

**GROUP933 EXCLUSIVE AMBER ALE**

Join the Cause - With every Holy Grale sold, Roosevelt proudly donates a portion of the proceeds to "Effie's Foundation of Wellness."

DRAUGHT BEERS

Steins \$10 Every Monday & Pitchers \$18 Every Saturday
Pitchers (60oz) | Steins (32oz) | Pints (18oz)

LOCAL | \$20 Pitchers | \$12 Steins | \$7 Pints

VILLAGE HOLY GRALE Group933 Exclusive Amber Ale

VILLAGE BLONDE Blonde Ale, Calgary

VILLAGE WIT Wheat Ale, Calgary

ROCK CREEK Peach Cider, Calgary

VELVET FOG Wheat Ale, Calgary

NEIGHBOURS | \$21 Pitchers | \$13 Steins | \$8 Pints

SEASONAL ROTATING TAPS Ask Server for Details

BOMBER Pilsner, Vancouver

BLUE BUCK Pale Ale, Victoria

ALEXANDER KEITH'S Pale Ale, Halifax

FAT TIRE Amber Ale, Colorado

GOOSE ISLAND IPA, Illinois

BUDWEISER Pale Lager, Missouri

WHISTLER MOUNTAIN LAGER Lager, Whistler

ACROSS THE POND | \$23 Pitchers | \$14 Steins | \$8.5 Pints

KRONENBOURG BLANC Wheat Ale, France

GUINNESS Stout, Ireland

STELLA ARTOIS Lager, Belgium

BOTTLED BEERS

\$6

MOOSEHEAD Lager, New Brunswick - 341ml

BUD LIGHT American Lager, Missouri - 341ml

KOKANEE Lager, Creston - 341ml

\$7

CORONA Lager, Mexico - 330ml

HEINEKEN European Lager, Netherlands - 330ml

WHISTLER FORAGER Gluten Free Lager, BC - 330ml

TALL CANS

500ml | \$8

BIG ROCK CITRADELIC IPA India Pale Ale, Calgary

BIG ROCK PILSNER Pilsner, Calgary

PABST BLUE RIBBON American Lager, Wisconsin

SOMERSBY Cider, Denmark

STRONGBOW English Cider, England

VILLAGE BLACKSMITH Black Ale, Calgary

WINE

½ PRICE SELECT BOTTLES OF WINE EVERY TUESDAY

RED | 6oz | 9oz | BOTTLE

HOUSE RED CABERNET SAUVIGNON 9 | 12 | 40
Chile

SAVE ME SAN FRANCISCO CABERNET SAUVIGNON 11 | 14 | 45
California

BLISS PINOT NOIR 12 | 15 | 48
California

ALAMOS MALBEC 11 | 14 | 45
Argentina

ROLLING SHIRAZ 12 | 15 | 48
Australia

WHITE | 6oz | 9oz | BOTTLE

HOUSE WHITE SAUVIGNON BLANC 9 | 12 | 40
Chile

ALAMOS CHARDONNAY 11 | 14 | 45
Argentina

SANTA MARGHERITA PINOT GRIGIO 11 | 14 | 45
Argentina

GUNDERLOCH FRITZ RIESLING 11 | 14 | 45
Germany

THE NED SAUVIGNON BLANC 11 | 14 | 45
New Zealand

ROSE & SPARKLING | 6oz | 9oz | BOTTLE

ROSA DEL MASI 11 | 14 | 45
Italy

LA MARCA PROSECCO - | - | 11
Italy - Personal Bottle (187ml)

LA MARCA PROSECCO - | - | 50
Italy

COCKTAILS

ROOSEVELT COCKTAILS 1.5oz | \$9

SECRET BARREL MOJITO

Secret Barrel Rum, Mint, Cucumber, Pomegranate, Lime, Simple Syrup, Soda,

STOLI MOSCOW MULE

Stoli Vodka, Ginger Beer, Lime

STIFF & DIRTY

Jameson, Lemon Juice, Angostura Bitters, Simple Syrup, over Crushed Ice, Finished with a Burnt Rosemary Sprig

ROOSEVELT SANGRIA

\$9 Glass | \$18 Pitcher (6oz)

Amaretto, Pineapple Juice, Orange Juice, Mixed Berries

ROOSEVELT CAESAR

UV Sriracha Vodka, Clamato, Horseradish, Garnished with a Hot Pepper, Bacon & Spicy Bean

