



Inspired by the Rockies
as they are lived and remembered.

The changing light across the valley. Alpine
blooms. Storms gathering over the peaks.
Long climbs, hot springs, and the quiet
stillness found only in the mountains.

Each cocktail reflects a distinct moment in this
landscape, drawing from Alberta botanicals,
Sulphur Mountain's history, mountain wellness
traditions, and the natural rhythms of the
Canadian Rockies.

COCKTAILS

ABOVE THE VALLEY

bright • fresh • floral • effervescent



Silver Bow 21

wild life vodka, tarragon, apricot, honey

The Bow River catches the morning light as it winds through Banff, turning silver beneath the peaks. Apricot, fresh tarragon, and Alberta honey create a cocktail that is bright, herbal, and quietly reflective. | 2.5 oz



Wild Rose Country 19

wild life vodka, aperitivo, alberta rose tea, grapefruit, rosehip oleo

A celebration of Alberta's provincial flower. Wild rose tea, grapefruit, and rosehip bring floral brightness and crisp acidity to a sparkling cocktail that feels unmistakably Canadian. | 1.75 oz



Golden Orchard 24

calvados, apricot, peach bitters, cider, champagne

Canadian orchard fruit carried by crisp mountain air. Calvados, apricot, and dry sparkling wine come together in a bright, elegant cocktail that recalls late summer in the foothills. | 3 oz



Field Sketch 23

farmer's gin, cocchi americano, yellow chartreuse, elderflower, lemon, honey, egg, yuzu soda

The first wildflowers emerge as the alpine meadows awaken. Bright citrus, elderflower, honey, and mountain herbs capture the freshness of a new season in bloom. | 2.75 oz



White Peak 23

planteray 3 star, cointreau, dry vermouth, crème de cacao, spruce, grapefruit

Inspired by the snow-covered summits above Rimrock. Crisp grapefruit, spruce, and dry rum create a cocktail that is clean, bright, and unmistakably alpine. | 2.5 oz

COCKTAILS

AFTER THE ADVENTURE

deep • fireside • spirit-forward • reflective

The Long Ascent 25

creamy earl grey rémy martin vsop, ice wine, honey, lemon peel

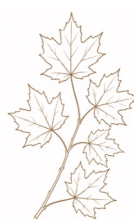
Norman Sanson climbed Sulphur Mountain thousands of times to reach the weather station above. Earl Grey, honey, ice wine, and Cognac pay tribute to those steady ascents through snow, wind, and thin mountain air | 2.25 oz.



Rimrock Old Fashioned 22

wild life rye, cacao, maple, sherry

Our signature Old Fashioned layers Alberta rye with maple, cacao, and sherry—warm, understated, and made for long conversations after a day in the mountains. | 2.25 oz



Après Hour 23

diplomático reserva, orange liqueur, espresso, lapsang maple, smoked salt

When the trails grow quiet, Rimrock comes alive. Coffee, smoke, maple, and citrus capture the warmth of returning indoors after a day spent outside. | 2.75 oz



Wild Harvest 20

wild life gin, haskap, plum, citrus

Alberta's brief growing season rewards those who know where to look. Haskap berries, stone fruit, and citrus celebrate the wild harvest of the Canadian Rockies, designed to be shared around the table. | 2.5 oz



The Weather Breaks 24

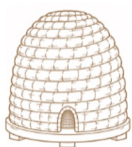
michter's rye, lemon, lapsang souchong, banana, artichoke, milk clarified

A New York Sour-style cocktail inspired by sudden weather moving through the Rockies -- smoke, shadow, and a line of red light breaking through the clouds. | 2.5 oz



COCKTAILS

WELLNESS & ZERO PROOF



The Banff Cure 15

noa amaretto, honey, lemon, egg white,
chocolate bitters, apple cider, 0% amaro

For generations, travellers came to Banff seeking the restorative waters of the Upper Hot Springs. Just above them, Rimrock became part of that tradition. Apple, honey, citrus, and gentle bitters offer a modern take on the mountain cure.



Snowmelt 14

seedlip grove, lime bitters, citrus oleo,
white cranberry

Each spring, snowmelt rushes from the high peaks, feeding the rivers that shape the Bow Valley. Bright citrus and white cranberry capture that first cold, clear water arriving from the mountains.



Fresh Line 14

seedlip agave, pear cider, agave syrup
lime, elderflower tonic

A mountain begins with a single clean line. Pear, citrus, and elderflower give this zero-proof sour a crispness that feels like fresh mountain air.



