



MURRIETA'S

WEST COAST BAR & GRILL

JOAQUIN MURRIETA



The Robin Hood of El Dorado

In the winter of 1849, a sensational series of events unfolded in the midst of the California gold rush, giving rise to the tale of a gentleman outlaw bent on vengeance who robbed from the rich and gave to the poor. No man, horse, or pouch of gold was safe, and the legend of Joaquin Murrieta, hero and villain was born.

An encounter with a callous band of thieves left Murrieta whipped and beaten, his hard-earned gold stolen. Stalking the hills of the world-famous California wine country in search of his attackers, Murrieta lived life with an outlaw honour, defending the oppressed in a land of lawlessness. He was known as a square gambler and a fine dancer not averse to a glass of wine. Although no documented photos survive of this master of disguise, he was, by all accounts, a handsome man who stole as many hearts as horses.

Stories of Murrieta's ruthlessness and chivalry spread throughout the West. In 1853, a special corps of California Rangers, created specifically to catch the bandit, claimed to have killed him in a gun battle north of Los Angeles. Still, in the following years, many swore they shared a meal and a glass of port with the outlaw. Some say it was Murrieta's nephew who carried on after his death. Others maintain it was Joaquin Murrieta himself who rode with the Sundance Kid and traded stories with Mark Twain.

A century later, as the sun ripens the grapes that adorn the hills of gold he once raided, Murrieta, part man, part myth lives on. Today, at Murrieta's Bar & Grill we toast this enduring, elusive legend.

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COCKTAILS

Standards 60ml

BLACK CAPPED CHICKADEE bacardi black, earl grey tea syrup, anise bitters, ginger beer	16.85
LUCKY PENNY hibiscus infused tequila, st. germain, grapefruit, tajin sugar	16.85
CHUCKWAGON buffalo trace, chambord, averna, freshly squeezed lemon, regan's orange bitters no. 6	16.85
GENTLEMAN OUTLAW canadian whiskey, drambuie, orange blossom water	16.85
GRASSI CACHÉ cucumber vodka, green chartreuse, pineapple	16.85
LOUISE'S LAKE amber rum, galliano, cherry liquor, milk, fresh nutmeg	16.85
TRUDY 2.0 bacardi spiced rum, hennsey vs, fresh lime, spiced syrup, hellfire bitters, dsb bitters	16.85
ALBERTA SKIES empress gin, murrieta's signature tonic, rose water	16.85
COOL RUNNINGS ginger liquor, chardonnay, rosemary syrup	16.85

COCKTAILS

Classic 60ml

KIMCHI CAESAR	16.85
st. george chili vodka, tabasco, worcestershire, housemade kimchi, clamato	
DIRTY LEMONADE	16.85
crafted with rotational features, in house infusions and freshly squeezed lemons	
SPAGLIATO NEGRONI	16.85
campari, cocchi di torino, la marca prosecco, orange twist	
SMOKED OLD FASHIONED	16.85
buffalo trace, angostura bitters, simple syrup	

Summer Spritz 60ml

MURRIETA'S SPRITZ	16.85
aperol, blood orange bitters, prosecco, soda	
TROPICAL SPRITZ	16.85
aperol, tropical fruit juice, lemon, pineapple bitters, prosecco, soda	
ROYAL SPRITZ	16.85
aperol, st. germain elderflower, giffard peach, lemon juice, prosecco, soda	
APEROL MIST	16.85
aperol, orange juice, orange bitters, ol' beautiful blood orange ale	
SPRITZARITA	16.85
espolon tequila, aperol, triple sec, lime, pineapple, orange bitters	
CASA APEROL SPRITZ	16.85
casamigos blanco, aperol, prosecco, peychaud's bitters, soda	

In its purest form, a classic is simple and sublime.

APPETIZERS

- CASTELVETRANO OLIVES 8 – Served warm
- ONION RINGS 12 – Seasoned battered onion rings, horseradish aioli
- LAMB MEATBALLS 18 – Roasted peperonata sauce, fennel, basil
- ARANCINI 16 – Parmesan, marinara
- TRUFFLE PARMESAN FRIES 16 – Handcut russet fries, grana padano, truffle, aioli
- TRIO OF DIPS 18 - Chickpea & miso, forno roasted eggplant, red pepper & feta
- CHARCUTERIE 28 – Cured meats, artisan cheese, pickles, bread

PIZZAS

- MARGHERITA 22 – Fior di latte, basil, San Marzano tomato
- MUSHROOM 22 – Roasted mushrooms, gruyere, pine nuts, arugula pesto
- PEPPERONI 22 – Calabrian chili honey, mozzarella, San Marzano
- SMOKED BRISKET 22 – Dill pickle, cheese curds, caramelized onions, mustard crema

Our culinary team is committed to working with local farms and utilizing artisanal products. As such Murrieta's would like to thank our partners:

