



Breakfast. 6:00 - 11:00

ORGANIC STEEL CUT OATS GF/DF/NF/V	14
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Highwood crossing oats, Saskatoon berry compote, Quebec maple syrup

FRESH CARVED FRUITS GF/D/NF/VG	15
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Seasonal fruits and berries, Fallen Timber Honey and yogurt dip

AVOCADO TOAST G/DF/NF	22
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Crushed avocado on grilled European Bakery sourdough bread, two Mans Organic Farm free run eggs cooked to your liking, Micro Acres brassica mix sprout salad, Greenland cherry tomatoes, extra virgin olive oil

BUTTERMILK PANCAKE G/D/NF	21
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Whipped cream, berries compote, Quebec maple syrup, icing sugar

All served with breakfast potatoes, seasonal fruits & your choice of white, whole wheat, sourdough or multigrain toast.
Egg white substitute available.

We proudly use Mans Farm Organic Free Run Eggs in all our dishes

THE CLASSIC EGGS BENEDICT G/D/NF	 22
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Poached eggs on a toasted English muffin with peameal bacon, drizzled with hollandaise sauce and garnished with chives

SMOKED SALMON EGGS BENEDICT G/D/NF	24
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Poached eggs on a toasted English muffin, layered with housemade smoked salmon, dill hollandaise sauce, pickled onions

THE WOODSMAN GF/DF/NF	22
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Two eggs cooked to your liking, your choice of two pieces of bacon (GF), ham (GF), or pork sausages

3-EGGS FREE RANGE OMELET GF/D/NF	22
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Organic Free-range eggs, Trafford Farm wild mushroom, smoked ham, aged cheddar

VEGETARIAN FAJITA FRITTATA GF/D/NF/VG	22
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Eggs with sautéed bell peppers, onions, spinach, Greenland tomato, seasoned with Codo's Signature Spice Mix and topped with queso fresco

Breakfast Sides.

Seasonal Fresh Fruit	7
Peameal Bacon (3 pieces)	6
Muffin	4
One Organic Free Range Egg Any Style	4
Bagel	4
Smoked Bacon (4 pieces)	5
Gluten Free Bread (2 Slices)	4
Croissant	4
Toast (2 Slices)	4
Pork Sausage (3 pieces)	6

Starters 11:00 - 23:30

CLASSIC CAESAR SALAD G/D/NF	19
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Crisp romaine lettuce, double smoked bacon, sourdough croutons, creamy Caesar dressing, and shaved parmesan cheese

BET SALAD GF/D/VG	19
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A mix of roasted red and golden beets, peppery arugula, zesty beet emulsion, Fairwinds Farm crumbled goat cheese, spiced candied pecans

SPICED VEGETABLE TORTILLA SOUP GF/D/NF	14
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Chunky tomato-based soup with roasted corn, black beans, queso fresco, diced avocado, crispy tortilla strips, and fresh cilantro

To Share 11:00 - 23:30

CHICKEN WINGS GF/D/NF	24
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Choice of salt & pepper, red-hot sauce, or signature mole sauce, Served with carrot sticks and ranch dip

PAPAS FRITAS GF/D/NF	14
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Crispy fingerling potatoes tossed with savory bacon bits, fresh green onions, charred shishito peppers, Codo's Signature Spice Mix, creamy avocado crema

POBLANO CHICKEN TACOS GF/DF/NF	19
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Grilled corn & red peppers, poblano aioli, cilantro, corn tortillas

FISH TACOS G/DF/NF	18
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Beer battered Ocean Wise Cod, shishito pepper aioli, red cabbage slaw, corn tortillas

Handhelds 11:00 - 23:30

All handhelds served choice of french fries, green salad, Caesar salad \$3 or beet salad \$3

CLASSIC ALBERTA BEEF BURGER G/D/NF	25
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AAA beef chuck, local Gouda, smoked bacon, tomato, red onion, crisp lettuce, black pepper aioli and European Bakery brioche bun

BLACK BEAN BURGER G/D/NF/VG	23
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Homemade black bean & chickpea patty, green goddess sauce, grilled halloumi cheese, guacamole, pickled red onion, European Bakery potato bun

CHICKEN CLUB G/D/NF	24
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Grilled chicken breast, smoked bacon, lettuce, tomato, avocado crema, toasted European bakery sourdough