SPIRITS**VODKA**

ABSOLUT

STOLI

STOLI BLUEBERRY

STOLI RASPBERRY

STOLI ORANGE

GREY GOOSE

ABSOLUT ELYX

WHISKEY & BOURBON

JACK DANIELS

JAMESON

CROWN ROYAL

LOT 40

WISER'S DELUXE

WOODFORD RESERVE

MAKER'S MARK

SCOTCH

GLENLIVET 12 YEAR

OBAN 14 YEAR

LAGAVULIN 16 YEAR

RUM

LAMB'S NAVY

MALIBU

LAMB'S SPICED

APPLETON

HAVANA CLUB

SECRET BARREL

GIN

TANQUERAY

BOTANIST

HENDRICK'S

TEQUILA

AVIÓN SILVER

PATRON

AVIÓN REPASSO

AVIÓN ANEJO

MILKSHAKES

\$6

STRAWBERRY

CHOCOLATE

VANILLA

OREO

NUTELLA

HAPPY HOUR SPECIAL

MON - FRI, 3 - 6PM

\$5 CAESARS, HIGHBALLS (1oz)

\$5 LOCAL DRAUGHT (18oz)

\$7 HOUSE WINE (6oz)

Tweet or Instagram your Roosevelt brunch @Roosevelt933 for a chance to win a prize! Use #roosevelt933



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STARTERS & SHARING

HOUSE MADE SOUP Chef's Selection	7
POPCORN SHRIMP Crispy Tempura Battered Popcorn Shrimp, Roosevelt Sauce	12
*CLASSIC POUTINE Quebec Cheese Curds, Signature Gravy	11
*LB OF WINGS Roosevelt Buffalo, Salt and Pepper, Greek, Honey Garlic, BBQ, Teriyaki	14
* SPINACH CREAM CHEESE DIP Cream Cheese, Sautéed Spinach, Red Onion, Toasted Naan	14
*MAC & CHEESE STICKS Monterey Jack, Truffle Vinaigrette and Marinara for Dipping	15
GREEK RIBS House Greek Seasoning and our Signature Tzatziki	16
* CRISPY CALAMARI Signature Tzatziki, Diced Tomatoes, Spanish Onion and Lemon	13
NACHOS Jalapeños, Corn, Black Beans, Tomatoes, Onion, Black Olives, Monterey Jack, Sour Cream, Salsa <i>Add Tequila Chicken or Taco Beef \$6 // Guacamole \$3 Half Order \$11</i>	19
STEAK BITES Sesame Ginger Marinated Sirloin Tip, with Fresh Herbs and Chipotle Aioli	14
VEGGIE QUESADILLA Monterey Jack, Red and Green Peppers, Diced Tomato, Red Onion, Corn, Beans, Black Olives, Chipotle Aioli and Sour Cream for Dipping <i>Add Chicken \$4 // Garlic Prawns \$5</i>	13
*NEW EDAMAME HUMMUS Spicy Cilantro Edamame Hummus with Carrot Sticks, Cucumber Slices, Toasted Naan Bread <i>*Every Sunday 1/2 Price Selected Starters After 2pm</i>	13

FLATBREADS

MARGHERITA Fior Di Latte Cheese, Fresh Basil and our House Recipe Tomato Sauce	14
DIABLO Diced Chicken, Smoked Bacon, Roosevelt's Buffalo Sauce, Jalapeños, Scallions and Ranch Drizzle	16
ROASTED VEGETABLE Garlic Confit, Roasted Mushrooms, Zucchini, Tomatoes, Red and Green Peppers, Finished with Fresh Arugula and Roosevelt Sauce	15
NEW BOLD BBQ BEEF BBQ Sauce, Roast Beef, Red Onion, Green Peppers, Jalapeños, Roasted Tomatoes and Feta Cheese	16

TACOS

1 TACO \$4 // 3 TACOS \$11 // 6 TACOS \$20

SELECT FROM

TEQUILA ANCHO CHICKEN Queso Fresco, Guacamole, Cilantro and Red Salsa	
BEEF SHORT RIB In Korean BBQ Sauce with Asian Slaw, Chilli Aioli and Toasted Sesame Seeds	
SHREDDED CHIPOTLE PORK Queso Fresco, Red Salsa, White Onion and Cilantro	
MUSHROOM Roasted Pepper, Mixed Field Mushrooms, Guacamole, Queso Fresco and Cilantro	

GREENS

*Add to any Salad Grilled Chicken Breast \$5 //
Garlic Prawns \$7*

WEST COAST QUINOA Grilled Chicken Breast, Almonds, Arugula, Cucumber, Red Pepper, Red Onion with Citrus Vinaigrette	18
KALE Olive Oil, Lemon, Crushed Chili Flakes and Grana Padano Cheese	12
COBB SALAD Mixed Greens, Grilled Chicken Breast, Smoked Bacon, Avocado, Spanish Onion, Feta and Egg with Caper Dijon Dressing	17
CITRUS HOUSE SALAD Dried Cranberries, Carrot, Grape Tomatoes, Cucumber, Feta with Citrus Vinaigrette	12
STEAK & GREENS 6oz Grilled Certified Angus Beef over Fresh Greens, Cherry Tomatoes, Dried Figs with Roasted Tomato Vinaigrette	19

