted Garlic

**Chicken & Dumplings** **\$32.00**

Chicken Broth, Pulled Chicken, House Dumplings, Carrot, Pearl Onion, Peas

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**Rainbow Trout** **\$48.00**

Zucchini Noodles, Fried Quinoa, Vine Tomato, Pearl Onion, Red Pepper Butter

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**Rôtisserie Chicken** **AVAILABLE OPTIONS**

Citrus Brined Chicken, House Jus

Full: \$45.00

Half: \$30.00

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**Vegetable Wellington** **\$28.00**

Oyster Mushroom, Red Pepper, Barley, Squash, Pearl Onion, Corn, Puff Pastry, Squash Puree, Marinated Wild Mushrooms

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## ROOTS, GREENS & GRAINS 5

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**Roasted Brussels** **\$17.00**

Maple Vinaigrette, Apple, Pancetta, Crispy Onion

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**Maple Roasted Carrots** **\$16.00**

Maple Orange Glaze, Chickpea Dukkah

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**Mashed Potatoes** **\$15.00**

Yukon Gold, Cream, Thyme

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**Alberta Barley Risotto** **\$18.00**

Barley, Mushroom, Cream, Shallot, Garlic Confit, Parmigiano Reggiano, Pomegranate, Kale

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**Fried Oyster Mushroom** **\$20.00**

Trafford Farms Mushrooms, Vegan Buttermilk Ranch, Caramelized Pistachios

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## COCKTAILS 9

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**Rhubarb Bramble** **\$16.00**

Wildlife Rhubarb Gin, St Germain, Fresh pressed Apple, Honey, Lemon

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**Blood Orange Mule** **\$16.00**

Trailblazer Vodka, Licor 43, Blood Orange Purée, Fresh Lime, Ginger Beer

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**Green Tea Sour** **\$16.00**

Olive Infused Gin, Von Rosen, Cucumber syrup, Fresh Basil, Green Tea, Citrus, Egg White

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**Rosa Margarita** **\$16.00**

Blanco Tequila, Von Rosen, Honey, Citrus

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**Rum Punch** **\$16.00**

Romero Cane Spirit, Triple Sec, Haskap, Pineapple Juice, Chai Tea, Coconut, Fresh Lime

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**Smoked Fig & Thyme Old Fashioned** **\$17.00**

Maker's Mark, Fig & Thyme Syrup, Black Walnut Bitters, Cedar Smoked

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**Paloma Spritz** **\$16.00**

Blanco Tequila, Aperol, Triple Sec, Grapefruit, Sparkling Wine, Soda

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**Alpen Glow** **\$16.00**

Trailblazer Vodka, Lemon Sake, Chambord, Pineapple Juice, Ginger Chili Syrup

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**Feature Cocktail** **\$16.00**

Ask your server about our Bartenders Daily Creation

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**ZERO PROOF** 4

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**Add 1 oz of Pursuit Adventure Gin, Trailblazer Vodka or Bacardi** **\$4.50**

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**Tea Thyme** **\$9.00**

Zero Proof Gin, Peach Purée, Green Tea, Thyme

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**Garden Mule** **\$9.00**

Zero Proof Gin, Rosemary Syrup, Lime, Grapefruit, Ginger Beer

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**Nojito** **\$9.00**

Mixed Berries, Mint, Lime, Soda

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**DRAUGHT BEERS** 8

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**Folding Mt. Pursuit Outbound Lager** **\$10.00**

Hinton, AB

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**Vaycay Brewing El Hefe Hefeweizen** **\$10.00**

Calgary, AB

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**Best Of Kin Firebloom Honey Lager** **\$10.00**

Calgary, AB

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**Grizzly Paw Powderhound Blonde** **\$10.00**

Canmore, AB

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**Fernie Brewing Hit The Deck Hazy IPA** **\$10.00**

Fernie, BC

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**Canmore Brewing Misty Mountain IPA** **\$10.00**

Canmore, AB

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**Born Brewing Racing Moose Pale Ale** **\$10.00**

Calgary, AB

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**Rotating Tap** **\$10.00**

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**BEER CANS** 4

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**Canmore Brewing Cider** **\$10.00**

473ml

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**Village Blacksmith Black Ale** **\$10.00**

473ml

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**Bow River Brewing River Runner Alcohol Free Blonde Ale****\$8.00**

