

NOtaBLE eggs benny, maple grilled bacon house-made English muffin, brown butter hollandaise  Double smoked bacon, agria potato & aged Cheddar "pizza" two free-run eggs  "Steak & eggs", 7oz Flatiron steak, two free-run eggs heirloom tomato salad, goat cheese rösti & toast  NotaBLE huevos rancheros, house-made chorizo, fried eggs black beans, tomato, tortilla, avocado purée  MAIN MENU  TASTER MAII  Wood fire-grilled bread, garlic confit Add: Black olive, sundried tomato & basil tapenade 4 White bean "hummus" 4  Artisan greens salad, house pickled vegetables, NotaBLE dressing 9  Rotisserie chicken "Greek salad", goat Feta 14 2  NotaBLE chop salad, house-made speck ham, smoked turkey 12 1  Sylvan Star Gouda, avocado, egg, house-made 1000 island dressing  Coppa short rib garganelli pasta, rich tomato sauce 17 2  Cambozola, peas, Provençale crumbs  Grilled Albacore tuna "Niçoise salad" 15 2  confit potato, green beans, artisan tomato, fried egg  Cortes island mussels & frites, Thai coconut curry broth, cilantro Add: crusty bread 3  Seared East Coast scallops, grilled romaine 23  double smoked bacon, caper dressing  HARDWOOD ROTISSERIE GRILL  Served with house-cut fries, today's NotaBLE soup creation, or artisan greens [S2]  Grilled BC Albacore tuna sandwich, togarashi mayo 1  pickles, local butter leaf, sesame bun 1  Chef's monthly burger inspiration 1  naturally raised Alberta pork chorizo patty 1  smoked Cheddar, pickled zucchini, achiote aioli	BRUNCH AVAILABLE UNTIL 2:30 PM		
Notable chicken "Greek salad", goat Feta 14 2 Motable chicken "Greek salad", goat Feta 14 2 Motable chicken "Greek salad", goat chedad" goat dressing Coppa short rib garganelli pasta, rich tomato sauce Cambozola, peas, Provençale crumbs  Grilled Albacore tuna "Niçoise salad" 23 Seared East Coast scallops, grilled romaine double smoked bocon, caper dressing 15 Crilled BC Albacore tuna sandwich, togarashi mayo pickled, orabled broked butter leaf, sesame bun 16 Chef's monthly burger inspiration naturally raised Alberta park chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  Notable aromatic-rubbed natural "quarter" chicken 2 2 Semanatic-rubbed natural "quarter" chicken 2 2 Semanatic processing chicken place in the pick of the data processing chicken place in the picken place in	Two free-run eggs, artisan bacon, crispy goat cheese rösti & toast		14
"Steak & eggs", 7oz Flatiron steak, two free-run eggs heirloom tomato salad, goat cheese rösti & toast  NOtaBLE huevos rancheros, house-made chorizo, fried eggs black beans, tomato, tortilla, avocado purée  MAIN MENU  TASTER MAIN MENU  TASTER MAIN MENU  Wood fire-grilled bread, garlic confit Add: Black olive, sundried tomato & basil tapenade AWhite bean "hummus"  Artisan greens salad, house pickled vegetables, NOtaBLE dressing  Rotisserie chicken "Greek salad", goat Feta  NOtaBLE chop salad, house-made speck ham, smoked turkey  Sylvan Star Gouda, avocado, egg, house-made 1000 island dressing  Coppa short rib garganelli pasta, rich tomato sauce  Cambozola, peas, Provençale crumbs  Grilled Albacore tuna "Niçoise salad"  confit potato, green beans, artisan tomato, fried egg  Cortes island mussels & frites, Thai coconut curry broth, cilantro Add: crusty bread  3  Seared East Coast scallops, grilled romaine double smoked bacon, caper dressing  HARDWOOD ROTISSERIE GRILL  Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (\$2)  Grilled BC Albacore tuna sandwich, togarashi mayo pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration naturally raised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken			16
heirloom tomato salad, goat cheese rösti & toast  NOtaBLE huevos rancheros, house-made chorizo, fried eggs black beans, tomato, tortilla, avocado purée  MAIN MENU  TASTER MAIN  Wood fire-grilled bread, garlic confit Add: Black olive, sundried tomato & basil tapenade White bean "hummus"  Artisan greens salad, house pickled vegetables, NOtaBLE dressing  Rotisserie chicken "Greek salad", goat Feta  NOtaBLE chop salad, house-made speck hom, smoked turkey Sylvan Star Gouda, avocado, egg, house-made 1000 island dressing  Coppa short rib garganelli pasta, rich tomato sauce Cambozola, peas, Provençale crumbs  Grilled Albacore tuna "Niçoise salad" confit potato, green beans, artisan tomato, fried egg  Cortes island mussels & frites, Thai coconut curry broth, cilantro Add: crusty bread  Seared East Coast scallops, grilled romaine double smoked bacon, caper dressing  HARDWOOD ROTISSERIE GRILL Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (\$2)  Grilled BC Albacore tuna