

— DRAUGHT BEERS —

LOCAL | \$21 Pitchers | \$13 Steins | \$7 Pints

BIG ROCK Pilsner, Calgary

VILLAGE HOLY GRALE Group933 Exclusive Amber Ale

VILLAGE BLONDE Blonde Ale, Calgary

VILLAGE WIT Wheat Ale, Calgary

WILD ROSE WRASPBERRY Raspberry Ale, Calgary

NEIGHBOURS | \$24 Pitchers | \$15 Steins | \$8 Pints

SEASONAL ROTATING TAPS Ask Server for Details

BLUE BUCK Pale Ale, Victoria

ALEXANDER KEITH'S Pale Ale, Halifax

GOOSE ISLAND IPA, Illinois

BUDWEISER Pale Lager, Missouri

STANLEY PARK DAY TRIP West Coast Lager, Vancouver

LONE TREE CIDER Dry Cider, Okanagan

WHISTLER CHESTNUT Chestnut Ale, Whistler

FERNIE BREWING CO

BASE CAMP West Coast Pale Ale, Fernie

ACROSS THE POND | \$9 Pints

GUINNESS Stout, Ireland

STELLA ARTOIS Lager, Belgium

— BOTTLED BEERS —

\$6

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

PABST BLUE RIBBON American Lager, Wisconsin

SOMERSBY Cider, Denmark

STRONGBOW English Cider, England

VILLAGE BLACKSMITH Black Ale, Calgary

NEW CASTLE BROWN ALE Brown Ale, England

JERKFACE 9000 American Pale Ale, Vancouver

PHILLIPS SHORT WAVE West Coast Pale Ale, Vancouver

— 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

ALAMOS MALBEC 11 | 14 | 45
Argentina

THE NED PINOT NOIR 12 | 15 | 48
New Zealand

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 2oz | \$12

ABSOLUT MULE

Absolut Vodka, Fresh Lime Juice,
Topped with Ginger Beer

ROSÉ LEMONADE

Absolut Raspberry Vodka, Masi Rosé, Peach Schnapps,
Lemon Juice, Simple Syrup

#BASICSANGRIA

Peach Liquor, Triple Sec, Pineapple Juice, Orange Juice,
Topped with your choice of Red or White Wine
\$19 Pitcher (3oz)

DARK & STORMY

Lambs Rum, Ginger Beer, Lime Juice

FRENCH 933

Ungava Gin, Prosecco, Simple Syrup, Lemon Twist

GIN LOVERS' MOJITO

Ungava Gin, Lime, Simple Syrup, Cucumber Mint

OLD FASHIONED

Woodford Reserve, Rosemary Simple Syrup, Lemon Twist

ROOSEVELT CAESAR

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

SPICE BOX SOUR

Spice Box Whisky, Amaretto, Egg Whites,
Lemon & Lime Juice, Simple Syrup

THE TIP

Espresso Vodka, Kahlua, Chilled Coffee, Milk

— COOLERS —

HEY Y'ALL PEACH 341ml 6
HEY Y'ALL SOUTHERN STYLE TEA 341ml 6
SMIRNOFF ICE 355ml 7

— BOOZY MILKSHAKES —

2oz | \$9

DRUNKEN CREAMSICLE

Vanilla Vodka, Orange Juice
Topped with Vanilla Ice Cream and Whipped Cream

OREO BOMB

Baileys, Amaretto
Topped with Vanilla Ice Cream, Whipped Cream and
Oreo Cookie

MONKEY'S LUNCH

Banana Liquor, Kahlua
Topped with Vanilla Ice Cream and Whipped Cream

— HAPPY HOUR SPECIAL —

MON – SAT, 3PM – 6PM

\$5 HIGHBALLS (1oz)

\$5 COCKTAILS (2oz)

\$5 HOUSE WINE (6oz)

\$5 LOCAL DRAFT (18oz)

