

STARTERS

Mushroom Soup
fire-roasted mushroom velouté,
preserved local mushrooms, chive 9

Deep-fried Mac & Cheese
truffle dill aioli 11

Smoky Deviled Eggs
smoked paprika, crunchy stuff 12

**Wood-fired Escargot
& Smoked Brisket**
sage, garlic, butter, Sylvan Star Gouda 17

Wood-roasted Shrimp
eight shell-on prawns, garlic and herb lemon butter 17

Wood-grilled Squid
capers, lemon, olives, brown butter,
braised lentils 17

Crispy Calamari
charcoal-roasted lemon,
Kewpie mayo aioli 14

Dry-age Bone-in Meatballs
three organic meatballs, beef glaze,
smoked blue cheese, toasted walnuts 16

Roasted Beet Salad
mixed beets, goat cheese espuma, pine nuts,
feta, toasted omega seeds, sherry dressing 16

Roasted Acorn Squash Salad
black pepper ricotta, pecans, kale,
toasted cinnamon and sherry dressing 15

Steak Tartare
textures of yolk, crispy capers, pickle,
Dijon mustard, taro chip 19

PIZZAS

Margherita
fresh mozzarella, tomato passata,
basil, extra virgin olive oil 19

Pepperoni & Smoked Mushroom
fresh mozzarella, tomato sauce,
bacon bits 20

Chicken & Pesto
applewood-roasted chicken, arugula and basil
pesto, bocconcini, toasted pine nuts 19

Meat Lovers
fresh mozzarella, sausage, smoked brisket,
pulled pork, bacon 23

PASTAS

Linguine Carbonara
housemade bacon, egg yolk,
Parmigiano-Reggiano, chive 19

Pork Belly Bowl
Red Fife noodles, poached egg, green onion,
housemade kimchi, meatball, mushrooms,
corn, cilantro 22

Spaghetti & Dry-aged Meatballs
tomato and basil passata,
Parmigiano-Reggiano 19

Tomato Penne
rosé sauce, cherry vine tomatoes, mozzarella,
basil, Parmigiano-Reggiano 19

MAINS

Dry-aged Chuck Burger
house-aged and ground, double cheddar,
smoked mayo, pickle, ketchup and choice of
soup, green salad or house-cut chips 19

Lamb Burger
whipped goat cheese, Dirty Bird mustard,
dandelion and choice of soup, green salad
or house-cut chips 19

Fire-roasted Squash Risotto
toasted omega seeds, peppered ricotta,
fried egg, watercress 19

Fogo Island Cod
bacon velouté, navy and green beans,
housemade bacon 26

Wood-grilled Wild B.C. Salmon
smoked onion purée, corn, potato hash,
glazed shallots, salmon crackling 29

Octopus Prairie Paella
smoked mixed grains, pork belly, mussels,
pulled applewood-roasted chicken,
corn, watercress 29

Chargrilled Steak Frites
house-cut chips, green salad,
CO₂ Béarnaise sauce
7oz / 9oz tri-tip 27/29
8oz / 12oz strip loin 34/39

Chicken Fried Rice
Peking-style fried chicken, egg fried red rice,
mixed vegetables 23

BBQ Beef Rib
Prairie risotto, black barley, pickled onion
relish, crispy sunchoke, toasted flax seeds,
button mushrooms 29

Slow-roasted Bison Short Rib
Prairie corn, black barley, huckleberries,
pickled leeks, birch sap glaze 39

Korean BBQ Rack of Pork Ribs
kimchi poutine, crispy chicken skins,
toasted black sesame seeds
half rack 29 full rack 38

Maple-glazed Beef Brisket
8oz house-smoked Beretta Farms brisket,
braised black barley, Prairie corn,
Saskatoon berries, pickled leeks 28

Smoked AAA Prime Rib
silky mash, heritage vegetables, rye jus
8oz / 10oz 32/34

Lambtastic Farms Lamb
housemade merguez sausage, preserved fruit,
Moroccan couscous, roasted sunchoke,
cauliflower, spiced tea jus 24



THE GUILD
SPECIALTIES
to share

28oz Porterhouse
CO₂ Béarnaise sauce, charcoal-roasted
vegetables and choice of smoky mash
or house-cut chips 79

32oz Tomahawk Rib Steak
chargrilled bone-in rib eye, CO₂ Béarnaise
sauce, charcoal-roasted vegetables and choice
of smoky mash or house cut chips 99

32oz Bone-in Strip Loin
CO₂ Béarnaise sauce, charcoal-roasted
vegetables and choice of smoky mash
or house-cut chips 97

Slow-roasted Pig's Head
maple glaze, black barley,
Dirty Bird mustard 39

We are proud to showcase our Canadian suppliers, including Beretta Farms, Lambtastic Farms, W Over Diamond Ranch and Fogo Island. Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.