sandwich, togarashi mayo pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration 11 Chef's monthly burger inspiration 12 Chef's monthly burger inspiration 13 Chef's monthly burger inspiration 14 Chef's monthly burger inspiration 15 Chef's monthly burger inspiration 16 Chef's monthly burger inspiration 17 Chef's monthly burger inspiration 18 Chef's monthly burger inspiration 19 Chef's monthly burger inspiration 19 Chef's monthly burger inspiration 19 Chef's monthly burger inspiration 10 Chef's monthly burger inspiration 11 Chef's monthly burger inspiration 11 Chef's monthly burger inspiration 12 Chef's monthly burger inspiration 13 Chef's monthly burger inspiration 14 Chef's monthly burger inspiration 15 Chef's monthly burger inspiration 16 Chef's monthly burger inspiration 17 Chef's monthly burger inspiration 18 Chef's monthly burger inspiration 19 Chef's monthly	. 0 1		16
MAIN MENU  TASTER MAIN  Wood fire-grilled bread, garlic confit Add: Black olive, sundried tomato & basil tapenade White bean "hummus"  Artisan greens salad, house pickled vegetables, NOtaBLE dressing  Rotisserie chicken "Greek salad", goat Feta  NOtaBLE chop salad, house-made speck ham, smoked turkey Sylvan Star Gouda, avocado, egg, house-made 1000 island dressing  Coppa short rib garganelli pasta, rich tomato sauce Cambozola, peas, Provençale crumbs  Grilled Albacore tuna "Niçoise salad"  confit potato, green beans, artisan tomato, fried egg  Cortes island mussels & frites, Thai coconut curry broth, cilantro Add: crusty bread  3  Seared East Coast scallops, grilled romaine double smoked bacon, caper dressing  HARDWOOD ROTISSERIE GRILL Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (\$2)  Grilled BC Albacore tuna sandwich, togarashi mayo pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration naturally raised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli NOtaBLE aromatic-rubbed natural "quarter" chicken			24
Wood fire-grilled bread, garlic confit Add: Black olive, sundried tomato & basil tapenade White bean "hummus" 4  Artisan greens salad, house pickled vegetables, NOtaBLE dressing 9  Rotisserie chicken "Greek salad", goat Feta 14  NOtaBLE chop salad, house-made speck ham, smoked turkey 12  NOtaBLE chop salad, house-made speck ham, smoked turkey 12  Sylvan Star Gouda, avocado, egg, house-made 1000 island dressing  Coppa short rib garganelli pasta, rich tomato sauce 2  Cambozola, peas, Provençale crumbs  Grilled Albacore tuna "Niçoise salad" 2  confit potato, green beans, artisan tomato, fried egg  Cortes island mussels & frites, Thai coconut curry broth, cilantro Add: crusty bread 3  Seared East Coast scallops, grilled romaine double smoked bacon, caper dressing  HARDWOOD ROTISSERIE GRILL Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (S2)  Grilled BC Albacore tuna sandwich, togarashi mayo pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration 1  naturally raised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken 2			17
Add: Black olive, sundried tomato & basil tapenade White bean "hummus"  Artisan greens salad, house pickled vegetables, NOtaBLE dressing  Rotisserie chicken "Greek salad", goat Feta  NOtaBLE chop salad, house-made speck ham, smoked turkey Sylvan Star Gouda, avocado, egg, house-made 1000 island dressing  Coppa short rib garganelli pasta, rich tomato sauce Cambozola, peas, Provençale crumbs  Grilled Albacore tuna "Niçoise salad" confit potato, green beans, artisan tomato, fried egg  Cortes island mussels & frites, Thai coconut curry broth, cilantro Add: crusty bread  3  Seared East Coast scallops, grilled romaine double smoked bacon, caper dressing  HARDWOOD ROTISSERIE GRILL Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (\$2)  Grilled BC Albacore tuna sandwich, togarashi mayo pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration naturally roised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken	MAIN MENU	TASTER	MAIN
Rotisserie chicken "Greek salad", goat Feta  14 2  NOtaBLE chop salad, house-made speck ham, smoked turkey Sylvan Star Gouda, avocado, egg, house-made 1000 island dressing  Coppa short rib garganelli pasta, rich tomato sauce Cambozola, peas, Provençale crumbs  Grilled Albacore tuna "Niçoise salad" Confit potato, green beans, artisan tomato, fried egg  Cortes island mussels & frites, Thai coconut curry broth, cilantro Add: crusty bread 3  Seared East Coast scallops, grilled romaine double smoked bacon, caper dressing  HARDWOOD ROTISSERIE GRILL Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (\$2)  Grilled BC Albacore tuna sandwich, togarashi mayo pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration 1 naturally raised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken 2	Add: Black olive, sundried tomato & basil tapenade	4	10