\$5 FLATBREADS



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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 Tzatziki, Diced Tomatoes and Spanish Onion	13
NACHOS Jalapeños, Corn, Black Beans, Tomatoes, Onion, Black Olives, Monterey Jack, Sour Cream, Salsa Add Tequila Chicken or Taco Beef \$6 // Guacamole \$3	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 Add Chicken \$4 // Garlic Prawns \$5	13

COMFORT EATS

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 Cavatappi Noodles, Smoked Gouda Cream Sauce and Herbed Panko baked with Shredded Mozzarella Add Crispy Chipotle Pork or Garlic Prawns \$7	14
CHICKEN & WAFFLES White Cheddar and Rosemary Waffle, Roosevelt's Buttermilk Fried Chicken, Smoked Bacon Relish, Maple Butter and Gravy	21
PAD THAI Rice Noodles with Sautéed Bean Sprouts, Scallions, Carrots, Garlic, Crushed Cashews and Chopped Cilantro Add Grilled Chicken Breast \$5 // Garlic Prawns \$7	15
NEW PEPPERONI PIZZA WAFFLE Mozza Cheese, Pepperoni & Herbs, Marinara Sauce for Dipping	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	
NEW CRISPY FISH Reverse Batter Cod, Lime Slaw, Thai Chili Aioli, Pickled Red Onion	
NEW AVOCADO SHRIMP Chili Cumin Shrimp, Avocado Salsa, Lime Crema	

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
STEAK & GREENS 6oz Grilled Certified Angus Beef over Fresh Greens, Cherry Tomatoes, Dried Figs with Roasted Tomato Vinaigrette	19
NEW KALE CAESAR SALAD Kale, Grana Padano Parmesan Cheese, Homemade Roasted Garlic Caesar Dressing	13

FLATBREADS

Add Gluten Free Crust \$3.00

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 ITALIAN MARKET Capicola, Prosciutto, Arugula, Truffle Oil Drizzle	16

BURGER BAR

All Burger Patties are Hand Crafted, Ground in-House, and Cooked to your liking! Burger Patties are Dairy and Gluten Free.
All Burgers and Sandwiches Come with your Choice of Side

GRILLED TURKEY BURGER Roosevelt Sauce, Sweet Thai Chili, Crisp Lettuce, Tomato, and Avocado	17
CLASSIC Ketchup, House Mustard, Roosevelt Sauce, Lettuce, Tomato, Pickles, and Aged White Cheddar	18
BACON MUSHROOM Double Smoked Bacon, Sautéed Mushrooms, Lettuce, Tomato, Pickles, White Cheddar	19
CALIFORNIA Guacamole, Smoked Gouda and Bacon Relish	19
THE AMERICAN Roosevelt Sauce, Two Slices of American Cheddar, Lettuce, Tomato, Grilled Onions	18

Burger Toppings Sautéed Mushrooms or Pickles or White Cheddar \$1, Smoked Bacon or Guacamole \$2
Gluten Free Bun Care Bakery \$3

SANDWICHES

BLACKENED CHICKEN SANDWICH Guacamole, 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. Add Sautéed Mushrooms \$1	18
ROOSEVELT BEEF DIP House Roasted CAB Beef, Au Jus with Pan Drippings, Aged White Cheddar, Roosevelt Sauce Add Sautéed Mushrooms or Crispy Onions \$1	17
SPICY FRIED CHICKEN WRAP Aged White Cheddar, Fresh Sliced Tomato, Arugula and Chipotle Aioli	17

** All Sandwiches can be Ordered as a Wrap*

SIDES

House Made Soup | Citrus House Salad
Kale Caesar Salad | Home Cut Fries
Substitute Yam Fries \$2
Poutine | Mac & Cheese | Seasonal Vegetables \$4

SUGAR FIX

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

MILKSHAKES

\$6

STRAWBERRY	
CHOCOLATE	
VANILLA	
OREO	
NUTELLA	



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