

# FLORES & PINE

## SHAREABLES

**F&P Brussel Sprouts** 19  
house szechuan sauce, roasted peanuts *gf\* ve*

**Pierogi & Bison Meatballs** 26  
bison meatballs, mushroom cream sauce, pickled onions, sour cream, microgreens

**Fire-Roasted Eggplant** 19  
charred eggplant, tomato, fennel, citronette, herb salad, chili-garlic crunch, almond romesco *gf df ve*

**F&P Grazing Board** 36  
Canadian game meat charcuteries, domestic cheeses, fruit, nuts, crostini, saskatoon berry jam *gf*

**Cowboy Butter & Bread** 16  
beef tallow with pickled shallots, chives, cracked pepper, house made sourdough *gf\* df*

**Beef Tartare** 26  
AAA tenderloin, Harry’s Bar sauce, capers, quail egg, grana padano, house potato chips *gf*

**Grilled Peppers** 17  
baby bell peppers, lemon, cold-pressed canola oil, feta, roasted sunflower seeds *gf df\* v*

**Tuna Crudo** 22  
cured tuna, watermelon gazpacho, watermelon, cucumber, pickled serrano, radish, herb salad, sourdough crumble *gf\* df*

**Burrata & Bread** 27  
sun-dried tomato purée, basil chutney, semi-dry tomatoes, basil, house sourdough *gf\**

**Grilled Corn** 15  
sweet corn, smoked poblano sauce, Tajín, pickled serrano, lime *gf df ve*

## SOUPS & SALADS

**F&P Salad** 19  
Hydra Green baby romaine, fresh and pickled vegetables, goat cheese, spiced sunflower seeds, mustard vinaigrette *gf df\* v*

**Caesar Salad** 19  
Hydra Greens baby romaine, F&P caesar dressing, house croutons, bacon, grana padano *gf\**

**Fire Roasted Chicken Brodo** 12  
chicken broth, chili pepper, corn, classic mirepoix, cilantro *gf df*

## ADD-ONS

**Salmon** 16

**Sautéed Garlic Prawns** 16

**Bone In Chicken Breast** 12

**Grilled Tofu** 9

**8oz Picanha** 24

## Entrées

**The Burger** 29  
lettuce, tomato, pickles, aioli, cheddar, brioche bun, french fires *gf\* df\**

- bacon-onion jam, mushrooms, extra cheese 4

**Pesto Gnocchi** 27  
sunflower pesto, house-dried and fresh tomatoes, grana padano, fresh basil, sourdough crumble *gf\* v*

**Salmon & Saffron Couscous** 35  
creamy saffron Israeli couscous, fire roasted radishes and turnips, herb salad, crispy salmon skin *df\**

**Icelandic Fish Feature** MP

**Mediterranean Pizza** 23  
red onion, kalamata olives, sun-dried tomato, arugula, fried garlic

**Mac Daddy Pizza** 27  
mac sauce, ground beef, cheddar cheese, lettuce, onion, sesame, dill pickle

**F&P Margherita Pizza** 21  
fior di latte, tomato sauce, basil chutney, fresh basil

- add pepperoni 5
- cauliflower crust 5

# FLORES & PINE

## WOOD-FIRE AND ROTISSERIE

Wagyu Feature Cut MP

10oz AAA Alberta Striploin 56  
caramelized shallot port butter, red wine demi

8oz AAA Alberta Tenderloin 67  
lobster butter, red wine demi

*all cuts are served with seasonal vegetables and tallow roasted fingerling potatoes*  
*gf df\**

### Pairings

Scallops & Crab 30

Sautéed garlic Prawns 16

*gf*

Béarnaise Sauce 5

Peppercorn Sauce 5

Chimichurri 5

Free Range Rotisserie Chicken 45  
half rotisserie chicken, orange-lavender jus, seasonal vegetables, brown butter whipped potatoes  
*gf df*

Fire-Roasted Porchetta 45  
onion-apple polenta, seasonal vegetables, celery root purée, chimichurri  
*gf\* df*

Alberta Lamb Top Sirloin 62  
confit potato, seasonal vegetables, celery root chips, red wine demi  
*gf df*

Grilled Bison Striploin 7oz 60  
sautéed mushrooms, red wine demi glace, saskatoon berry, hickory sticks, spätzle  
*gf\* df\**

## F&P BOARDS

Tomahawk Board MP  
bone-in, AAA Alberta beef tomahawk, red wine demi, béarnaise,  
lobster butter, caramelized shallot port butter

Surf Board MP  
market seafood, brown butter, citronette

*served with brown butter whipped potatoes, mac and cheese, tallow fingerling potatoes, grilled vegetables, sautéed mushrooms and truffle fries* *gf\**

## ACCOMPANIMENTS

Mac and Cheese 12 *gf\* v*

Truffle Parmesan Fries 15 *gf\* v*

French Fries with Aioli 12 *gf\* df\* v*

House Sourdough with Butter 6 *df\**

Spätzle 9 *v*

Fire Roasted Vegetables 14 *gf df ve*

Sautéed Garlic Mushrooms 14 *gf df\* v*

Brown Butter Whipped Potatoes 14 *gf v*

gf – gluten-free  
v – vegetarian  
ve – vegan  
df – dairy-free  
\* denotes dish can be modified



19% Gratuity on groups of 8 or more. Thank you.