

ROTATING TAPS

ABV %

14 OZ

4.8%

VILLAGE – Calgary, AB

\$7.00

LOST TREASURE – West Coast Pale Ale

Lost Treasure has a clean malty body that's subtly sweet, and pours beautifully copper like a chest full of booty. This recipe uses the newer McKenzie hops in addition to Simcoe & Chinook, creating bright aromas of grapefruit backed by earthy, resinous pine. A delicious fortune that isn't overpoweringly bitter, yet holds true to Westie beer fans.

9.1%

CABIN – Calgary, AB

\$8.00

GIGA SATURATION – Imperial Hazy IPA

Giga-whaaaat? Just how saturated can one beer be? We're pushing harder and further and smashing flavour boundaries with giga vigour in our quest to find the perfectly saturated haze bomb. Giga Saturation Imperial IPA features a ludicrous amount of Nectaron, American Noble Mosaic, Citra and El Dorado hops, all crossing beams to create the mother of all tropical flavour explosions. With the softest of soft bodies from a melange of wheat, oats and barley, Giga Sat is like a loving embrace for your mouth. And it's giga delicious! Fresh is best, haze hounds. Get it while you can.

4.5%

LAST BEST – Calgary, AB

\$6.00

PEANUT BUTTER BROWN

A brown ale aged on roasted peanuts. Notes of malty chocolate, roast coffee and dark fruit give a nice compliment to the peanut flavour and aromas. *Contains peanuts.

4.0%

ANNEX – Calgary, AB

\$7.00

BIG PICTURE – Lemon & Lime Sour

Big on bubbles and flavour, Big Picture is one spritzzy brew. This lightweight easy-drinker's loaded with zesty citrus notes and a pleasantly dry finish- both its appearance and intentions are clear: good times without much downside.

5.0%

REWIND – Port Moody, BC

\$8.00

RAINBOW ROAD – Passionfruit, Guava & Pomegranate Ale

The final level of fruit beers, all roads lead to a tart, tropically sweet finish line of passionfruit, pomegranate, and guava. It's one special cup indeed!

3.5%

SAWBACK – Red Deer, AB

\$7.50

SESSION IPA

A surprising balance between the light, refreshing bitterness of a pilsner & the deep, roasted flavours of a dark beer.

8.0%

BORN – Calgary, AB

\$7.00

LAP 6 – IPA

Nectaron hops create a melange of stone fruit flavour in this hazy and bright IPA. Zesty yuzu is complimented by ripe melon and juicy pear.

5.2%

ESTABLISHMENT – Calgary, AB

\$7.00

FASHION IS DANGER – NZ Hazy Pale Ale

This time we put our chips on Rakau, Motueka, Waimea, Wai-iti Cryo, and Maui Nelson Hop Kief and the result is tropical and dreamily creamy with just a hint of something floral (for spring? Groundbreaking).

6.5%

O.T – Calgary, AB

\$5.55

A SHIP FAREWELL TO O.T BREWING – 5 Hundie Hazy IPA 🏁🏁🏁

We're all very saddened by the news of O.T Brewing's closure here at Ship, and as a final tribute, we purchased the last of the 5 Hundie they had to honor their legacy. So drink up while you can, this the final lap around the track...HOLD MY BEER!

wine by the bottle

red

Domodimonti 'iAM' Marche Rosso IGT

\$40

Marche, IT - Montepulciano, Merlot, Petit Verdot

Rose, Bramble, Plum, Leather. Velvety tannin, Full body, Drink with pasta.

14%

Intellego Kedungu

\$42

Swartland, SA - Syrah, Cinsaut, Mourvèdre

black curant, fennel, graphite, thyme. juicy acid, low alcohol, high energy.

13.0%

white

Les Athlètes du Vin 'Chenin'

\$42

Loire Valley, FR - Chenin Blanc

tree fruit, honey, herbs & chalk. dry, fresh & ripe goldilocks perfect white.

12.5%

2021 Daydreamer Riesling

\$46

Naramata Bench, BC - Riesling

off dry, balanced & focused. delicate aromatics, punchy tropical crispness

12.2%

rosé + orange

Wavy Wines Sunshine

\$50

Sonoma County, CA, USA - Grenache Blanc, Chardonnay, Sauvignon Blanc, Muscat

ocean spray grapefruit, peach rings. juicy, fizzy, summer slammer pet nat.

