



Menu

Rosewood Bistro

fresh • local • eclectic



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Catering Menu

(403) 580 431, (587) 253-8712

www.rosewoodbistro.ca



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S O U P \$7 / 12

Soup of the Day, ask your server for Today's Special

G.F. Roasted Red Pepper Tomato Soup with Basil Oil

G.F. Butternut Squash Soup, with Thai Red Curry, Coconut Milk

G.F. Cream of Mushroom Soup, with Mirepoix

A P P E T I Z E R S

Red Pepper and Feta Hummus — \$11

Tahini, chickpea, naan, veggies.

Baked Honey Feta — \$14

Naan, veggies.

Yam Fries — \$9

Honey-sriracha aioli.

Garden Fries — \$16

Yam and hand cut fries, tomatoes, radishes, cucumbers, red onions, peppers, avocado slice, sriracha aioli, sour cream, hummus, and salsa.

Dill Pickles — \$8

Breaded dill pickles, honey sriracha aioli

Chicken Fingers and Fries — \$14

Breaded chicken, fries, plum sauce.

Brined Chicken Wings — \$12

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

S A L A D S

Garden Salad — \$7 / \$12

Mixed greens, tomatoes, red onions, peppers, 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 — \$8 / \$15

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.

SANDWICHES AND MORE...

Bacon Chicken Guacamole Panini — \$18

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

Roast Beef Panini — \$17

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

Roasted Beet and Feta Cheese Panini — \$15

Hummus, sprouts, ciabatta bread.

Grilled Veg Wrap — \$17

Hummus, mixed grilled veggies, vegan cheese, tortilla.

Crispy Chicken Wrap — \$18

Lettuce, cheese, veggies, honey sriracha aioli, tortilla.

B.L.T — \$16

Thick cut bacon, mixed lettuce, tomato, house aioli, local bread.

Breakfast Sandwich — \$15

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

Steak Sandwich — \$19

Mushrooms, onions, garlic bread

Rosewood Burger — \$15

*Local beef patty, chickpea flour dusted onion, pickles, tomatoes, aioli, greens, bun.
(Add Bacon and Cheese for \$4)*

Swiss Mushroom Burger — \$19

Local beef patty, chickpea flour dusted & caramelized onion and mushrooms, Swiss cheese.

Veggie Burger — \$15

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

Beef Dip — \$17

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) — \$16

Bratwurst sausage, bacon, caramelized onion, mushroom, tomato sauce, crème fraiche, mixed cheese.

Roasted Beets — \$15

Crème fraiche, feta.

BBQ Chicken — \$18

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

Meat Lover's — \$19

Bacon, ham, German sausage, meat balls, tomato sauce, crème fraiche, mixed cheese.



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ENTREES

Chicken Penne Asiago — \$19

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

Baked Spaghetti Meatballs — \$19

Bolognese sauce, cheddar, parmesan, garlic toast.

Penne Meat Lover's Bolognese — \$22

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

Chicken Fettuccine Alfredo — \$19

Grilled chicken, white wine, spinach, cherry tomato, mushrooms, parmesan, garlic toast.

Shrimp Fettuccine Alfredo — \$22

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

Half Rack Side Ribs — \$20

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 — \$26

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 — \$26

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 — \$21

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.

BISTRO BRUNCH



Classic Breakfast — \$12

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

Meat Lover's Omelette — \$16

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

Veggie Lover's Omelette — \$15

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

Eggs Benedict — \$15

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

Big Breakfast — \$16

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

Berry Pancakes — \$14

Berry coulis, sausage, home fries.

Stuffed French Toast — \$16

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

Avocado Toast — \$16

Cherry tomatoes, sliced apple, orange, balsamic vinegar, almonds, poached eggs, home fries.

Family Breakfast — \$40

2 eggs cooked your style, choice of omelette, 2 pancakes, stuffed French toast, bacon, sausage, ham, home fries.