



### 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 \$9 Every Thursday & 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 | \$20 Pitchers | \$12 Steins | \$8 Pints

**SEASONAL ROTATING TAPS** Ask Server for Details

**BOMBER** Pilsner, Vancouver

**GRANVILLE ISLAND** Pale Ale, Vancouver

**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

## TALL CANS

\$4.5 Every Monday

500ml | \$8

**PABST BLUE RIBBON** American Lager, Wisconsin

**SOMERSBY** Cider, Denmark

**STRONGBOW** English Cider, England

**ROLLING ROCK** Lager, New Jersey

**VILLAGE BLACKSMITH** Black Ale, Calgary

**STIEGL RADLER** Fruit Ale, Austria

## WINE

1/2 PRICE BOTTLES OF WINE EVERY TUESDAY

RED | 6oz | 9oz | BOTTLE

**ROOTSTOCK CABERNET/MERLOT** 9 | 13 | 38  
Canada

**IF YOU SEE KAY BLEND** 14 | 18 | 50  
Italy

**SAVE ME SAN FRANCISCO CABERNET SAUVIGNON** 9 | 13 | 38  
California

**THE SHOW MALBEC** 10 | 14 | 42  
Argentina

**BLISS PINOT NOIR** 11 | 15 | 45  
California

**SILVIA CELLARS ZINFANDEL** 11 | 15 | 45  
California

WHITE | 6oz | 9oz | BOTTLE

**ROOTSTOCK SAUVIGNON BLANC** 9 | 13 | 38  
Canada

**SANTA MARGHERITA PINOT GRIGIO** 10 | 14 | 42  
Italy

**ROSA DEI MASI, ITALY** 9 | 13 | 38  
Italy

**DONA PAULA CHARDONNAY** 10 | 14 | 42  
Chile

**GUNDERLOCH FRITZ RIESLING** 9 | 13 | 38  
Germany

**THE NED SAUVIGNON BLANC** 9 | 13 | 38  
New Zealand

## 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

### JACK SOUR

Jack Daniel's, Martini Rosso, Lemon Juice, Egg Whites, Simple Syrup, Angostura Bitters

### ROOSEVELT CAESAR

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

## SPIRITS

### VODKA

ABSOLUT

### RUM

LAMB'S NAVY

STOLI

MALIBU

STOLI BLUEBERRY

LAMB'S SPICED

STOLI RASPBERRY

APPLETON

STOLI ORANGE

HAVANA CLUB

STOLI ELITE

SECRET BARREL

GREY GOOSE

### GIN

ABSOLUT ELYX

TANQUERAY

### WHISKEY & BOURBON

BOTANIST

JACK DANIELS

HENDRICK'S

JAMESON

### TEQUILA

CROWN ROYAL

AVIÓN SILVER

LOT 40

PATRON

WISER'S DELUXE

AVIÓN REPASSO

WOODFORD RESERVE

AVIÓN ANEJO

MAKER'S MARK

## SCOTCH

\$8 SINGLE | \$14 DOUBLE

**BALVENIE DOUBLEWOOD 12 YEAR** Speyside

**GLENLIVET 12 YEAR** Speyside

\$13 SINGLE | \$22 DOUBLE

**DALWHINNIE 15 YEAR** Highland

**GLENLIVET 18 YEAR** Speyside

**LAGAVULIN 16 YEAR** Islay

**MACALLAN AMBER** Highland

**OBAN 14 YEAR** Highland

## HAPPY HOUR SPECIAL

MON - FRI, 3 - 6PM

**\$4.5 JACK DANIEL'S** (1oz)

**\$5 CAESARS, HIGHBALLS** (1oz)

**\$5 LOCAL DRAUGHT** (18oz)

**\$7 WINE** (6oz)

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



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## STARTERS & SHARING

<b>HOUSE MADE SOUP</b>	7
Chef's Selection	
<b>POPCORN SHRIMP</b>	10
Crispy Tempura Battered Popcorn Shrimp, Roosevelt Sauce	
<b>*CLASSIC POUTINE</b>	11
Quebec Cheese Curds, Signature Gravy	
<b>*LB OF WINGS</b>	13
Roosevelt Buffalo, Salt and Pepper, Greek, Honey Garlic, BBQ, Teriyaki	
<b>*NEW 🍷 SPINACH CREAM CHEESE DIP</b>	14
Cream Cheese, Sautéed Spinach, Red Onion, Toasted Naan	
<b>*MAC &amp; CHEESE STICKS</b>	15
Monterey Jack, Truffle Vinaigrette and Marinara for Dipping	
<b>GREEK RIBS</b>	16
House Greek Seasoning and our Signature Tzatziki	
<b>*🍷 CRISPY CALAMARI</b>	12
Signature Tzatziki, Diced Tomatoes, Spanish Onion and Lemon	
<b>NACHOS</b>	18
Jalapeños, Corn, Black Beans, Tomatoes, Onion, Black Olives, Monterey Jack, Sour Cream, Salsa	
<b>Add</b> Tequila Chicken or Taco Beef \$6 // Guacamole \$3 Half Order \$11	
<b>STEAK BITES</b>	13
Sesame Ginger Marinated Sirloin Tip, with Fresh Herbs and Chipotle Aioli	
<b>VEGGIE QUESADILLA</b>	12
Monterey Jack, Red and Green Peppers, Diced Tomato, Red Onion, Corn, Beans, Black Olives, Chipotle Aioli and Sour Cream for Dipping	
<b>Add</b> Chicken \$4 // Garlic Prawns \$5	
<b>*Every Sunday</b> ½ Price Selected Starters After 2pm	