ENOLOGY
WINES BY THE GLASS

five ounce per glass

Sparkling

Blue Grouse Rosé 24
Cowichan Valley, Vancouver Island, Canada

Antech Blanquette de Limoux 20
Limoux, Languedoc, France

Ayala Brut Majeur 59
Champagne, France

White

Poplar Grove Chardonnay 19
Okanagan Valley, British Columbia, Canada

Markus Molitor Haus
Klosterberg Riesling 19
Mosel, Germany

Spinning Top Sauvignon Blanc 17
Marlborough, New Zealand

Rosé

Triennes Méditerranée IGP 16
Provence, France

Red

Tracy et Cie Pinot Noir 16
Loire Valley, France

Villa des Anges Cabernet Sauvignon 16
Languedoc, France

Pago de Valdoneje Bierzo 19
Bierzo, Castilla y León, Spain

Catena Malbec Vista Flores 19
Uco Valley, Mendoza, Argentina

No & Low

Colibri Spumante 17
Friuli-Venezia Giulia, Italy

Zeno Tempranillo Cabernet 0.05% 17
Castilla-La Mancha, Spain

Zeno Macabeo 0.05% 17
Castilla-La Mancha, Spain

BEER & CIDER

DRAFT

sixteen ounces

Rimrock GOAT Lager 12

Canmore, Alberta | 4.8% ABV

Plainsbreaker Pale Ale 13

Banded Peak, Calgary, Alberta | 5.0% ABV

Evolution IPA 13

Canmore, Alberta | 6.2% ABV

Beavertail Raspberry Ale 12

Canmore, Alberta | 5.0% ABV

BOTTLES & CANS

COLLABORATION:

GRIZZLY PAW BREWING

Canmore, Alberta

Raspberry Lemon Shandy 13 | 473 ml, 3.4% ABV

Three Sisters Pale Ale 13 | 473 ml, 5/3% ABV

Grumpy Bear Honey Wheat Ale 9 | 330 ml, 5.0%

Fahr Pilsner 9 | 330 ml, 5.0% ABV

Fahr Brewing, Diamond Valley, Alberta

Tallgrass Tango Mango

Wheat Ale 15 | 473 ml, 4.3% ABV

Banded Peak Brewing, Calgary, Alberta

Microburst Hazy IPA 15 | 473 ml, 6.1% ABV

Banded Peak Brewing, Calgary, Alberta

Marty McDry Cider 16 | 473 ml, 6.5% ABV

Core Values Cider Co., Canmore, Alberta

Stella Artois 10 | 330 ml, 5.0% ABV

Leuven, Belgium

Corona 10 | 330 ml, 4.6% ABV

Mexico

Kokanee 9 | 330 ml, 5.0% ABV

British Columbia, Canada



BEVERAGES

EVERYDAY POUR

Water

San Pellegrino 750 ml 12

Local Craft Soda

Root Beer 7
Black Cherry Cola 7
Orange Cream Soda 7
Ginger Beer 7
Grapefruit Soda 7

Fever Tree

Light Tonic 6
Elderflower Tonic 6
Mediterranean Tonic 6
Soda Water 6

From the Cup and Press

Single Espresso 5

Double Espresso 6

Espresso Classics 7
cappuccino, flat white, mocha or latte

Brewed Coffee 5

House Tea 5
earl grey, breakfast, peppermint,
chamomile, jasmine green or berry blast

Well Juice 10
c well (carrot, orange, lemon, turmeric),
be well (carrot, apple, beet, lemon, ginger),
or greens (apple, spinach, kale,
celery, lemon, ginger)

B I T E S

A L L D A Y

Lounge Bread 16

goat milk feta, alpine honey, zataar

Disco Fries 20

mushroom gravy, black pepper aioli, parmesan, chive

Crudit  18

green goddess and miso dip

Maple And Garlic Chicken Bites 24

nuoc mam, lime

Shishito Pepper 16

gochugang dip

Sticky Beet 19

almonds, citrus, horseradish, verjus, mint, dill

Gem Salad 20

peas, radish, lemon, coppa, shallot, poppyseed vinaigrette

Albacore Tuna 26

cucumber, verjus, shisho, avocado

Heirloom Tomato 23

strawberry, burrata, sourdough

Miso Eggplant 22

chili crunch, babaganoush, thai basil, cilantro, pickled fresnos, mint

Crispy Mushroom 20

kimchi, orange, black garlic aioli

Brussel Sprouts 16

siracha, alpine honey, sesame seed

S W E E T S

Alpine Honey Mousse 16

bee pollen, roasted stone fruit

Baba 18

sakatoon berry, mascarpone chantilly, wheelers reserve

Key Lime Pie 16

yuzu hazelnut