11.5%

sparkling

Cantastorie Lambrusco Reggiano Rosso 'Secco'

\$40

Emilia-Romagna, IT - 65% Marani, 30% Salamino, 5% Ancellotta

pomegranate juice, dark cherry, fresh redcurrants. so fresh, so fruity, so easy to drink.

13%

Vaporetto Prosecco Brut DOC

\$45

Veneto, Italy – Glera

fruity! bubbles! fun!

11%

Charles Dufour Bulles de Comptoir #11

\$80

Champagne (France) - 60% Pinot Noir, 30% Chardonnay, 10% Pinot Blanc

praline, parchment, wholewheat bread, dried plums, almond, pear, daffodil, white pepper.

pair with celebration

12%

menu

starters

tomato bisque (v)

bowl with garlic butter baguette \$9.00 - cup \$5.00

soup of the day (v)

bowl with garlic butter baguette \$9.00 - cup \$5.00

pickles (v)

fried pickle spears with togarashi aioli \$10.00

cheesy bread sticks (v)

garlic butter, shredded cheese & asiago with choice of marinara, hot queso or donair sauce \$12.00 - snack size \$ 7.00

lemon pepper calamari (gf)

crispy lemon pepper breaded humbolt squid steak, fennel slaw, tzatziki, fresh dill \$12.00

ship tacos

roasted vegetable (v) (gf)

birria seasoned eggplant & zucchini, sauteed peppers & onions, corn tortillas (3), mozzarella, oregano vinaigrette mexi slaw, charred jalapeno crema, cilantro, lime

braised beef (gf)

birria braised beef, sauteed peppers & onions, mozzarella, corn tortillas (3), oregano vinaigrette mexi slaw, charred jalapeno crema, birria consommé, cilantro, lime

dumplings*

vegetable (v) or pork \$9.00

(6) with spicy sesame ginger dipping sauce

dry ribs (gf)

house made boneless pork dry ribs tossed in choice of hot, habanero-honey, bbq, teriyaki, honey-garlic, lemon pepper, sweet chili, or salt & pepper served with hot sauce, ranch or blue cheese \$12.00

chicken wings 1lb (gf)

tossed in choice of hot, habanero-honey, bbq, teriyaki, honey-garlic, lemon pepper, sweet chili or salt & pepper, served with hot sauce, ranch or blue cheese \$15.00

ship tenders (gf)

house made gluten free battered chicken strips with togarashi aioli \$12.00 with choice of side \$15.00


poutine (gf)

choice of hand cut fries or tater tots, quebec cheese curds, garnished with green onion classic house made beef gravy \$13.50

curry* house creamy curry sauce \$14.50

add birria braised beef, spicy beef, grilled chicken, or cajun chicken \$6.00

nacho platter (v) (gf)

topped with diced tomato, reen onion, pickled jalapeño, shredded cheese, house made salsa, sour cream small \$16.00 (2 people) large \$24.00 (4 people)

add birra braised beef, spicy beef, grilled chicken, cajun chicken \$6.00

guacamole \$3 - queso \$3 - nacho olives \$2 - extra shredded cheese \$5 – banana peppers \$2

tater tots (v) (gf) basket of tots \$7.00

ship fries (v) (gf) basket of hand cut fries \$7.00

sweet potato fries (v) with togarashi aioli \$11.00

salads

add garlic pita \$2 - falafel \$2/ea

add prawn skewer (5), birria braised beef, spicy taco beef, grilled or cajun chicken breast \$6 add 6oz sirloin \$8

house salad (v) (gf)

mixed lettuce, pickled carrots, cucumber, roasted delicata squash, house made beetroot vinaigrette \$11.00 ½ order \$8.00

caesar salad (v)

romaine, croutons, bacon, asiago, house made caesar dressing \$12.00 ½ order \$9.00