473ml

**Whistler Brewing Forager Gluten Free****\$10.00**

473ml

**SPARKLING WINE** 3**Benvolio Prosecco****AVAILABLE OPTIONS**

Friuli, Italy

5 oz: \$11.00

Bottle: \$55.00

**Varichon & Clerc Blanc De Blanc****\$56.00**

Savoie, France

**Averill Creek Charme De L'ile****\$74.00**

Vancouver Island, BC

**WHITE WINE** 9**The Long Weekend Wine Co. White****AVAILABLE OPTIONS**

Niagara, ON

5 oz: \$13.00

8 oz: \$18.00

Bottle: \$56.00

**Mount Riley Sauvignon Blanc****AVAILABLE OPTIONS**

Marlborough, New Zealand

5 oz: \$13.00

8 oz: \$18.00

Bottle: \$56.00

**Colterenzio "Lumo" Pinot Grigio****AVAILABLE OPTIONS**

Venezia, Italy

5 oz: \$13.00

8 oz: \$18.00

Bottle: \$56.00

**Dry Creek Chenin Blanc****AVAILABLE OPTIONS**

Sonoma, California

5 oz: \$13.00

8 oz: \$18.00

Bottle: \$56.00

**Gray Monk Unwooded Chardonnay****AVAILABLE OPTIONS**

Lake Country, BC

5 oz: \$14.00

8 oz: \$19.00

Bottle: \$59.00

**Tawse Riesling****\$55.00**

Niagara, ON

**Blue Mountain Pinot Gris****\$65.00**

Okanagan, BC

**Lake Breeze Sauvignon Blanc** **\$64.00**

Naramata, BC

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**Black Stallion Heritage Chardonnay** **\$75.00**

Napa Valley, California

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**RED WINE** 13

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**The Long Weekend Wine Co. Cabernet**

**AVAILABLE OPTIONS**

Niagara, ON

5 oz: \$13.00

8 oz: \$18.00

Bottle: \$56.00

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**See Ya Later Ranch Pinot Noir**

**AVAILABLE OPTIONS**

Hawthorne Mountain, BC

5 oz: \$13.00

8 oz: \$18.00

Bottle: \$56.00

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**Guardaccacia Cellars Garnacha-Carignan**

**AVAILABLE OPTIONS**

Terra Alta, Spain

5 oz: \$13.00

8 oz: \$18.00

Bottle: \$56.00

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**Fontella Chianti Classico**

**AVAILABLE OPTIONS**

Tuscany, Italy

5 oz: \$12.00

8 oz: \$17.00

Bottle: \$54.00

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**Alta Vista "Vive" Malbec**

**AVAILABLE OPTIONS**

Mendoza, Argentina

5 oz: \$13.00

8 oz: \$18.00

Bottle: \$56.00

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**Liberty School Cabernet Sauvignon**

**AVAILABLE OPTIONS**

Paso Robles, California

5 oz: \$14.00

8 oz: \$19.00

Bottle: \$59.00

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**Haywire Gamay Noir**

**\$60.00**

Summerland, BC

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**Portlandia Pinot Noir**

**\$69.00**

Willamette, Oregon

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**Blasted Church Syrah**

**\$82.00**

Similkameen, BC

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**Tinhorn Creek Merlot**

**\$65.00**

Oliver, BC

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**Black Sage Cabernet Sauvignon**

**\$75.00**

Summerland, BC

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**Bello Family “Megahertz” Cabernet Sauvignon** **\$78.00**

Napa Valley, California

**Château Carrone Ste Gemme** **\$84.00**

Cru Bourgeois, Haut-Médoc, Bordeaux

## ROSÉ WINE <sup>1</sup>

**The Long Weekend Wine Co. Rosé**

Niagara, Ontario

### AVAILABLE OPTIONS

5 oz: \$13.00

8 oz: \$18.00

Bottle: \$56.00

## ICE WINE & PORT <sup>2</sup>

**Fielding Riesling Icewine** **\$18.00**

Beamsville Bench, Ontario

**Taylor Fladgate 10yr Tawny Port** **\$9.00**

## DESSERT COCKTAILS <sup>3</sup>

**Monte Cristo** **\$14.00**

Grand Marnier, Kahlúa, Coffee, Whipping Cream

**Blueberry Tea** **\$14.00**

Grand Marnier, Amaretto, Earl Grey Tea

**Espresso Martini** **\$17.00**

Trailblazer Vodka, Kahlúa, Espresso

## HOT DRINKS <sup>10</sup>

**Jolene’s Tea House** **\$4.50**

Orange Pekoe, Creamy Earl Grey, Peppermint, Jasmine Gold Dragon, Wild Blueberry Rooibos

**Regular & Decaf Drip** **\$4.00**

Banff Roasting Company

**Double Espresso** **\$5.00**

**Macchiato** **\$5.00**

**Americano** **\$5.00**

**Latte** **\$5.50**

**Cappuccino** **\$5.50**

**Mocha** **\$5.50**

**Flat-White** **\$5.50**

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**Substitute for Almond, Oat or Soy Milk** **\$1.00**

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**COLD DRINKS** 3

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**Pop** **\$4.00**

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**Juice** **\$4.50**

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**San Pellegrino Sparkling Water** **\$7.00**

750ml