

HAPPY HOUR

Mon-Fri | 2-5 pm

Argyle Twice-Cooked Fries 7.5

Cheese & Charcuterie (serves 2-4) 27
gluten-free cracker add \$2

Calamari GF 14

Prosciutto & Fig Flatbread 18
basil pesto + bocconcini + spicy honey

Smoked Salmon Flatbread 17
caper lemon cream cheese + dill pickled onion
+ watercress + everything bagel spiced crust

Wild Mushroom Flatbread 16
bocconcini + basil pesto + parmesan

Chicken Wings 15
gluten-free flavours: • valentina hot
• truffle parmesan • southwest rub • gochujang
• salt & pepper • frank's hot • bbq
traditional flavours: honey garlic • teriyaki

Fresh-shucked East Coast Oysters 3.5/ea

Beer
20oz pint draught for the price of 14oz

Argyle Signature Cocktails \$2 off

Highballs \$1.5 off

Wine
all 8oz pours of wine for the price of 5oz pours

Prosecco \$1 off

DAILY FEATURES

WEDNESDAY

Wine Wednesdays up to 50% off
selected wines

THURSDAY

Oyster Night (5-8 pm) 2/each
min. 3 per order, max 12 per person

Bottle of Ca Modeano Sauvignon Blanc | Friuli-Venezia Giulia, Italy 60

SATURDAY

Slow Roast Prime Rib 38
roast vegetables, mashed potato, yorkshire pudding, au jus

DRAUGHT BEER

14oz 6.75 | 20oz 9.5 | pitcher 25

Seasonal Rotational Tap

Banded Peak Microburst NE IPA
6.1% ABV 55 IBU

Banded Peak Mt. Crushmore Pilsner
4.4% ABV 26 IBU

Grizzly Paw Grumpy Bear Honey Wheat
5% ABV 14 IBU

Ol' Beautiful Okami Kasu Japanese Ale
5% ABV 10 IBU

Tool Shed Red Rage Red Ale | 5.6%ABV 32 IBU

'88 Brewing Co. Hammer Pants Pale Ale
4.8% ABV 35 IBU

Glencoe Tartan Pilsner | 4.5%ABV
***Glencoe Exclusive**

WINE BY THE GLASS

SPARKLING 5oz btl

Serena 1881 Prosecco Extra Dry Trevise, Italy	9	40
Paladin Prosecco Rosé Brut Veneto, Italy	9	40

WHITE 5oz 8oz btl

Bocelli Pinot Grigio Veneto, Italy	10	16	50
Invivo Sauvignon Blanc Marlborough, New Zealand	10	16	50
Nielson Santa Barbara Chardonnay Santa Barbara County, California	12	18	55
Ca Modeano Malvasia Bianca Venezia Giulia, Italy	12	18	55
Bernard Defaix Petit Chablis Petit Chablis, France	16	25	80

ROSÉ 5oz 8oz btl

Triennes Rosé Méditerranée, France	10	16	50
Podere San Cristoforo PINK Maremma Toscana, Italy	10	16	50

RED 5oz 8oz btl

Bocelli Sangiovese Toscana, Italy	10	16	50
Dusted Valley Boomtown Cabernet Sauvignon Washington, USA	10	16	50
Via Terra Garnatxa Terra Alta, Spain	10	16	50
Blasted Church Merlot Okanagan Valley, Canada	12	18	55
Nielson Santa Barbara Pinot Noir Santa Barbara County, California	12	18	55
Château Roquefort Cuvée Bordeaux Bordeaux, France	16	25	80

COCKTAILS

2oz | \$18

ARGYLE-TINI

tart, refreshing, sprit forward
skyy vodka + st. germain + grapefruit
+ lime + raspberry purée

BOURBON BERRY SMASH

dark fruit, sweet, berry
maker's mark bourbon + chambord
+ grand marnier + simple syrup + lemon juice
+ blackberries muddled

GLENCOE OLD FASHIONED

boozy, sippable, classic
maker's mark bourbon + averta amaro + cynar
+ maple syrup + angostura aromatic bitters
+ orange bitters

MONTE REALE NEGRONI

bitter, boozy, citrus
cocchi torino sweet vermouth + campari
+ creme de cassis + wildlife blood orange
bitters + prosecco

POOL PARTY

delicate, light, subtle
junmai sake + lastbest afterglow gin + stoli
cucumber vodka + honey syrup + lemon juice
+ traditional floral bitters

SISTER CLUB

gin forward, floral, garden
wild life rundle bar gin + pisco aba + lillet blanc
+ honey syrup + lemon juice + scrappy's
lavender bitters

SPICY SOCIAL

spiced, refreshing, ginger
espolon reposado tequila + ancho verde
+ lime juice + simple syrup + jalapeño slices
muddled