## FLATBREADS

<b>MARGHERITA</b>	14
Fior Di Latte Cheese, Fresh Basil and our House Recipe Tomato Sauce	
<b>BACON PASTRAMI</b>	15
Green Peppers, Diced Tomatoes, Fresh Arugula, Chipotle Aioli and our House Recipe Tomato Sauce	
<b>DIABLO</b>	15
Diced Chicken, Smoked Bacon, Roosevelt's Buffalo Sauce, Jalapeños, Scallions and Ranch Drizzle	
<b>NEW ROASTED VEGETABLE</b>	14
Garlic Confit, Roasted Mushrooms, Zucchini, Tomatoes, Red and Green Peppers, Finished with Fresh Arugula and Roosevelt Sauce	

## TACOS

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

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

## GREENS

**Add to any Salad** Grilled Chicken Breast \$5 // 6oz Kuterra Salmon 8\$ // Garlic Prawns \$7

<b>SOUP AND SALAD COMBO</b>	13
House Made Soup and choice of Citrus House or Kale Salad	
<b>WEST COAST QUINOA</b>	18
Grilled Chicken Breast, Almonds, Arugula, Cucumber, Red Pepper, Red Onion with Citrus Vinaigrette	
<b>KALE</b>	12
Olive Oil, Lemon, Crushed Chili Flakes and Grana Padano Cheese	
<b>COBB SALAD</b>	16
Mixed Greens, Grilled Chicken Breast, Smoked Bacon, Avocado, Spanish Onion, Feta and Egg with Caper Dijon Dressing	
<b>CITRUS HOUSE SALAD</b>	12
Dried Cranberries, Carrot, Grape Tomatoes, Cucumber, Feta with Citrus Vinaigrette	
<b>STEAK &amp; GREENS</b>	18
6oz Grilled Certified Angus Beef over Fresh Greens, Cherry Tomatoes, Dried Figs with Roasted Tomato Vinaigrette	

## COMFORT CLASSICS

<b>FISH AND CHIPS</b>	17
Beer Battered Cod, House Made Coleslaw and Tartar Sauce	
<b>ROOSEVELT BUTTERMILK FRIED CHICKEN</b>	20
Boneless Chicken, House Made Gravy and Coleslaw with Home Cut Fries	
<b>MAC &amp; CHEESE</b>	14
Spiral Noodles, Smoked Gouda Cream Sauce and Herbed Panko baked with Shredded Mozzarella	
<b>Add</b> Crispy Chipotle Pork or Garlic Prawns \$7	
<b>CHICKEN &amp; WAFFLES</b>	20
White Cheddar and Rosemary Waffle, Roosevelt's Buttermilk Fried Chicken, Smoked Bacon Relish, Maple Butter and Gravy	

## 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

<b>GRILLED TURKEY BURGER</b>	15
Roosevelt Sauce, Sweet Thai Chili, Crisp Lettuce, Tomato, and Avocado	
<b>CLASSIC</b>	16
6oz Grilled Signature Patty with Crisp Lettuce, Vine Tomato, White Cheddar and Roosevelt Sauce	
<b>QUEBECOIS POUTINE BURGER</b>	17
Crispy Fried Kennebec Potato, Quebec Cheese Curds, Pickles and Signature Gravy	
<b>BACON MUSHROOM</b>	18
Double Smoked Bacon, Sautéed Mushrooms, Lettuce, Tomato, Pickles, White Cheddar	
<b>CALIFORNIA</b>	17
Guacamole, Smoked Gouda and Bacon Relish	
<b>SMAC &amp; CHEESE</b>	17
Covered with our Creamy Smoked Gouda Mac & Cheese	
<b>BIG ASS BURGER</b>	19
Fried Onion Ring, Smoked Pastrami, Crisp Lettuce, Tomato	
<b>Burger Toppings</b> – Sautéed Mushrooms or Pickles or White Cheddar \$1, Smoked Bacon or Guacamole \$2	
<b>Fries</b> – Substitute Yam Fries \$2	
<b>Gluten Free Bun</b> – Care Bakery \$3	

## SANDWICHES

<b>BLACKENED CHICKEN SANDWICH</b>	17
Avocado, White Cheddar, Crisp Lettuce, Tomato and Onion with Chipotle Aioli on Ciabatta	
<b>6oz CERTIFIED ANGUS BEEF SIRLOIN STEAK SANDWICH</b>	18
Grilled to Perfection with Garlic Toast	
<b>Add</b> Sautéed Mushrooms \$1	
<b>NEW ROOSEVELT BEEF DIP</b>	16
House Roasted CAB Beef, Au Jus with Pan Drippings, Aged White Cheddar, Roosevelt Sauce	
<b>SPICY FRIED CHICKEN WRAP</b>	16
Smoked Gouda, Fresh Sliced Tomato, Arugula and Chipotle Aioli	
<b>CLASSIC CUBANO</b>	16
Slow Braised Pork, Sliced Deli Ham, Zesty BBQ Sauce, Provolone Cheese, Pickles, House Mustard, on a Crispy Seared Baguette	
<b>* All Sandwiches can be Ordered as a Wrap</b>	

## HEALTH CONSCIOUS

<b>PAD THAI</b>	14
Rice Noodles with Sautéed Bean Sprouts, Scallions, Carrots, Garlic, Crushed Cashews and Chopped Cilantro	
<b>Add</b> Grilled Chicken Breast \$5 // 4oz Grilled Salmon \$6 // Garlic Prawns \$7	
<b>HEART SMART BOWL</b>	16
Grilled Chicken Breast, Brown Rice Pilaf and Steamed Veggies	
<b>NEW SESAME GINGER SALMON</b>	22
Sesame Ginger Salmon, Buckwheat Soba Noodle, Kale, Red Pepper	



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



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 [www.mealshare.ca](http://www.mealshare.ca)



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