**vegan option available*

vegan falafel & hummus bowl (v)

house made falafel (2), avocado, fresh hummus, cucumber, tabouleh, cherry tomato, mixed lettuce, vegan aioli, beetroot vinaigrette, garlic pita \$15.00

chicken fajita bowl (v)

grilled cajun chicken breast, roasted corn, shredded cheese, avocado, green onion, roma tomato, fresh jalapeño, mixed lettuce, crispy tortilla strips, chili-lime dressing \$16.00

pizza

gluten free crust \$4 – chili oil \$1 – donair sauce \$2

four cheese (v)

monteray jack, cheddar, mozzarella, cheese curds, house marinara \$13.00

vegan (v)

fresh hummus, black olives, cherry tomato, arugula, pickled onion, harissa, basil pesto, chili oil \$12.00

pickle (v)

pickles, fresh dill, mornay sauce, mozzarella, cheese curds, togarashi mayo \$13.00

hot chicken

marinated spicy chicken, mozzarella, gorgonzola, honey, green onion \$15.00

chicken alfredo

grilled chicken, mornay sauce, kale basil pesto, asiago, mozzarella, crispy kale, confit garlic butter, lemon wedge \$15.00

basic pepperoni

lots of pepperoni, mozzarella, house marinara \$13.50

spicy pepperoni & feta

pepperoni, banana peppers, feta, mozzarella, pineapple, house marinara \$15.00

burgers

with fries, tots or house salad –tomato bisque \$2 - soup of the day \$2 - caesar salad \$3 garlic mashed potato \$3 - sweet potato fries \$3 – poutine \$4 - gluten free bun/bread \$2 vegan bun \$2

the ship burger

6oz house made top grass & aa alberta chuck patty, lettuce, tomato, red onion, pickles & mayo on a brioche bun \$14.00

loaded with cheddar, bacon & sautéed mushrooms \$18.00

zucchini burger (v)

(2) house made crispy zucchini smash patties, sliced avocado, harissa, red onion, slaw, tzatziki, brioche \$15.00 *vegan option available

chicken burger

choice of grilled chicken breast or crispy chicken thigh, lettuce, tomato, togarashi aioli, brioche bun \$15.00

loaded with cheddar & bacon \$18.00

sandwiches

hot chicken sandwich

marinated crispy chicken, house spice blend, mayo, slaw, pickles, brioche bun \$16.00

vegetable panini (v)

cucumber, roma tomato, red onions, arugula, alfalfa, house made hummus, pesto aioli, toasted sourdough \$14.00

steak sandwich

6oz alberta premium sirloin, caramelized onions, sautéed mushrooms, brioche garlic toast \$20.00

grilled cheese (v)

grilled sourdough bread, garlic butter, five cheese blend of monteray jack, mozzarella, swiss, cheddar and cheese curds \$13.00

add ham or bacon \$3.00 – gorgonzola or feta \$3.00

falafel wrap (v)

house made falafel (3), cucumber, black olives, oregano vinaigrette mexi slaw, diced tomato, tabouleh, feta, tzatziki, village bread \$15.00

birria beef dip

birria braised beef, onion, cilantro, lime, garlic butter pretzel bun, birria consommé \$17.50

pizza sub

lots of pepperoni, shredded cheese, house marinara, toasted garlic butter baguette \$16.00

brat in a bun

grilled Ernest Meats bratwurst, sauteed onion, queso, pickled cabbage, crispy fried onions, garlic butter pretzel bun, with choice of side \$15.00

classics

add garlic pita \$2 - falafel \$2/ea

add prawn skewer (5), birria braised beef, spicy taco beef, grilled or cajun chicken breast \$6

add 6oz sirloin \$8

lemongrass noodle bowl *(gf)

choice of sauteed lemongrass chicken, beef, or shrimp, rice noodles, lettuce, bean sprouts, pickled carrot, peanuts, cucumber, red onion, green onion, fish sauce, garnished with fresh jalapeño & cilantro \$15.00

teriyaki rice bowl *(gf)

stir fry vegetables, fried egg, edamame, house made teriyaki sauce, basmati rice, togarashi aioli, sesame \$14.00

chicken curry *

tandoori chicken, chickpeas, red onion, creamy curry sauce, basmati rice, cilantro, garlic pita, greek yogurt \$17.00

vegetable curry *(v)