LUNCH FEATURES

Available Monday - Friday only, 11 am - 2:30 pm

QUICHE OF THE DAY 18

served with fries or salad

please ask your server about today's quiche

**limited quantities*

TUNA OR TARRAGON CHICKEN SANDWICH 17

on a toasted onion bun + choice of side

**GF bread available add \$2*

HOT PRIME RIB STEAK SANDWICH 22

horseradish aioli + sourdough + choice of side

**GF bread available add \$2*

GF = gluten-free • **DF** = dairy-free • **NF** = nut-free • **V** = vegetarian

*GST and gratuity not included. All ingredients are not listed on the menu.
Please alert server of dietary restrictions. See end of menu for full vegan options.*

APPETIZERS

SOUP OF THE DAY

daily seasonal creations

7 cup / 9 bowl

GLENCOE CLAM CHOWDER

glencoe club's own manhattan-style clam chowder

**contains gluten*

7 cup / 9 bowl

BAKED FRENCH ONION SOUP

gruyère + caramelized onion + sourdough crouton

**GF option available*

15

HOUSE-SMOKED OLIVES GF

served warm

10

ARGYLE TWICE-COOKED FRIES

manchego + herbs + black garlic and saffron aioli

12

FRESHLY SHUCKED EAST COAST OYSTERS GF

house mignonette + hot sauce + horseradish

4 each

| Pairs beautifully with a glass of Domaine Castelnau Garenne, Picpoul de Pinet, Languedoc, France

CHEESE & CHARCUTERIE (serves 2-4)

pioneer butchery and charcuterie salamis + smoked magret duck breast

+ local and imported artisanal cheeses + smoked olives + house-made pickles and preserves

+ local hot honey + sourdough crackers

**contains seeds • GF crackers add \$2*

33

CHICKEN WINGS GF

gluten-free flavours: • valentina hot • truffle parmesan • southwest rub • gochujang

• salt & pepper • frank's hot • bbq

traditional flavours: honey garlic • teriyaki

17.5

ARGYLE NACHOS GF

queso sauce + house-pickled jalapeños + red onions + corn tortillas

+ cilantro lime crema + pico de gallo + fire roasted salsa

add: pulled bbq chicken or ground beef 7 • house-made guacamole 4

20 half / 25 full

| Pairs beautifully with Spicy Social

APPETIZERS

PEI MUSSELS

23

glencoe tartan pilsner + double-smoked bacon + cherry tomato + grilled sourdough

add: side frites \$3

**DF/GF option available / contains pork, pork-free option available*

BEEF CARPACCIO

18

slow-roasted tomato + parmesan + capers + pickled shallot + truffle vinaigrette

+ watercress + grilled sourdough

**GF/DF option available*

CALAMARI **GF**

19

fried humboldt squid and jalapeños + semi sun-dried tomatoes + toasted almonds

+ sicilian olives + golden raisins + frisée + lemon caper tartar sauce

**contains nuts and dairy*

CHOPPED PRAWN COCKTAIL **GF/DF**

19

citrus-poached prawns + avocado + vodka cocktail sauce + iceberg lettuce

FLATBREADS

**contains gluten and dairy • GF option available – add \$2*

PROSCIUTTO & FIG

24

basil pesto + bocconcini + spicy honey

SMOKED SALMON

23

caper lemon cream cheese + dill pickled onion + watercress + everything bagel spiced crust

WILD MUSHROOM

22

bocconcini + basil pesto + parmesan

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SALADS/BOWLS

CAESAR SALAD 18

creamy garlic caesar dressing + double-smoked bacon + grana padano
+ lemon herb focaccia croutons + lemon wedge

**contains dairy • GF croutons available*

BEET SALAD GF 18

feta cheese + pickled beet + dill crème fraîche

**contains dairy*

COBB SALAD GF 18

iceberg lettuce + crispy bacon + local cherry tomatoes + medium boiled egg
+ blue cheese + avocado + crispy shallots + pickled red onion + buttermilk dressing

**contains dairy*

WINTER GREENS GF 18

orange + grapefruit + fennel + pickled red onion + goat cheese + ginger sesame snap
+ orange cardamon vinaigrette

TUNA POKE BOWL GF/DF 24

sticky rice + edamame + avocado + mango + pickled red cabbage + pickled carrot
+ cucumber + puffed tapioca crisps + sesame vinaigrette

FALAFEL BOWL GF/DF 22

pickled red onion + goat feta + cucumber + sicilian olives + marinated cherry tomato
+ smoked baba ganoush + sweet tahini dressing + turmeric jasmine rice

add:

grilled 4oz striploin	12
seared garlic butter prawns	12
seared 4oz atlantic salmon	10
grilled chicken breast	9
half avocado	3
tofu	3
hard-boiled egg	3

HANDHELDS

**gluten-free bread available, add \$2*

ARGYLE BURGER

22

7oz aaa alberta beef patty + cheddar + crispy bacon + iceberg lettuce
+ house-pickles + house burger sauce + brioche bun

**contains dairy • meat alternative available • lettuce wrap available*

add: avocado 3 • fried egg 3

| *Try it alongside a cold pint of Glencoe Tartan Pilsner*

BEEF DIP

24

shaved aaa alberta beef + arugula + horseradish aioli + gruyère
+ house-made beer battered onion rings + au jus + onion bun

