

Specials

Why Not Wine Thursdays

Wine, Live Music... Why Not?

From 6 - 8 pm enjoy delicious house wine specials

6 oz. only \$6.5

9 oz. only \$9

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Friday Date Night

Enjoy one appetizer, two house salads, one pizza, one dessert,
and two glasses of wine for only \$55.

View our Date Night Menu for more details.

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Brunch with Branches

Special menu items, ask server for details

Saturday and Sunday

open - 2 pm

Visit our website for updates on specials,
events, and more!

branchesdining.com



Branches

fresh food experience

Salads & More

add: Grilled Chicken 6, Prawn Skewer 7, Herb Bread 3, Veggie Bites 5

- GF** ✓ Daily Side Salad 6
Kale - kale & mixed greens, matchstick carrots, pumpkin seed, dried cranberries, orange poppy seed dressing
Greek - cucumbers, peppers, feta, tomato, Kalamata olives, red onion, feta oregano dressing

Daily Soup 6 Daily Soup with Herb Bread 9

- ✓ Grilled Romaine 13
grilled artisan romaine heart with crispy capers, shaved parmesan & house-made Caesar dressing (omit capers for **GF**)

- GF** ✓ Roasted Beet & Squash 14
mixed greens, roasted beets & squash, goat cheese, pomegranate, spiced almonds, white wine shallot vinaigrette

- GF** ✓ Spinach Quinoa Power Salad 14
turmeric quinoa, daikon, yellow beet, apple, bell peppers, edamame & wild rice blend with sweet onion vinaigrette

Appetizers

- ✓ Goat Cheese Pucks 13
crispy panko crusted goat & cream cheese pucks served with house made marinara sauce

- ✓ Chickpea Panisse Wedges 13
provençal style chickpea wedges with chipotle aioli dip (can be prepared **GF** - ask your server)

- GF** ✓ Corn Chips with Hummus & Cowboy Caviar 13
house made black bean hummus, topped with tomatoes, black eyed peas, corn, cilantro, red onion & garlic

- GF** Pan-Seared Scallops 14
seared scallops with apple cider beurre blanc, soft polenta, parmesan & crispy sage

Asian Pulled Pork Sliders 14
adobo style pulled pork, steamed bao buns, shredded purple cabbage, carrots & pickled onion

Chorizo Naan Bread 14
wood fired naan topped with caramelized onion, chorizo, grape tomatoes, feta, roasted garlic aioli & green onion

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From the Forno WOOD FIRED PIZZA

GF gluten-friendly crust add 3

✓ Margherita 15.5
tomato sauce, fresh mozzarella, parmesan, grape tomatoes & fresh basil

✓ Mushroom & Ricotta 16.5
forest & field mushrooms with shallots, mozzarella and truffle oil
add spinach 1

Chicken Pesto 16.5
roasted chicken, peppers, pumpkin seed pesto, asiago, sage

Italiano 17
tomato sauce, chorizo sausage, capicola ham & salami topped
with fresh arugula, add mushrooms 2

Burgers, Sandwiches & More

burgers & sandwiches served with your choice of fries, daily salad or daily soup, substitute sweet potato fries add 3

✓ Veggie Pita 16
veggie bites, alfalfa sprouts, cucumber, herb cream cheese,
greens, sweet onion vinaigrette, bocconcini & red onion

✓ Egg Salad Stack 16
white & whole wheat breads, house made egg salad, cucumber,
lettuce & dijon mayo

Langostino Grilled Cheese 17
aged & smoked cheddar, langostino lobster, garlic aioli & dill on
sourdough, w/ roasted red pepper bisque for dipping

Warm Chicken Panini 17
herb roasted chicken breast served on French bread with roasted
garlic mayo, arugula, Havarti and orange fig jam

Alberta Beef Burger 18
tuxedo sesame bun, roasted garlic mayo, Korean bbq sauce,
balsamic portabella mushrooms, white cheddar, fresh lettuce,
shaved red onion (for **GF** bun add 3)

Chicken & Chickpea Curry Bowl 18
chicken, chickpeas, masala sauce, roasted caulini & spaghetti
squash with naan dippers (can be prepared **GF** and Vegan)
without chicken 16

Seafood Linguine 19
mussels, scallops, prawns, grape tomatoes, garlic, white wine
butter sauce, fresh parsley (can be prepared **GF** add 3)

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Beverages

By the Bottle

Domestic

Coors Light, Sleeman's Honey Brown, Stella Artois, 6

Alley Kat Main Squeeze

GF Daura Damm 7

Local Draught Beer

Aprikat, Scona Gold 16oz. Sleeve 6

Wine

Featured Wine - white or red

6oz 9oz bottle

Prosecco

9 12.5 36

9 36

White Wine

Dal Cero Pinot Grigio - Italy

10 14.5 40

Siete Cuchillos Chardonnay Blend - Argentina

10 14.5 40

Stoneleigh Latitude Sauvignon Blanc

11 16 45

- New Zealand

Red Wine

La Florencia Malbec - Argentina

10 14.5 40

Hayes Ranch Cabernet Sauvignon - USA

10 14.5 40

Esser Vineyards - Pinot Noir - USA

11 16 45

Wines are subject to availability

Signature Drinks

Caesar 9

Mimosa 9

ask your server about seasonal cocktails

Non-alcoholic

Assorted Bottled Pop 2.5

Bottled Water 2

Italian Soda 3

Iced Tea/Juices 3

San Pellegrino 750mL 6

True Büch Kombucha

- ginger, mojito mint 5.5

Coffee/Tea 2.25

Espresso/Americano 2.5

Cappuccino/Latte/Chai 4.25

Caramel, Vanilla or Mocha Latte 4.75

London Fog 3.75

Hot Chocolate/Milk Steamer 3.5

Kids Hot Chocolate 2.75

Substitute soy or almond milk add .50