

CLASSIC COCKTAILS

Lime Mojito rum / lime juice / sugar / fresh mint	/ 7
Moscow Mule vodka / lime juice / ginger	/ 7
Starbelly Caesar vodka / house smoked caesar mix	/ 8
Mint Julep bourbon / mint / lime juice	/ 9
Red Sangria red wine / brandy / seasonal fruit	/ 9
White Sangria white wine / peach / seasonal fruit	/ 9
Margarita tequila / cointreau / lime juice / sugar	/ 11
Starbelly Old Fashioned bourbon / rich syrup / charred cedar bitter	/ 11

** Some of our drinks contain some allergens.
Please inform your server.

Starbelly*

OPEN KITCHEN + LOUNGE

CREATIVE COCKTAILS

Rosemary Grapefruit Spritz / 8
pinot grigio / grapefruit / rosemary

Maple Whiskey Sour / 8
canadian whiskey / lemon / maple / rosemary

Feature Mojito / 9
** Please ask your server for details

Prickly Pear 2.0 / 11
eau claire equinox / lemon juice / ginger

Starbelly Sunrise / 11
mescal / aperol / lemon juice / ginger /
chocolate almond bitter

Bourbon Renewal / 11
bourbon / lemon / blackberry liqueur /
raspberry ginger bitter

Parlour Club / 12
eau claire gin / rosemary / grapefruit /
lemon juice / olive oil

Feature Old Fashioned / 13
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BEER

DRAUGHT

	12.oz	16.oz
Wild Rose Electric Ave Lager Calgary, AB	/ 5.50	/ 7.00
Goat Locker Pale Session Ale Calgary, Ab	/ 5.50	/ 7.00
Tool Shed People Skills Calgary, AB	/ 5.50	/ 7.00
Last Best IPA #1 Calgary, Ab	/ 5.50	/ 7.00
Half Hitch Farmers Daughter Pale Ale Cochrane, Ab	/ 5.50	/ 7.00
Fernie What the Huck Wheat Ale Fernie, BC	/ 5.50	/ 7.00
Phillips Citricity Grapefruit IPA Victoria, BC	/ 5.50	/ 7.00
Big Rock Peach Cider Calgary, AB	/ 6.00	/ 8.00

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BEER

BOTTLES

Budweiser St. Louis, USA	/ 6.25
Bud Light St. Louis, USA	/ 6.25
Corona Mexico City, Mexico	/ 6.50
Phillips Pilsner Victoria, BC	/ 6.50
Ribstone Creek White IPA Edgerton, AB	/ 6.50
Big Rock Belly Flop Apricot Grisette Calgary, AB	/ 6.50
Whistler Grapefruit Ale Whistler, BC	/ 6.50
Parallel 49 Meyer Seasonal Radler Vancouver, BC	/ 6.50
Unibroue Blanche De Chambly Chambly, QC	/ 7.00
Wild Rose Ponderosa Gose Calgary, AB (473ml)	/ 7.25
Stella Artois Leuven, Belgium	/ 7.50
Guinness Dublin, Ireland	/ 8.00
Bards Gluten Free Minneapolis, USA	/ 8.50
Lone Tree Apple Cider Okanagan, BC	/ 6.75
Somersby Blackberry Cider Denmark (500ml)	/ 9.00
Budweiser Prohibition (Non Alcoholic) St. Louis, USA	/ 5.00

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OPEN KITCHEN + LOUNGE

WINE

BY THE GLASS

WHITE	6.oz	9.oz	btl
Alkoomi Late Harvest	/ 12	/ 17	/ 45
JaJa de Jau Sauvignon Blanc	/ 12	/ 17	/ 47
Damilano Arneis	/ 12	/ 17	/ 47
Colterenzio "Lumo" Pinot Grigio	/ 12	/ 17	/ 47
Octavia Chardonnay	/ 13	/ 18	/ 50

RED			
Enrique Foster "Ique" Malbec	/ 12	/ 17	/ 45
Hugo Grenache/Shiraz	/ 12	/ 17	/ 47
Octavia Pinot Noir	/ 13	/ 18	/ 48
Caparzo Sangiovese	/ 13	/ 18	/ 48
Bodega Sottano Cabernet Sauvignon	/ 14	/ 19	/ 55

