

SHARES

Designed for sharing or savouring solo

- WHIPPED RICOTTA & ALBERTA HONEY** 18
Grilled flatbread, pistachio dukkha, fried mint (V)
- CAULI BITES** 17
Crispy tempura fried cauliflower, chili threads, parmesan, and pepperoncini aioli (V)
- SHRIMP COCKTAIL** 18
Lime marinated shrimp, gazpacho cocktail sauce (5pcs) (GF)
- LAMB LOLLIPOPS** 26
Grilled lamb lollipops, Indian style butter gravy, cherry tomatoes, cream (3pcs) (GF) (Contains nuts)
- FALAFEL LETTUCE WRAPS** 19
Romaine cups, crunchy falafel, cucumber, cherry tomato, pickled shallot, harissa hummus, lemon yogurt, fresh mint (GF, V)
- &27 FRIES** 8
‘&27’ signature seasoning, garlic aioli (GF)

FLATBREADS

Stone-fired, and perfect to share

- FIG & PROSCIUTTO** 24
Herbed olive oil, goat cheese, black mission figs, arugula, truffle honey
- WILD MUSHROOM & FONTINA** 22
Rosemary lemon oil, caramelized shallots, microgreens (V)
- MARGHERITA MODERNA** 21
San Marzano tomato, bocconcini, garlic confit, fresh basil (V)
- PEPPERONI PICANTE** 23
House marinara sauce, cured pepperoni, micro radish greens, mozzarella cheese, chili oil

CHARCUTERIE

Select artisanal cheese, assorted cured meats, house pickled vegetables, fresh jam and preserves, local honey, crisp flatbread, various nuts and berries

- SMALL (JUST RIGHT FOR 3)** 36
LARGE (PERFECT FOR 6) 68

BOWLS & GREENS

Bright, bold, & built for balance

- MISO CAESAR SALAD** 10 | 19
Bonito flake miso dressing, parmigiano, air dried prosciutto, toasted flatbread
- FARRO & ROASTED CARROT SALAD** 9 | 17
Farro pilaf, pickled berries, harissa yogurt, crispy chickpeas (V)
- CHARRED CORN & GREENS** 9 | 18
Arugula, charred corn, goat’s cheese, shallot, cucumber, cherry tomato, lime vinaigrette (GF, V)
- CREAM OF WILD MUSHROOM SOUP** 8 | 15
Chef’s hand-made wild mushroom cream soup (V)
- ENHANCE YOUR SALAD**
- Grilled chicken breast* 9
- Flank steak (6 oz.)* 12
- Prawn skewer* 10
- Falafel* 6

SANDWICHES

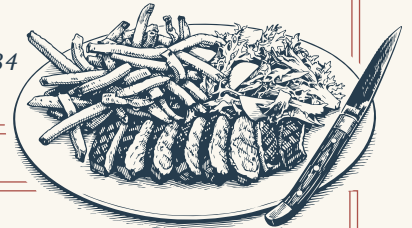
Served with &27 Fries
Substitute soup or any greens for \$3

- 27 BURGER** 27
Two 3 oz. AAA Alberta beef smash patties, smoked cheddar, lettuce, caramelized onions, tomato, dill pickles, burger sauce, buttery brioche bun
- FALAFEL & HALLOUMI** 20
Harissa hummus, tomato, charred lemon, arugula, grilled naan (V)
- STEAK SANDWICH** 29
6 oz. AAA flank steak, romesco sauce, grilled onions, arugula, toasted garlic focaccia

&27 BISTECCA

Locally sourced AAA beef served with ‘&27’ spiced fries, crispy potato bites or coconut wild rice

- 8 OZ. STRIPLOIN** 49
9 OZ. FLANK STEAK 34



SIDES

- Maple roasted rainbow carrots* 6
- White wine and thyme wild mushrooms* . 10
- Brown butter green beans* 8
- Creamed charred corn* 7
- Herbed squash noodles* 9
- Grilled prawn skewer* 10

SAUCES

- Red wine demi* 4
- Peppercorn jus* 4

MAINS

Comfort food, rooted here

- SHRIMP PENNE** 31
Gluten free penne, black tiger shrimp, roasted red pepper & tomato sauce, feta cheese, cherry tomatoes, arugula (GF)
- PAN ROASTED CHICKEN** 38
Crispy skin on chicken thigh, herbed squash noodles, crunchy potato bites, tomato chutney
- MISO SALMON** 39
Coconut wild rice, seared green beans, citrus butter (GF)

- TRUFFLED WILD MUSHROOM TAGLIATELLE** 33
Fresh pasta, truffle cream, parmigiano, crispy leeks, microgreens (V)
- FALAFEL BOWL** 32
Falafel, pickled squash noodles, wild rice, cherry tomato, cucumber, shallots, harissa hummus, feta cheese, lemon yogurt (GF, V)

(GF) - Gluten Free | (V) - Vegetarian

While we take precautions, our kitchen handles common allergens, and as such, we cannot guarantee that cross-contamination will not occur. Please notify your server regarding dietary restrictions or food allergies.

Prices are in Canadian dollars, taxes and gratuities are not included. (18% gratuity is added to groups of 7 or more.)