

OUTPOST

POST HOTEL & SPA



DINNER

APPETIZERS

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

SOUPS & SALADS

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

PIZZAS

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

BURGERS & SANDWICHES

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

STEAK & MAINS

- FAJITA SKILLET*** 31
marinated flat iron steak, sautéed onions, bell peppers, salsa verde, white corn tortillas. Veggie option available.
- ATLANTIC SALMON*** 34
grilled salmon fillet, basmati rice, B.C. green asparagus, bearnaise, fresh lemon
- HUSHPUPPIES & PRAWNS** 32
corn purée, hushpuppies, prawns, pea shoots, watermelon radish
- SCALLOPS ON SOFT POLENTA*** 42
pan-seared scallops, charred jalapeño soft polenta, crispy leak, cilantro-lime chimichurri, pickled red onions
- BEEF TENDERLOIN STROGANOFF**** 34
market vegetables, egg tagliatelle, pickles, mushrooms
- NY STRIPLOIN AND FRITES**** 44
10 oz Alberta-raised striploin, café de Paris, market vegetables, hand-cut French fries
- WEISS RANCH COWBOY CUT WAGYU***
Alberta-raised wagyu bone-in ribeye served family-style with seasonal vegetables, wagyu tallow cooked truffle parmesan fries, bearnaise, chimichurri, port wine sauce. Please allow 1 hour to cook.
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| 40oz serves 2-4 | 50oz serves 3-5 |
| 150 | 175 |

YOUNGER FARE

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

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