COMFORT CLASSICS

FISH AND CHIPS Beer Battered Cod, House Made Coleslaw and Tartar Sauce	18
ROOSEVELT BUTTERMILK FRIED CHICKEN Boneless Chicken, House Made Gravy and Coleslaw with Home Cut Fries	20
MAC & CHEESE Spiral Noodles, Smoked Gouda Cream Sauce and Herbed Panko baked with Shredded Mozzarella <i>Add Crispy Chipotle Pork or Garlic Prawns \$7</i>	14
CHICKEN & WAFFLES White Cheddar and Rosemary Waffle, Roosevelt's Buttermilk Fried Chicken, Smoked Bacon Relish, Maple Butter and Gravy	21

BURGER BAR

We are proud to say that every one of **Roosevelt's Signature Burgers** are **100% All Natural Beef**

All Burgers and Sandwiches Come with your Choice of House Made Soup, Citrus House Salad or Home Cut Fries

GRILLED TURKEY BURGER Roosevelt Sauce, Sweet Thai Chili, Crisp Lettuce, Tomato, and Avocado	16
CLASSIC Ketchup, House Mustard, Roosevelt Sauce, Lettuce, Tomato, Pickles, and Aged White Cheddar	17
QUEBECOIS POUTINE BURGER Crispy Fried Kennebec Potato, Quebec Cheese Curds, Signature Gravy	18
BACON MUSHROOM Double Smoked Bacon, Sautéed Mushrooms, Lettuce, Tomato, Pickles, White Cheddar	18
CALIFORNIA Guacamole, Smoked Gouda and Bacon Relish	18
SMAC & CHEESE Covered with our Creamy Smoked Gouda Mac & Cheese <i>Burger Toppings – Sautéed Mushrooms or Pickles or White Cheddar \$1, Smoked Bacon or Guacamole \$2 Fries – Substitute Yam Fries \$2 Gluten Free Bun – Care Bakery \$3 Sides – Poutine, Mac & Cheese or Seasonal Vegetables \$4</i>	18

SANDWICHES

BLACKENED CHICKEN SANDWICH Avocado, White Cheddar, Crisp Lettuce, Tomato and Onion with Chipotle Aioli on Ciabatta	18
6oz CERTIFIED ANGUS BEEF SIRLOIN STEAK SANDWICH 6oz Certified Angus Beef Sirloin Steak Sandwich, Garlic Toast, Crispy Fried Onions, Cooked To Your Liking. <i>Add Sautéed Mushrooms \$1</i>	18
ROOSEVELT BEEF DIP House Roasted CAB Beef, Au Jus with Pan Drippings, Aged White Cheddar, Roosevelt Sauce <i>Add Sautéed Mushrooms or Crispy Onions \$1</i>	17
SPICY FRIED CHICKEN WRAP Aged White Cheddar, Fresh Sliced Tomato, Arugula and Roosevelt Sauce	17
CLASSIC CUBANO Slow Braised Pork, Sliced Deli Ham, Zesty BBQ Sauce, Provolone Cheese, Pickles, House Mustard, on a Crispy Seared Baguette	17

* All Sandwiches can be Ordered as a Wrap

HEALTH CONSCIOUS

PAD THAI Rice Noodles with Sautéed Bean Sprouts, Scallions, Carrots, Garlic, Crushed Cashews and Chopped Cilantro <i>Add Grilled Chicken Breast \$5 // Garlic Prawns \$7</i>	15
HEART SMART BOWL Grilled Chicken Breast, Brown Rice Pilaf and Steamed Veggies	17
NEW ROOSEVELT KABABS Choice of Siracha Honey and Lime Chicken, Ginger Soy Beef or Garlic and Lemon Prawn, Comes with Rice Pilaf, Seasonal Vegetables, and House Made Tzatziki	18



HOMEMADE CHEESECAKE With a Hint of Lemon Lime on Graham Cracker Crust with choice of Mixed Berry or Chocolate Topping	8
THE BROWNIE With Vanilla Ice Cream, Chocolate Sauce and it's Gluten Free	8
APPLE PIE Deep Dish Crust Pie Slice with Vanilla Ice Cream	8



For every Mealshare Item sold,
one meal will be provided to
a youth in need.

Mealshare is a NFP focused on
eradicating youth & children hunger
issues! For more information visit
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