



Menu

Rosewood Bistro

fresh • local • eclectic



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SOUPS

Our Soups Are Always Gluten Free

Soup of the Day, ask your server for Today's Special — \$6 cup/\$10 bowl

Roasted Red Pepper Tomato Soup with Basil Oil — \$7 cup/\$12 bowl

Butternut Squash Soup, with Thai Red Curry, Coconut Milk — \$7 cup/\$12 bowl

Cream of Mushroom Soup, with Leeks, Mirepoix — \$7 cup/\$12 bowl

APPETIZERS

Red Pepper and Feta Hummus — \$9

Tahini, chickpea, naan, veggies.

Baked Honey Feta — \$13

Naan, veggies.

Yam Fries — \$7

Honey-sriracha aioli.

Garden Fries — \$12

Yam and hand cut fries; avocado slice, tomato, radishes, red onion-sriracha aioli.

Dill Pickles — \$8

Breaded dill pickle spears, honey sriracha aioli

Chicken Fingers — \$8

Breaded chicken, plum sauce. (Add fries for \$4)

Brined Chicken Wings — \$12

Carrot and celery sticks, ranch dip, hot, medium, or mild teriyaki.

SALADS

Garden Salad — \$5 / \$10

Mixed greens, tomatoes, radishes, cucumbers, carrots, sprouts, dill ranch dressing.

Roasted Beet Salad — \$7 / \$14

Dijon mustard, crumbled feta cheese, mixed greens, pumpkin seeds, raisins, berry vinaigrette.

Caesar Salad — \$7 / \$14

Romaine, mixed greens, parmesan cheese, garlic-paprika croutons, roasted garlic, cherry tomatoes, bacon, asparagus-Caesar dressing.

Greek Salad — \$7 / \$14

Mixed greens, feta cheese, red onion, mixed peppers, tomatoes, olives, oregano, roasted garlic, Greek feta dressing.

Add Protein to your Salad:

Grilled Chicken Breast for \$7, Salmon Fillet for \$12, or German Sausage for \$7.



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SANDWICHES AND MORE...

Bacon Chicken Guacamole Panini — \$17

Roast chicken, bacon, guacamole, pico de gallo, cheddar cheese, house aioli, ciabatta bread.

Roast Beef Panini — \$16

Horseradish aioli, mushrooms, red onion, roasted peppers, arugula, ciabatta bread.

Roasted Beet and Feta Cheese Panini — \$15

Hummus, sprouts, ciabatta bread.

Grilled Veg Panini — \$15

Hummus, mixed grilled veggies, vegan cheese, sprouts, ciabatta bread.

Wrap Crispy Chicken/ Grilled Chicken — \$16

Lettuce, cheese, veggies, honey sriracha aioli, tortilla, salsa, sour cream

B.L.T — \$15

Thick cut bacon, tomato, arugula, house aioli, local bread.

Breakfast Sandwich — \$12

Ham, fried egg, tomato, cheddar, house aioli, local bread.

Rosewood Burger — \$15

Local beef patty, chickpea flour dusted onion, pickles, tomatoes, aioli, greens, bun.

Swiss Mushroom Burger — \$18

Local beef patty, caramelized onion and mushrooms and Swiss cheese.

Veggie Burger — \$12

Vegan patty, chickpea flour dusted onion, pickles, tomato, greens, aioli, bun

Beef Dip — \$16

Caramelized onions, mushrooms, Swiss cheese, au jus, aioli, bun

Made with in-house roasted meats, locally baked bread.

All sandwiches served with side salad or soup or fries.

Caesar and yam fries \$2 extra. Vegan and gluten free available upon request.

THIN CRUST PIZZAS

German (Flammkuchen) — \$15

Bratwurst sausage, bacon, caramelized onion, mushroom, crème fraiche, cheese.

Roasted Beets — \$15

Crème fraiche, feta.

BBQ Chicken — \$15

Grilled chicken, BBQ sauce, red onion, peppers, mixed cheese.

Meat Lover's — \$19

Bacon, ham, German sausage, meat balls, cheese.



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ENTREES

Chicken Penne Asiago — \$18

Pesto chicken, red peppers, tomatoes, spinach, cream sauce, garlic toast.

Baked Spaghetti Meatballs — \$17

Bolognese, sauce, cheddar, parmesan, garlic toast.

Penne Meat Lover's Bolognese — \$22

Sausage, bacon, ham, meatballs, mushrooms, roasted red pepper, green pepper, parmesan, garlic toast.

Fettuccine Alfredo — \$19

Garlic shrimp or grilled chicken, white wine, spinach, cherry tomato, mushrooms, parmesan, garlic toast.