**available with GF bun, no onion ring*

| *Try it alongside a cold pint of Cabin Supersaturation NEPA*

KOREAN FRIED CHICKEN

22

shredded lettuce + szechuan pickles + garlic aioli + toasted brioche bun

**contains dairy and gluten*

| *Try it alongside a cold pint of Ol' Beautiful Okami Kasu Japanese Ale*

FALAFEL BURGER

20

pickled red onions + curried mango chutney + chipotle vegan mayo + frisée
+ pickled cucumber + gluten-free vegan sesame bun

**vegan option available*

| *Try it alongside a cold pint of 88 Hammer Pants Pale Ale*

all handhelds come with a choice of side:

skinny fries • fingerling potatoes • mashed potatoes • house salad

premium sides +3:

soup • sweet potato fries • tater tots • onion rings • market vegetables
• caesar salad • twice-cooked fries

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ENTRÉES/MAINS

RED WINE BRAISED BEEF SHORT RIB **GF** 35

broccolini + crispy potato + garlic mashed potato

| Pairs beautifully with Sokol Blosser Evolution Pinot Noir 2022 | Willamette Valley, USA

STEAK & FRITES **GF** 34

8oz aaa sterling silver striploin + truffle parm frites + watercress + sauce au poivre

**contains dairy*

| Pairs beautifully with Powers Merlot

TENDERLOIN TIPS & GNOCCHI 34

stroganoff sauce + mushrooms + roasted garlic sour cream + pearl onion + cherry tomato + dill + sour pickle

**contains dairy and gluten • gluten-free available, add \$2*

| Pairs beautifully with Lavau Côtes du Rhône Rouge | Rhône Valley, France

SEARED 6oz BEEF TENDERLOIN **GF** 48

cauliflower gratin + charred broccolini + carrot purée + red wine jus

**contains dairy*

| Pairs beautifully with a glass of Educated Guess Cabernet Sauvignon

PAN ROAST SALMON & SAFFRON RISOTTO **GF** 35

baby shrimp + baby scallop + mussels + clams + fennel and frisée salad

| Pairs beautifully with a glass of Main Divide Sauvignon Blanc

POMEGRANATE-GLAZED ROSSDOWN CHICKEN SUPREME 34

warm israeli couscous salad + crispy cured pork + spinach + cauliflower + olives + preserved lemon yogurt

**GF/DF option available | pork-free option available*

| Pairs beautifully with a glass of Nielson Santa Barbara Chardonnay

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VEGAN MENU

CAULIFLOWER BITES

18

sweet gochujang + sesame brittle + tahini ranch

VEGAN COBB SALAD GF

18

iceberg lettuce + cherry tomatoes + crispy tofu + avocado + pickled red onions
+ crispy onion + toasted walnuts + champagne dressing

WINTER GREENS GF

18

orange + grapefruit + fennel + pickled red onion + ginger sesame snap + orange cardamon vinaigrette

FALAFEL BURGER

20

pickled red onion + curried mango chutney + chipotle vegan mayo + frisée
+ picked cucumber + served on a gluten-free vegan sesame bun

SEASONAL STIRFRY GF

20

chef's choice seasonal vegetables + jasmine rice
add: fried tofu \$3

DESSERTS

DARK CHOCOLATE MOUSSE GF 13

orange ice cream + chocolate cake
+ cocoa nib tuile + caramel

WARM APPLE CRUMBLE NF 13

streusel + brown butter ice cream
**contains dairy*

CARROT CAKE GF 13

cream cheese + candied pecans
+ salted caramel + hazelnut gelato
**contains nuts and dairy*

NOTO GELATO 8

a weekly selection of local gelato

CARAMELIZED RICE PUDDING 13

poached cherry, vanilla tuile cookie
**GF option available*

CHIA SEED PUDDING GF/V 13

mango + raspberry + granola + coconut cream

KIDS MENU

This menu is intended for our littlest members under 12

**may substitute skinny fries for edamame, fruit, veggies'n dip, steamed veggies or soup of the day*

JR. CHEESEBURGER 13

beef patty + cheese + pickle + lettuce + house sauce + fries or choice of side

**GF bun available, add \$2*

SOY SALMON 15

4oz seared salmon + teriyaki + stir-fried vegetables + rice

CHICKEN FINGERS 13

crispy chicken tenders + fries or choice of side

GRILLED CHEESE 12

choice of bread with fries or choice of side

add: bacon \$2

**GF available, add \$2*

BOWTIE PASTA 12

with butter or tomato sauce + parmesan + grilled sourdough + fries or choice of side

BAKED MAC & CHEESE 14

elbow pasta + garlic cream sauce + mozzarella + grilled sourdough

**GF pasta available, add \$2*

STEAK & TOTS **GF** 15

4oz sterling silver striploin + tater tots + peppercorn sauce

KIDS' CHEESE FLATBREAD 14

spiced marzano tomato sauce + cheddar and mozzarella

**GF available, add \$2*

CHEESE QUESADILLA 12

salsa + sour cream + choice of side

add: chicken \$9