

STARTERS

Daily Soup

ask your server 7

Fried Mac & Cheese

truffle ranch 15

Crispy Calamari

chipotle tomato jam 16

Smoky Deviled Eggs

smoked paprika, crunchy stuff 12

Wood-grilled Squid

brown butter puttanesca, wilted greens 18

Lamb Meatballs

Lambtastic Farms lamb, kofta spice,
tomato chutney, feta 16

Steak Tartare

Beretta Farms tenderloin, capers, crispy shallots,
taro chips 19

SALADS

add chicken 7 salmon 9 5oz / 10oz flat iron 12 / 18

The Guild Caesar

baby kale, romaine, housemade bacon,
herbed croutons, Grana Padano 16

Beets

labneh, orange, baby arugula, fennel,
citrus vinaigrette, pumpkin seeds 17

Alberta Caprese

Broxburn tomatoes, roasted Halloumi, basil,
balsamic, frisée 17

HANDMADE
PASTAS & PIZZAS

Rigatoni Bolognese

Bretta Farms beef, housemade bacon,
fresh herbs, Grana Padano 21

Summer Spaghetti

peas, roasted garlic, cream, olive oil, mint,
ricotta, lemon 20

Penne Salsiccia

housemade Italian sausage, roasted red peppers,
chilies, tomato, Grana Padano 20

Margherita Pizza

fior di latte, tomato, basil, Grana Padano, olive oil 19

Mushroom Pizza

herbed lemon Béchamel sauce,
roasted mushrooms,
Fontina and goat cheese 20

Jerk BBQ Pizza

mango jerk BBQ sauce, pulled pork, fior di latte,
grilled pineapple salsa, cilantro 21

BURGERS &
SANDWICHES

Chuck Brisket Burger

Beretta Farms house-ground patty, lettuce,
tomato, housemade mayo, sliced pickle 19
add cheese or housemade bacon 2

Lamb Burger

Lambtastic Farms lamb, mint yoghurt,
roasted red pepper, pickled red onions,
feta, arugula 21

Fried Chicken Sandwich

breaded breast, kimchi, shredded carrot,
gochujang, cilantro 19

Turkey Club

roast turkey breast, cranberry chutney,
housemade bacon, tomato, Swiss cheese,
toasted sourdough 20

MAINS

Grilled Half Chicken

fresh herbs, lemon, sticky glaze,
potato salad, green beans 29

Wood-grilled Salmon

fennel purée, radish, green beans,
caper beurre noisette 26

Grilled Steak Salad

5oz flat iron, mixed greens, fingerling potatoes,
green beans, feta, radish, maple dressing 27
substitute with 10oz flat iron 39

Grilled Cauliflower Steak

coriander, carrot purée, cherry tomato,
quinoa pilaf, chimichurri 24

The Guild Cobb Salad

warm applewood-roasted chicken,
boiled egg, avocado, cucumber, tomato,
housemade bacon, Gouda 19

Wood-grilled Octopus

cranberry beans, tomato, chorizo, fingerlings,
roasted red pepper aillade 32

Merchant's Sausage

housemade sausage, creamy mash, peas, gravy,
fried egg, housemade mustard 23

Maple-glazed Short rib

corn purée, black barley, crunchy stuff,
pickled beech mushrooms 29

THE STEAKS

aged to perfection and served with mash, herb-roasted plum tomato and chimichurri
beef sourced from Beretta Farms

Flat Iron

5oz / 10oz 25 / 31

Tenderloin

6oz / 10oz 36 / 46

Strip Loin

8oz / 16oz 38 / 54

Rib Eye

12oz / 16oz 46 / 56

32 oz Dry-aged Tomahawk

with choice of two sides 110

SIDES 1-2 items recommended per person

Cremini Mushrooms

garlic butter, herbs 10

Mashed Potatoes

crunchy shallots 10

Cauliflower Gratin

Béchamel sauce, Swiss cheese, Fontina 12

Bowl of Fries

roasted garlic aioli 9

Grilled Asparagus

butter, bacon 15

Potato Salad

dill pickle, chives 10

SAUCES

Cabernet Jus 4

Peppercorn 4

Béarnaise 4

Executive Chef **Shawn Jackson**
@theguildcalgary

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.