SPARKLING	5.oz	btl
Cantina Gancia Prosecco	/ 9	/ 45

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OPEN KITCHEN + LOUNGE

WHITE WINE

BY THE BOTTLE

SPARKLING

Cantina Gancia Prosecco - Italy	/ 45
Adami "Bosco di Gica" Prosecco - Italy	/ 70
Moet & Chandon "Dom Perignon" Champagne - France	/ 325

SWEETER SIDE

Gray Monk Gewurztraminer - Canada	/ 45
Alkoomi Riesling - Australia	/ 45

PINOT GRIS

Noble Tree Pinot Gris - United States	/ 50
Ex Nihilo Pinot Gris - Canada	/ 65

CHARDONNAY

Alkoomi "Unoaked" Chardonnay - Australia	/ 40
Servin Premier Cru Chablis - France	/ 65
Truchard Chardonnay - United States	/ 80
Domaine Laurent Cognard - France	/ 96

SAUVIGNON BLANC

Te Mata Sauvignon Blanc - New Zealand	/ 60
Covert Farms Sauvignon Blanc Semillon - Canada	/ 60
Chateau de Sancerre Sauvignon Blanc - France	/ 65

OTHER VARIETALS AND WHITE BLENDS

Ernie Els Chenin Blanc - South Africa	/ 40
Mirabeau Rose - France	/ 45
Lavau Cotes du Rhone Blanc - France	/ 45
Blasted Church Hatfield's Fuse - Canada	/ 65

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RED WINE

BY THE BOTTLE

PINOT NOIR

Underwood Pinot Noir - United States	/ 50
Fleur Pinot Noir - United States	/ 55
Ex Nihilo Pinot Noir - Canada	/ 80
Kettle Valley Pinot Noir - Canada	/ 80

MERLOT

Guardian Peak Merlot - South Africa	/ 47
Ramsay Merlot - United States	/ 52
Rombauer Merlot - United States	/ 86

SYRAH, SHIRAZ, GRENACHE, ZINFANDEL

Chateau St. Jean Cotes du Rhone - France	/ 48
Sextant Zinfandel - South Africa	/ 65
Truchard Syrah - United States	/ 65
Charles Cimicky Shiraz - Australia	/ 98

MALBEC

Amancaya Malbec/Cabernet Sauvignon - Argentina	/ 52
Bodega Sottano "Reserva" Malbec - Argentina	/ 55

CABERNET SAUVIGNON

Ernie Els Cabernet Sauvignon - South Africa	/ 53
Octavia Cabernet Sauvignon - United States	/ 55
Truchard Cabernet Sauvignon - United States	/ 65
Ca'Momi Cabernet Sauvignon - United States	/ 65
La Frenz Cabernet Sauvignon - Canada	/ 84
Silver Oak Cabernet Sauvignon - United States	/ 175

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RED WINE

BY THE BOTTLE

OTHER VARIETALS AND RED BLENDS

Concha y Toro Carmenere - Chile	/ 45
Juan Gil Monastrell - Spain	/ 48
Il Valentiano Rosso - Italy	/ 49
Aia Vecchia Lagone - Italy	/ 50
Borgo Scopeto Chianti - Italy	/ 55
Massolino Barbera - Italy	/ 55
Bedrock Shebang 9th Cuvee - United States	/ 56
Allegrini Ripasso - Italy	/ 60
Moon Curser Bordeaux Blend - Canada	/ 70
Nk'Mp Meritage - Canada	/ 75
Damilano Barolo - Italy	/ 98
Corte Giara Amarone di Valpolicella - Italy	/ 102

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H A P P Y H O U R

EVERYDAY 2:00PM - 6:00PM

TO EAT

1/2 lb Smoked wings with house made hot sauce / 8

Braised Lamb ribs / 8

Maple chili glaze

Pork Belly Tacos (2) / 8

Corn tortilla, lime ginger coleslaw

Cauliflower buffalo wings with blue cheese / 7

TO DRINK

Draft Local Beer 16.oz / 5

Cocktails / 2^{OFF}

Wine:

Pinot Grigio 5.oz / 5

Sauvignon Blanc 5.oz / 5

Shiraz 5.oz / 5

Cabernet Sauvignon 5.oz / 5

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