roasted potato, chickpeas, red onion, creamy curry sauce, basmati rice, cilantro, garlic pita, greek yogurt \$14.00

hot chicken burrito

spicy chicken, refried beans, feta, shredded cheese, lettuce, pickled pepper pico, flour tortilla, tortilla chips, charred jalapeño crema \$15.00

veggie burrito (v)

birria spiced roasted eggplant & zucchini, oregano vinaigrette mexi slaw, pickled jalapenos, refried beans, shredded cheese, flour tortilla, tortilla chips, charred jalapeño crema \$14.00

baked mac & cheese (v)

house made garlic mornay sauce, aged cheddar, panko \$12.50

fish & chips (gf)

house made crispy battered haddock, house made tartar sauce, creamy coleslaw, fries 1 piece of fish \$14.00 – 2 pieces of fish \$17.50 – extra piece of fish \$5.00

cottage pie (gf)

seasoned ground beef, peas, beef gravy, mashed potato, shredded cheese, garnished with green onion with choice of side \$15.00

sausage & mash

choice of Ernest Meats sausage; bratwurst (gf) or english banger (2), sauteed onion, house beef gravy, quebec cheese curds, mashed potato, green peas \$18.00

big breakfast available ALL DAY

2 eggs fried or scrambled, 2 sausage, 2 bacon, grilled tomato, toast, with choice of side \$13.00

**vegetarian option comes with mushrooms & baked beans instead of meat*

sweet

dark chocolate cake

salted caramel sauce \$8.00

passionfruit pavlova

baked meringue, passionfruit anglaise, whipped cream, pandan soil \$8.00

hibiscus creme brulee

with lemongrass biscotti \$8.00



ship favourites

*contains nuts and/or seeds

(v) suitable for vegetarians

(gf) gluten friendly

please note that some dishes may contain nuts or traces of nuts, lactose or gluten

brunch

granola parfait *

Greek yogurt, whipped lemon cottage cheese, berry compote, peach slices, mint sugar, sunflower seeds, granola \$8.00

french toast waffle

french toast dipped belgian waffle topped with berry compote, peaches, honey, mint sugar, maple syrup, whipped cream, icing sugar \$14.00

huevos rancheros

2 sunny eggs, chorizo crumble, mexican tomato sauce, refried beans, feta, white corn tortilla, avocado crema, cilantro \$13.00

smavo toast (v)

brioche toast, fresh avocado, cherry tomato, feta, balsamic reduction, with choice of side \$12.00
add egg \$2

little breakfast

2 eggs fried or scrambled, hashbrowns, tots or toast \$8.00

big breakfast

2 eggs fried or scrambled, 2 sausage, 2 bacon, grilled tomato, toast, with choice of side \$13.00

**vegetarian option comes with mushrooms & baked beans instead of meat*

breakfast burrito (v)

scrambled egg, cheese, pickled pepper pico, green onion, hashbrowns, house refried beans, roma tomato, tomato basil tortilla, charred jalapeño crema \$14.00

brioche benny

2 sous vide medium poached eggs, toasted brioche, ham, fresh spinach, hollandaise, with seasonal fruit and choice of side \$16.50

ship skillet

choice of hashbrowns or tots, topped with sous vide medium poached egg, sauteed mushroom, fresh spinach, sautéed onion, tomato, shredded cheese, and hollandaise \$13.00
add bacon, sausage or chorizo \$3/ea

breakfast sandwich

2 sunny eggs, fresh avocado, sliced roma tomato, sauteed onion, feta, arugula, basil pesto aioli, on a toasted brioche bun with choice of side \$15.00

steak & eggs

6oz sirloin, 2 eggs, baked beans, toast, with choice side \$20.00

add ons

toast – egg - sliced avocado - baked beans – sauteed mushrooms - salsa – sour cream charred jalapeño crema - \$2/ea

bacon (3) - hollandaise – breakfast sausage (2) - chorizo crumble \$3/ea

hash browns with fresh chives – tots \$3/ea

bangers (2) – bratwurst \$6/ea

burgers & sandwiches

with fries, tots or house salad – tomato bisque \$2 - soup of the day \$2 - caesar salad \$3 garlic mashed potato \$3 - sweet potato fries \$3 – poutine \$4 - gluten free bun or bread \$2 vegan bun \$2

