

OUTPOST

POST HOTEL & SPA



DINNER

APPETIZERS

OLIVE BOWL** variety of house brined olives, sourdough bread	15
SWEET & SPICY TOFU* sweet soy marinated tofu, sesame seeds, kewpie mayo, chili sauce, green onion, nori	19
BAKED BRIE** baked brie, house-made jam, bacon, sourdough bread	21
BAKED SPINACH & ARTICHOKE DIP** gruyère, parmesan, warm pita, crudité	22
1 LB CRISPY CHICKEN WINGS* brined & fried wings, sweet & spicy BBQ sauce, crudité, blue cheese dip	22
BISON BRISKET POUTINE* braised Alberta bison, hand-cut French fries, cheese curds, house-made gravy, green onion	25

SOUPS & SALADS

CAESAR SALAD** romaine lettuce, garlic croutons, anchovies, parmesan cheese, lemon	19
CHAMOY WATERMELON SALAD* artisan greens, watermelon, mango, radish, red onion, queso fresco, mint, chamoy dressing	24
SALAD ADD-ONS	
chicken	10
prawns	12
scallops	18
TOMATO SOUP & GRILLED CHEESE** cream of tomato soup, basil oil, sourdough, bocconcini, gruyère	24
FRENCH ONION SOUP** beef broth, sourdough bread, emmental cheese	19

PIZZAS

MARGHERITA san marzano tomato sauce, bocconcini, basil	25
PEPPERONI san marzano tomato sauce, pepperoni, bocconcini	27
MOJO PORK san marzano tomato sauce, bocconcini, mojo pork shoulder, charred pineapple, red onion, jalapeño	29

BURGERS & SANDWICHES

POST SMASH BURGER** two AAA Alberta beef patties, gruyère, caramelized onion aioli, iceberg lettuce, tomato, pickle, house burger sauce, brioche bun, hand-cut French fries or house salad	29
CHICKEN SANDWICH buttermilk marinated chicken thigh, yuzu pickles, butterleaf lettuce, chili oil, gochujang mayo, brioche bun, hand-cut French fries or house salad	29
GAME BURGER** 6 oz blue cheese-infused game patty, tarragon aioli, butterleaf lettuce, whiskey caramelized onions, brioche bun, hand-cut French fries or house salad	32
WEISS RANCH WAGYU BURGER** two Alberta-raised 3 oz wagyu patties, dijonnaise, red onion, pickle, butterleaf lettuce	38
ASPARAGUS TACOS* white corn tortilla, asparagus, pickled red onion, chipotle crema	24

STEAK & MAINS

FAJITA SKILLET* marinated flat iron steak, sautéed onions, bell peppers, salsa verde, white corn tortillas. Veggie option available.	31	
ATLANTIC SALMON* grilled salmon fillet, basmati rice, B.C. green asparagus, lemon beurre monté, fresh lemon	34	
HUSHPUPPIES & PRAWNS corn purée, hushpuppies, prawns, pea shoots, watermelon radish	32	
SCALLOPS ON SOFT POLENTA* pan-seared scallops, charred jalapeño soft polenta, brussels sprout leaves, cilantro-lime chimichurri, pickled red onions	42	
BEEF TENDERLOIN STROGANOFF** market vegetables, egg tagliatelle, pickles, mushrooms	34	
NY STRIPLOIN AND FRITES* 10 oz Alberta-raised striploin, café de Paris, market vegetables, hand-cut French fries	44	
WEISS RANCH COWBOY CUT WAGYU* Alberta-raised wagyu bone-in ribeye served family-style with seasonal vegetables, wagyu tallow cooked truffle parmesan fries, bernaise, chimichurri, port wine sauce. Please allow 1 hour to cook.		
20oz serves 1-2	35oz serves 2-4	44oz serves 3-5
82	138	172

YOUNGER FARE

GRILLED CHEESE** white bread, cheddar, hand-cut French fries	19
CHICKEN FINGERS breaded chicken fingers, hand-cut French fries	20
TOMATO PASTA** san marzano tomato, penne pasta, olive oil, parmesan	22
CHEESEBURGER** two AAA Alberta beef patties, cheddar, ketchup, brioche bun, hand-cut French fries	23

*Gluten-free selections / ** Can be modified to be gluten-free
An 18% gratuity is added automatically for parties of 6 or more