NOtaBLE chop salad, house-made speck ham, smoked turkey  Sylvan Star Gouda, avocado, egg, house-made 1000 island dressing  Coppa short rib garganelli pasta, rich tomato sauce  Cambozola, peas, Provençale crumbs  Grilled Albacore tuna "Niçoise salad"  confit potato, green beans, artisan tomato, fried egg  Cortes island mussels & frites, Thai coconut curry broth, cilantro  Add: crusty bread  Seared East Coast scallops, grilled romaine double smoked bacon, caper dressing  HARDWOOD ROTISSERIE GRILL  Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (S2)  Grilled BC Albacore tuna sandwich, togarashi mayo pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration 10 naturally raised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken  2 12 12 13 12 12 13 14 15 15 15 15 15 15 15 15 15 15 15 15 15	Artisan greens salad, house pickled vegetables, NOtaBLE dressing	9	
Sylvan Star Gouda, avocado, egg, house-made 1000 island dressing  Coppa short rib garganelli pasta, rich tomato sauce Cambozola, peas, Provençale crumbs  Grilled Albacore tuna "Niçoise salad" confit potato, green beans, artisan tomato, fried egg  Cortes island mussels & frites, Thai coconut curry broth, cilantro Add: crusty bread 3  Seared East Coast scallops, grilled romaine double smoked bacon, caper dressing  HARDWOOD ROTISSERIE GRILL Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (\$2)  Grilled BC Albacore tuna sandwich, togarashi mayo pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration aturally raised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken 2	Rotisserie chicken "Greek salad", goat Feta	14	21
Cambozola, peas, Provençale crumbs  Grilled Albacore tuna "Niçoise salad" confit potato, green beans, artisan tomato, fried egg  Cortes island mussels & frites, Thai coconut curry broth, cilantro Add: crusty bread 3  Seared East Coast scallops, grilled romaine double smoked bacon, caper dressing  HARDWOOD ROTISSERIE GRILL Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (\$2)  Grilled BC Albacore tuna sandwich, togarashi mayo pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration naturally raised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken 2	·	12	18
Cortes island mussels & frites, Thai coconut curry broth, cilantro Add: crusty bread  Seared East Coast scallops, grilled romaine double smoked bacon, caper dressing  HARDWOOD ROTISSERIE GRILL Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (\$2)  Grilled BC Albacore tuna sandwich, togarashi mayo pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration naturally raised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken  2		17	24
Add: crusty bread 3  Seared East Coast scallops, grilled romaine 23 double smoked bacon, caper dressing  HARDWOOD ROTISSERIE GRILL Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (\$2)  Grilled BC Albacore tuna sandwich, togarashi mayo 1 pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration 1 naturally raised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken 2	•	15	25
HARDWOOD ROTISSERIE GRILL Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (\$2)  Grilled BC Albacore tuna sandwich, togarashi mayo pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration naturally raised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken 2	•	3	19
Served with house-cut fries, today's NOtaBLE soup creation, or artisan greens (\$2)  Grilled BC Albacore tuna sandwich, togarashi mayo pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration naturally raised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken 2		23	
pickles, local butter leaf, sesame bun  Chef's monthly burger inspiration 1 naturally raised Alberta pork chorizo patty 2 smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken 2		ı greens (\$2	 ?]
naturally raised Alberta pork chorizo patty smoked Cheddar, pickled zucchini, achiote aioli  NOtaBLE aromatic-rubbed natural "quarter" chicken  2	• • • • • • • • • • • • • • • • • • • •		17
· 	naturally raised Alberta pork chorizo patty		18
ADD ONS	NOtaBLE aromatic-rubbed natural "quarter" chicken		24
	ADD ONS		
Maple grilled bacon Hollandaise sauce	Maple grilled bacon Hollandaise sauce		5 5 3 3

Our intention is to bring people together to share great food and connect with each other. "It's about community" - Chef Michael Noble

<sup>\*</sup> Automatic 18% gratuity added for groups of 7 or more