- LAMB – Ewe-Nique Farms, Champion, Alberta
- SEAFOOD – City Fish, Calgary, Alberta
- FIOR DI LATTE – Alberta Cheese, Calgary, Alberta
- GOUDA – Sylvan Star, Red Deer, Alberta
- ROOTS & VEGETABLES – Galimax, Nobleford, Alberta
- GELATO – Noto Gelato, Calgary, Alberta

FEATURED WINES OF ITALY

	bottle	270ml	165ml
<p>ASTORIA PROSECCO Fragrant with a deep bouquet of orange flower and candied lime, finished with crisp dry flavours of green apples and citrus.</p>	64		13.05
<p>ODERI DAL NESPOLI FILARINO ROSÉ Delicate hints of wild rose, pomegranate and blood orange. Followed by a soft fruity palate and a fresh and lively finish.</p>	44	17.05	10.45
<p>BARONE MONTALTO PINOT GRIGIO Aromas of grapefruit, exotic citrus fruits and a hint of fresh herb, complemented by a clean finish with refreshing acidity</p>	44	17.05	10.45
<p>VILLA SPARINA GAVI DEL COMUNE DI GAVI Beautiful delicate aromas of dried pineapple and peach, contrasted by rich, full flavour and a crisp and refreshing mineral finish.</p>	56	23.05	14.05
<p>CANTINA LAVIS CABERNET SAUVIGNON TRENINO A well-structured red, distinct with aromas and flavours of blackberry, plums and vanilla, finished with a hint of chocolate.</p>	42	16.05	9.85
<p>FONTELLA CHIANTI A medium-bodied Sangiovese distinguished by floral notes, filled with red berries and spice on the palate and mouth-watering finish.</p>	52	21.05	12.85
<p>FAMIGLIA COTARELLA SODALE MERLOT Aromas of forest berries, sweet spice and vanilla bean. Round and harmonious on the palate, this wine has sweet tannins and a delicate finish.</p>	70		
<p>RIDOLFI BRUNELLO DI MONTALCINO – 120 Clear notes of dark berries and cherries, violets and sweet spices followed by an elegant, yet rich and perfectly balanced palate, salty tannins and long finish.</p>	120		

WINES BY THE GLASS

sparkling

165ml

LA MARCA PROSECCO – Veneto, Italy	10.55
SUMARROCA BRUT RESERVA ROSÉ – Penedes, Spain	16.55

white

270ml

165ml

BANFI LE RIME PINOT GRIGIO – Tuscany, Italy	13.55	8.85
GUNDERLOCH RIESLING – Rheinhessen, Germany	16.05	10.05
MOUNT RILEY SAUVIGNON BLANC – Marlborough, New Zealand	16.05	10.05
BALLARD LANE CHARDONNAY – Sonoma Coast, California	17.85	10.85

rosé

270ml

165ml

SAINT SIDOINE – Côtes de Provence, France	17.85	10.85
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red

270ml

165ml

FEUDI DI SAN GREGORIO PRIMITIVO – Puglia	16.05	10.05
EL CIPRES MALBEC – Mendoza, Argentina	17.05	10.85
BARREL BURNER CABERNET SAUVIGNON – Paso Robles, California	22.05	13.55
McMANIS PETITE SIRAH – River Junction, California	22.05	13.55
'THE NED' PINOT NOIR – Marlborough, New Zealand	23.55	14.55

HISTORY OF THE ALBERTA HOTEL

The Alberta Hotel, opened in 1890, is symbolically important for its central association with Calgary's pioneer-era history, being the city's pre-eminent hostelry and its oldest remaining hotel building. Occupying a corner at one of downtown's most prominent intersections, this sandstone landmark served as Calgary's most famed hotel until its closing in 1916. For most of the building's history as a hotel, it claimed the status as being the best in the city, and was a social crossroads. During this period the hotel was the preferred lodging and gathering place for well-to-do ranchers, businessmen, local personalities and remittance men earning it the status as a 'male Mecca'. Apart from the superior accommodations provided by the hotel, its other drawing cards included an excellent dining room, a favored barbershop, a pool and billiards room, a reading room and a renowned beverage room, famous for its 125 foot-long bar-supposedly the longest between Winnipeg and Vancouver. Some of the well-known cattlemen and personalities that regularly patronized the Alberta Hotel included George Lane, owner of the Bar-U Ranch; Fred Stimson, manager of the Bar-U; brewer, A.E. Cross; rancher, William Roper Hull; and meatpacking king, Pat Burns. It is reputed that the idea of the Calgary Stampede was conceived in Lane's room here in 1912. RB. Bennett, an important Calgary attorney and later Prime Minister of Canada (1930-35) lived in the hotel for 22 years and dined at the same table daily.