the ship burger

6oz house made top grass & aa alberta chuck patty, lettuce, tomato, red onion, pickles & mayo on a brioche bun \$14.00

loaded with cheddar, bacon & sautéed mushrooms \$17.00

chicken burger

choice of grilled chicken breast or crispy chicken thigh, lettuce, tomato, togarashi aioli, brioche bun \$15.00

loaded with cheddar & bacon \$18.00

zucchini burger

(2) house made crispy zucchini smash patties, sliced avocado, harissa, house slaw, red onion, tzatziki, brioche \$15.00 **vegan option available*

grilled cheese

grilled sourdough bread, garlic butter, five cheese blend of monteray jack mozzarella, swiss, cheddar and cheese curds \$13.00
add ham or bacon \$3.00 – gorgonzola or feta \$3.00

hot chicken sandwich

marinated crispy chicken, house spice blend, slaw, pickles, brioche bun \$16.00

ship kids (for children 12 and under)

belgian waffle whipped butter, maple syrup \$8.00

grilled cheese with tots or hashbrowns \$8.00

little breakfast 2 eggs fried or scrambled, hashbrowns, tots or toast \$8.00

favourites

tomato bisque

bowl with garlic butter baguette \$9.00 - cup \$5.00

ship fries

basket of hand cut \$7.00

tater tots

basket of tots \$7.00

sweet potato fries

with togarashi aioli \$11.00

pickles

fried pickle spears with togarashi aioli \$10.00

nacho platter

topped with diced tomato, green onion, pickled jalapeno, shredded cheese, house made salsa, sour cream
small \$16.00 (2 people) or large \$24.00 (4 people)

add birra braised beef, spicy beef, grilled chicken, cajun chicken \$6.00

guacamole \$3 - queso \$3 - nacho olives \$2 - extra shredded cheese \$5 – banana peppers \$2

vegan falafel & hummus bowl (v)

house made falafel (2), avocado, fresh hummus, cucumber, tabouleh, cherry tomato, mixed lettuce, vegan aioli, beetroot vinaigrette, garlic pita \$15.00

chicken fajita bowl (v)

grilled cajun chicken breast, roasted corn, shredded cheese, avocado, green onion, roma tomato, fresh jalapeno, mixed lettuce, crispy tortilla strips, chili-lime dressing \$16.00

fish & chips (gf)

house made crispy battered haddock, house made tartar sauce, ship slaw, fries
1 piece of fish \$14 - 2 pieces of fish \$17.50 – extra piece of fish \$5

hot chicken burrito

spicy chicken, refried beans, feta, shredded cheese, lettuce, pickled pepper pico, flour tortilla, tortilla chips, charred jalapeño crema \$15.00

veggie burrito (v)

birria spiced roasted eggplant & zucchini, oregano vinaigrette mexi slaw, pickled jalapenos, refried beans, shredded cheese, flour tortilla, tortilla chips, charred jalapeño crema \$14.00

beviess

the warm ups ^{2oz}

the Ship uses premium whole bean coffee

baileys & coffee

\$10.00

monte cristo

\$10.00

irish coffee

\$10.00

spanish coffee

\$10.00

blueberry tea

\$10.00

the fancy stuff

mimosa oj, cranberry, pineapple or grapefruit \$7.00

vaporetto prosecco

glass \$7.50

bottle \$33.00

the hangover

caesar

\$7.50

bloody mary

\$7.50

royal jamaican ginger beer

\$8.00

ship canary ^{473 ml pbr & oj}

\$7.00

steigel radler ^{500ml}

\$8.50

eau claire Equinox Mule ^{341ml}

\$8.00


the mix-up

pink velvet wild rose wraspberry & wild rose velvet fog \$7.75

black & blue phillips blue buck & guinness \$8.75

crown float village cider & guinness \$8.75

snakebites duke, wraspberry, \$8.75

 ship favourites

*contains nuts and/or seeds

(v) suitable for vegetarians

(gf) gluten friendly

please note that some dishes may contain nuts or traces of nuts, lactose or gluten