



# Rosewood Bistro

*fresh • local • eclectic*

## SOUPS

**Soup of the day**, always Gluten free – \$6 cup/\$10 bowl

**Roasted red pepper tomato soup** with basil oil – \$6 cup/\$10 bowl

**Butternut Squash soup**, with Thai red curry, and coconut milk – \$6 cup/\$10 bowl

## APPETIZERS

**Red Pepper and Feta Hummus** – \$9

*Tahini, chickpea, naan, veggies.*

**Baked Honey Feta** – \$12

*Naan, veggies.*

**Yam Fries** – \$7

*Honey-sriracha aioli.*

**Garden Fries** – \$12

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

**Chicken Fingers** – \$8

*Breaded chicken, plum sauce.*

**Brined Chicken Wings** – \$9

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

**Samosa** – \$7

*Potato peas turnover, pomegranate seeds, chutney.*

## SALADS

**Garden Salad** – \$5/ \$10

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

**Roasted Beet Salad** – \$6 / \$12

*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** – \$6 / \$12

*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 \$5, salmon fillet for \$7, German Sausage for \$5, or bean medley for \$3.



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## SANDWICHES AND MORE...

**Bacon Chicken Guacamole Panini – \$15**

*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.*

**Veggie Burger – \$12**

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

**Quiche – \$12**

*Changes daily. Please ask your server.*

*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.*



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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 – \$19**

*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 – \$18**

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

**6 Oz Grilled Sirloin Steak – \$19**

*Red wine demi glaze, roast potato, seasonal veggies.*

**Baked Salmon – \$18**

*Korean sauce, rice pilaf, seasonal veggies.*

**Steak Stir fry – \$19**

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

**Salmon Stir fry – \$19**

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

**Chicken Stir fry – \$19**

*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.*



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## DESSERTS

**Mango Cheesecake – \$6**

**Chocolate Ganache Cake – \$6**

**Brownies – \$5**

**Muffins – \$3**

**Date Square – \$5**

**Carrot Cake – \$5**

## BEVERAGES

**Brewed Coffee – \$3**

**Americano – \$3.25**

**Espresso shot – \$3**

**Cappuccino – \$4.5**

**Latte – \$6**

**Tea Latte – \$6**

**Hot Chocolate – \$5**

**Iced Tea – \$3.75**

**Pop – \$3.25**

**Lemonade – \$3.25**

**Tea – \$3.25**

*Please ask your server for selections.*

Milk alternatives for \$0.50 extra  
Please ask your server for selections.

House flavor shots for \$0.50 extra  
Please ask your server for selections.



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## ALCOHOLIC BEVERAGES

**Highballs** – \$5.75/1Oz or \$10.50/2Oz

**Domestic Beer** – \$5.50

*Bud Light, Canadian, Coors Light.*

**Local Craft Beer** — \$7

*Please ask your server for selection.*

**Coolers** — \$6.50

*Please ask server for selection.*

## 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** — \$8 (1Oz)

*Tequila, triple sec, lime juice, salted rim, lime wedge.*

**Rosewood Mimosa** — \$9 (3Oz)

*Prosecco, orange & cranberry juice.*

**Lemonade Sangria** — \$9 (2Oz)

*White rum, white wine, lemonade, soda, simple syrup.*

**Tropical Mai Tai** — \$10 (2Oz)

*White rum, triple sec, pineapple/orange juice, grenadine, cherry garnish.*

**Espresso Martini** — \$12 (1Oz)

*Vodka, Kahlua, espresso coffee, 1tbsp syrup*

**Old Fashioned** — \$12 (1Oz)

*Bourbon, vanilla syrup, cherry bitters, cherry garnish.*



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## ALCOHOLIC BEVERAGES

\$9/5Oz glass  
\$40/26Oz bottle

House White (Pino Grigio)  
House Red (Shiraz)

## SUNDAY 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.*

**Stuffed French Toast** — \$15

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



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