Half Rack Side Ribs — \$19

Slow cooked with house spice, grilled with BBQ sauce, fries coleslaw, garlic toast.

Grilled Butterflied Chicken Breast — \$22

Mushrooms, white wine cream sauce, mashed potatoes, seasonal veggies.

6 Oz Grilled Sirloin Steak — \$24

Red wine demi glaze, roast potato, seasonal veggies.

Baked Salmon — \$25

Teriyaki sauce, rice pilaf, seasonal veggies.

Steak Stir Fry — \$24

Noodles or rice, fresh veggies, soy sauce, hoisin sauce, sambal olek, green onion, sesame seeds, ginger, garlic.

Salmon Stir Fry — \$25

Noodles or rice, fresh veggies, soy sauce, hoisin sauce, sambal olek, green onion, sesame seeds, ginger, garlic.

Chicken Stir Fry — \$22

Noodles or rice, fresh veggies, soy sauce, hoisin sauce, sambal olek, green onion, sesame seeds, ginger, garlic.

Butter Chicken — \$19

Tandoori spiced chicken, tomato-fenugreek-honey sauce, cream, butter, garam masala, rice pilaf, naan bread, yogurt dip.



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BEVERAGES

- Brewed Coffee — \$3
- Americano — \$3.25
- Espresso shot — \$3
- Cappuccino — \$4.50
- Latte — \$6
- Tea Latte — \$6
- Hot Chocolate — \$5
- Iced Tea — \$3.75
- Pop — \$3.25
- Lemonade — \$3.25
- Tea — \$3.25
- Non-Alcoholic Beer — \$4

ALCOHOLIC BEVERAGES

- Glass of Wine — \$9
- White Wine bottle — \$36
- Red Wine bottle — \$40
- Premium White Wine bottle — \$50
- Premium Red Wine bottle — \$60
- Champagne bottle — \$49
- Glass of Prosecco — \$10
- Imported Beer — \$8.00
- Domestic Beer — \$5.50
- Local Craft Beer — \$7.50
- Coolers — \$7
- Smirnoff Ice — \$7
- Highballs — \$5.75/1oz or \$10.50/2oz
- Hell's Basement Cider — \$7
- Premium Whiskey — \$8
- Premium Vodka — \$10
- Patron — \$11

COCKTAILS

- Paralyzer** — \$7 (1oz)
Vodka, Kahlua, cola, splash of milk.
- Caesars** — \$7 (1oz)
Vodka, clamato, salted rim, seasoning.
- Gin & Tonic** — \$7 (1oz)
Gin, tonic water, lime wedge.
- Long Island Iced Tea** — \$7 (1oz)
Long island mix, cola, lemon, lime juice.
- Irish Coffee** — \$7 (1oz)
Baileys, coffee.
- Margarita** — \$9 (1oz)
Tequila, triple sec, lime juice, salted rim, lime wedge.
- Rosewood Mimosa** — \$11 (3oz)
Prosecco, orange & cranberry juice.
- Lemonade Sangria** — \$11 (2oz)
White rum, white wine, lemonade, soda, simple syrup.
- Tropical Mai Tai** — \$11 (2oz)
White rum, triple sec, pineapple/orange juice, grenadine, cherry garnish.
- Espresso Martini** — \$12 (1oz)
Vodka, Kahlua, espresso coffee, 1tbsp syrup
- Old Fashioned** — \$10 (1oz)
Bourbon, vanilla syrup, cherry bitters, cherry garnish.

Milk alternatives for \$1.00 extra
Please ask your server for selections.

House flavor shots for \$0.75 extra
Please ask your server for selections.



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BISTRO BRUNCH

Classic Breakfast — \$11

2 eggs cooked your style, home fries, bacon/sausage/ham, toast.

Meat Lover's Omelette — \$14

3 eggs, ham, bacon, sausage, onion, cheese, home fries, toast.

Veggie Lover's Omelette — \$14

3 eggs, onion, mushroom, tomato, peppers, spinach, cheese, toast, home fries.

Eggs Benedict — \$12

English muffin, poached eggs, ham, spinach, hollandaise sauce, home fries.

Big Breakfast — \$14

2 eggs cooked your style, pancakes, bacon/sausage/ham, home fries, toast.

Berry Pancakes — \$14

Berry coulis, sausage, home fries.

Stuffed French Toast — \$15

Cream cheese, berry coulis, bacon/sausage/ham, home fries.

Avocado Toast — \$15

Cherry tomatoes, orange, almonds, poached eggs, home fries.



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