

OWL PATIO

SMALL BITES & SHAREABLES

Korean Chicken Bao Marinated crispy fried chicken, fresh kimchi slaw, pickled beets, sweet soy drizzle DF	17	Forest Mushroom Bruschetta Marinated mushrooms, pickled onions, and crostini	14
T'N'T Tater Tots Not your childhood tots, spiced with roasted jalapeno, cheddar cheese, scallions. served with gochujang aioli or roasted garlic aioli. GF	14	Owl Dip Trio House-made red lentil hummus, herb white bean dip, and house-made salsa with crostini, and kettle chips. V, DF	14
K-Pop Chicken Our take on popcorn chicken, Korean fried chicken bites. served with gochujang aioli. GF, DF	17	Beef Carpaccio Steak Bites Fennel crusted beef filet, shaved aged gouda, fried capers, pickled onions, and grilled lemon horseradish cream	22
Honey Harissa Duck Wings Grilled confit duck drumettes, honey harissa glaze, white kimchi slaw. GF, DF	18	Local Charcuterie Cheese and charcuterie selection curated from local vendors. Accompanied by pickles, spreads, and breads.	25
Owl Wings House brined chicken wings, fried golden brown and crispy. Served with your choice of house honey garlic, gochujang aioli, or hot sauce. GF, DF	18		

HANDHELD

All handhelds are served with choice of house kettle chips, fries or house made kimchi slaw.
You can upgrade to an artisan green salad for \$2.

Westin Beef Burger Smoked cheddar, pickled onions, roasted tomato ketchup, roasted garlic aioli, and arugula	22
Cajun Chicken "Tostada" Pulled cajun chicken, house-made salsa, corn tortilla, roasted peppers, pickled onions, and lime crema.	18
Korean Chicken Wrap Korean fried chicken, gochujang aioli, romaine lettuce, cucumber, shredded carrot, and pickled red onion	19
Wild Mushroom Grilled Cheese Smoked cheddar, gouda, marinated mushrooms, and pickled onions <i>Add pulled Chicken 7</i>	18



DESSERTS

White Chocolate Raspberry Mousse	9
Alberta Sour Cherry Tart	9

FORK + KNIFE

All Fork + Knife dishes can be enhanced with:
Grilled or Pulled Chicken 7
Striploin Steak 9

Chef's Salad Smoked bacon bits, local aged gouda, roasted cherry tomatoes, crisp field greens, cucumber, pickled red onion, shredded carrots, hard boiled egg, and house red wine vinaigrette	20
Mountain Quinoa Salad Marinated mushrooms, pickled onions, toasted almonds, pickled beets, cherry tomato, and garlic herb vinaigrette	19
Mediterranean Caesar Salad Toasted almonds, romaine hearts, tahini "Caesar" dressing, fried capers, toasted crostini. V, DF	17
Smoked Salmon Bowl Pickled onion, pickled beets, rice vermicelli, fried capers, house kimchi, and ginger soy vinaigrette	20
Penne Pasta Caramelized onions, spinach, roasted tomato, parmesan cheese, and rose sauce	22



**Children's
Miracle Network**

We are proudly supporting Children's Miracle Network with a \$1.00 donation for every Westin Beef Burger sold.

THE OWL STORY

Way back in 1969, the management at The Westin Calgary asked their bar manager, Walter Chell, to mix a special cocktail which complimented dishes made with tomatoes and clams for the opening of their new Italian restaurant. The famous Canadian drink called the Caesar Cocktail was created.



BEER & CIDER

FEATURED DRAUGHT: OWL BAR LAGER	8
In partnership with local brewery Railyard Brewing, we bring you our very own house lager 16 oz	
FAHR AWAY HEFEWEIZEN, BRAUEREI FAHR	7
Turner valley 330ml	
WRASBERRY ALE, WILDROSE BREWERY	10
Calgary 473ml	
TOKYO DRIFT IPA, LAST BEST BREWING & DISTILLING	10
Calgary 355ml	
VILLAGE BLONDE, VILLAGE BREWERY	10
Calgary 473ml	
VILLAGE BLACKSMITH, VILLAGE BREWERY	10
Calgary 473ml	
AUTUMN AMBER ALE, BORN BREWERY	10
Calgary 473ml	
PEACH SOUR, RAILYARD BREWING	10
Calgary 473ml	
ROCK CREEK DRY ROSE CIDER, BIG ROCK BREWERY	9
Calgary 355ml	

COCKTAILS

MOSCOW MULE 1.5oz	13
Ketel One, Grizzly Paw Ginger Beer	
MANHATTAN 3oz	15
Woodford Reserve Whisky, Martini Rosso Sweet Vermouth	
APEROL SPRITZ 2oz	13
Aperol, Freixenet Brut Cava	
NEGRONI 3oz	14
Beefeater Gin, Campari and Martini Rosso Sweet Vermouth	
OLD FASHIONED 2oz	14
Bulleit Bourbon, Angostura and Orange bitters, simple syrup	



SIGNATURE: THE ORIGINAL CAESAR 13

In 1969, our very own Walter Chell, bartender at the Owl's Nest Bar at the Calgary Inn (now Westin Calgary), celebrated the opening of Marco's, the hotel's new Italian restaurant, by adding clam broth to the bloody Mary. Thus was born the Bloody Caesar, a drink that Chell hoped would go well with spaghetti vognole.

53 years later, the Caesar tradition lives on at the Owl Patio & Bar.

Walter's Caesar mix, Kettle One Vodka, Celery and Lime

MAKE IT A DOUBLE 17

WINE

GLASS 6 OZ / 9 OZ

RED

LA CREMA SONOMA PINOT NOIR
13/ 16/ 65 bottle

INNISKILLIN OKANAGAN ESTATE MERLOT
11/ 14/ 55 bottle

RAYMOND FAMILY CLASSIC CABERNET SAUVIGNON
11/ 14/ 55 bottle

EDMEADES MENDOCINO COUNTY ZINFANDEL
14/ 17/ 75 bottle

WHITE

SUMAC RIDGE SAUVIGNON BLANC
10/ 13/ 52 bottle

NOBLE VINES 446 CHARDONNAY
11/ 14/ 55 bottle

SANDHILL PINOT GRIS
14/ 17/ 75 bottle

ROSÉ & BUBBLES

MISSION HILL RESERVE ROSÉ
13/ 16/ 70 bottle

ADAMI GARBEL PROSECCO BRUT
15/ 60 bottle

NO BOOZE

PERRIER WATER 330ml	4
POP 355ml Pepsi, Diet Pepsi, Ginger Ale, 7UP, Club Soda	4
NON-ALCOHOLIC BEER Sober Carpenter	6

GRIZZLY PAW SODA 355ml Black Cherry Cola, Ginger Beer, and Grapefruit Soda	5
VIRGIN CAESAR	6