

CRAFT BEER

88 BREWING CO, CALGARY AB

good morning, vietnamese coffee stout 6.5% 473ml	9
duotang, dry hopped sour 5.0% 473ml	9
night gallery, hazy pale ale 5.5% 473ml	9

ANNEX ALE PROJECT, CALGARY AB

force majeure, new england ipa 6.9% 473ml	8
forward progress, pale ale 5.2% 473ml	8
good authority, golden ale 4.9% 473ml	8
idle hands, italian pilsner 5.3% 473ml	8

OL'BEAUTIFUL, CALGARY AB

okami kasu draft, japanese ale 5.0% 16oz	8
brass monkey, blood orange blonde 4.0% 355ml	5
melody, west coat ipa 6.5% 473ml	8

ROTATING BREWERIES

velvet fog draft, american pale wheat 4.5% 16oz	8
ask your server about our small list of rotating craft beers	

WINE 6OZ | 9OZ | BOTTLE

WHITE

chenin blanc pine ridge, usa	7 12 32
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RED

bila-haut m. chapoutier, france	6 11 30
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BUBBLES

prosecco rechsteiner, italy	6 11 30
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LIQUOR

gin bombay sapphire	5
bourbon buffalo trace	5
vodka absolut	5
tequilana nodo	5
soju rotational	5

COCKTAILS 2OZ MINIMUM

V75

bombay gin, prosecco, lemon, sugar	13
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SEX ON A CRASHPAD

absolut vodka, peach schnapps, orange, cranberry, cherry	12
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THE BOULDER BRO

buffalo trace bourbon, honey, lemon	13
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CLIMBERS WAKEUP

earl grey infused gin, elderflower sparkling water, honey, lemon	14
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SLOPPY TOP OUT

apple soju, green tea, sugar, lemon	13
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CAFE

drip coffee	3.00
espresso	3.00
americano	3.25
cappuccino	3.75
latte	4.00
mocha	4.40
tea	2.50
chai latte	4.50
london fog	4.00
hot chocolate	3.00

NON-ALCHOLIC

soda	3
lipton iced tea	5
gatorade	4
red bull	5

THE BETA

THE MENU

In the summer of 2023, we started experimenting with doing restaurant pop ups out of our small kitchen inside of SoCal Bouldering. These pop ups allowed us to figure out the tastes of our clientele and how we could stand out as a restaurant in South Calgary. Our Executive Chef Josh Carvelli and Owner Walson Tai got to planning and launched our small menu that can be shared among friends, new or old and offers a dining experience like no other.

The Solo Session: designed to be enjoyed by one person but can be shared or paired with other menu items as a side dish. Simple items that are flavorful and thoughtful.

The Group Session: created to be shared with friend but still can be crushed by one person. Dishes that exhibit more character with their unique flavour profiles that can stand alone or can be paired with other plates for a delicious meal.

The Project: the stars of our menu that were curated with the thought of building a full balanced meal for before or after climbing. Most are slightly adventurous and can be shared or enjoyed alone.

After the Send: the sweetness and rehab for after a hard climbing session or the snack everyone needs. These wonderful small desserts are perfect for sharing or one can crush all five. Eat them how you want by enjoy the simple and thoughtful flavours put together in one small dish.

approach 
guide book
& drink menu