Mains 11:00 - 23:30

HEARTY CHILI BOWL GF/D/NF	25
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Hearty chili with ground beef, kidney beans, cilantro lime rice, tortilla chips, guacamole & sour cream

BEER BATTERED FISH + CHIPS G/DF/NF	32
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Local beer battered Ocean Wise Cod fillet, crispy fries, red cabbage slaw, tartar sauce

CARNE ASADA STEAK	STRIPLOIN 10 OZ	45
GF/DF/NF	RIB EYE 10 OZ	50

Alberta grass fed beef, smashed tricolor potato with confit garlic, roasted root vegetable medley, crispy onions, red wine reduction jus

PAN-SEARED SALMON GF/DF/NF	38
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Codo's signature spice-marinated salmon, cilantro lime infused rice, sautéed julienne vegetable, Spicy coconut cream sauce.

CODO'S SIGNATURE MOLE CHICKEN GF/D/NF	36
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Mole chicken roulade, sweet potato purée, charred broccolini, crushed avocado

Dessert 11:00 - 23:30

COCONUT LIME CHEESECAKE G/D/NF	13
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Roasted coconut & graham crust, lime baked cheesecake, coconut whipped ganache, lime coulis

PASTEL DE LAVA DE CHOCOLATE G/D/NF	13
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Warm chocolate lava cake with sea salt and vanilla molten center, vanilla ice cream and drizzled with caramel sauce

GF GLUTEN FREE VG VEGETARIAN DF DAIRY FREE
NF NUT FREE V VEGAN G CONTAINS GLUTEN
D CONTAINS DAIRY N CONTAINS NUTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Although we do our best to maintain an allergy friendly kitchen, all items may come into cross contamination with any and all allergens. Please inform staff of any dietary restrictions, allergies or concerns.

Hot Beverages. 16 oz

Coffee (Regular/Decaf)	5.5
Americano	6
Cappucino	7
Latte	7
Tea (Assorted)	5.5
Hot Chocolate	7

Cold Beverages.

Gatorade (355 mL)	5.5
Pepsi Diet Pepsi	4
7-Up Schweppes Ginger Ale	4
Grizzly Paw Soda	4
Black Cherry Cola Ginger Beer Root Beer Cream Soda	
Wild Tea Kombucha	6
Wild Ginger Strawberry Daiquiri	
Milk (473 mL)	7.5
Chocolate Milk (473 mL)	7.5

Juices.

355mL

7

Tropicana Apple | Tropicana Orange

Water.

Aquafina (500 mL) 3

North Water (355 mL) 4

North Water (473 mL) 7

Perrier (330 mL) 4

Bubly (473 mL) 5

Bar

11:00 - 23:30

Budweiser (330 mL) 8

Guinness (440 mL) 9

Pilsner, Fernie Brewing (330 mL) 8

Huckleberry Ale, Fernie Brewing 8

(330mL)

Lager, Railyard Brewing (473 mL) 8

Pale Ale, Railyard Brewing (473 mL) 8

Ciders/Coolers.

Strong Bow Cider (440 mL) 8

Twisted Ice Tea (330 mL) 8

Whiteclaw Seltzer - Cherry (473 mL) 8

Whiteclaw Seltzer - Mango (473 mL) 8

Mountain Joe Shaft (250 mL) 8

Signature Cocktails.

2 OZ

Smoked Tequila Lime Caesar | 20

El Tequileno Blanco Tequila, Mezcal
Fresh Cracked Pepper, Mott's Clamato Lime
Cocktail, Chipotle Pepper, Adobo Sauce

Express Yourself | 20

Blanco Tequila, Kahlua, Espresso, Agave,
Mezcal, Chocolate Bitter

Bourbon Smash | 20

Bridgeland Bourbon, Berries Purée, Lime Juice,
Cranberry Juice

Wine Bottles.

Prosecco Brut, Canella (200 mL) 13

Pinot Grigio, Campagnola (250 mL) 16

Sauv Blanc, White Haven (375 mL) 24

Cab Franc/Can Sauv, LOLA (250 mL) 20

Shiraz, Fat Bastard (250 mL) 15

Valpolicella, Campagnola (250 mL) 16

Cab Sauv, Cono Sur (375 mL) 19