Architecturally, the Alberta Hotel is significant as one of the oldest structures in downtown Calgary and is distinguished by its use of local sandstone in its construction. Construction of the original portion of the building was initiated in 1888 and reflects the changes to occur to downtown building practices as a result of the 'Great Fire' that leveled Calgary's downtown two years earlier. Subsequent to the fire, and prior to World War I, much of downtown was rebuilt using local sandstone, earning Calgary the nickname, 'Sandstone City', with the Alberta Hotel being a key, remaining contributor to that characterization. While some of these buildings were simply clad or detailed in sandstone, the original portion of the Alberta Hotel is of solid sandstone construction and is among the earliest substantial buildings to be built after the fire. Andrew Kennedy, a Quebec contractor, was in charge of construction. An addition was made to the rear of the building in 1891 and a 1906 building was later annexed.

The original portion of the Alberta Hotel is unique as a superior and rare example of the Italianate style of design in Calgary. Few buildings in Calgary, especially commercial, were built in the style and even fewer remain.

- From Alberta HeRMIS

BEER

draught beer

473ml

ALEXANDER KEITHS – <i>India Pale Ale</i> – Halifax, Nova Scotia	8.85
EIGHTY EIGHT BREWING CO. – <i>Night Gallery Hazy Pale Ale</i> – Calgary, Alberta	8.85
EIGHTY EIGHT BREWING CO. – <i>Hammer Pants Pale Ale</i> – Calgary, Alberta	8.85
EIGHTY EIGHT BREWING CO. – <i>Synchro Organic Apple Cider</i> – Calgary, Alberta	8.85
ORIGINAL 16 – <i>Canadian Pale Ale</i> – Saskatoon, Saskatchewan	8.85
BANDED PEAK – <i>Summit Seeker IPA</i> – Calgary, Alberta	8.85
BANDED PEAK – <i>Mount Crushmore Pilsner</i> – Calgary, Alberta	8.85
RAILYARD – <i>Seasonal</i> – Calgary, Alberta	8.85
OL' BEAUTIFUL – <i>Seasonal</i> – Calgary, Alberta	8.85

590ml

GUINNESS – <i>Stout</i> – Ireland	11.85
STELLA ARTOIS – <i>European Lager</i> – Belgium	11.85

craft sharables

WEIHENSTEPHAN DUNKEL DARK LAGER – Germany 500ml	14.85
THE BRUERY TERREUX SEASONAL SOUR – Orange County, California 500ml	30.05

bottled beer**375 ml**

BUDWEISER LAGER – USA	8.05
BUD LIGHT LAGER – USA	8.05
CORONA LAGER – Mexico	8.05
HEINEKEN LAGER – Holland	8.05
BIRRA MORETTI LAGER – Italy	8.05
DUVEL GOLDEN ALE – Belgium	14.05
OL'BEAUTIFUL BRASS MONKEY BLOOD ORANGE BLOND – Calgary, Alberta	7.85
VILLAGE BLACKSMITH BLACK IPA – Calgary, Alberta	8.05
BIG ROCK TRADITIONAL BROWN ALE – Calgary, Alberta	8.05
HEINEKEN 00 LAGER (NON-ALCOHOLIC) – Holland	6.05
WHISTLER BREWING FORAGER GLUTEN FREE LAGER – Whistler, British Columbia	10.05

PREMIUM SPIRITS

vodka	30ml	BACARDI	7.85
SOBIESKI	7.85	GOSLING'S	7.85
KETEL ONE	8.05	APPLETON ESTATE VX	8.85
TITOS	8.85	EL DORADO 12	8.85
BELVEDERE	10.05	MOUNT GAY	8.85
CHOPIN	10.85	BACARDI 8	9.85
GREY GOOSE	10.85	RON MILLONARIO	11.85
SIDERIT	12.05	ZACAPA	14.55
		FLOR DE CAÑA 7 GRAN RESERVA	9.05
		FLOR DE CAÑA 7 BLANCO RESERVA	9.05
		FLOR DE CAÑA 12	11.05
		FLOR DE CAÑA 18	13.85
		FLOR DE CAÑA 25	35.05
gin	30ml	tequila & mezcal	30ml
BOMBAY SAPPHIRE	7.85	EL ESPOLÒN BLANCO	8.05
BOMBAY EAST	8.05	EL ESPOLÒN REPOSADO	10.85
AVIATION	8.55	SOMBRA	10.85
TEMPO	8.05	PATRÓN SILVER	15.05
IRONWORKS	9.05	CASAMIGOS BLANCO	15.05
WHITLEY NEILL	10.55	CASAMIGOS AÑEJO	16.05
ROMEO	10.55	DON JULIO REPOSADO	16.85
BOTANIST	10.85	MILAGRO REPOSADO	
EAU CLAIRE	10.85	Special Reserve	16.85
NO.3 LONDON DRY	10.85		
HENDRICKS	10.85		
TANQUERAY 10	10.85		
SIDERIT	12.05		
DRUMSHANBO GUNPOWDER	13.05		
rum	30ml		
BACARDI 4	7.55		
BACARDI SPICED	7.55		
BACARDI BLACK	7.55		
LEMON HEART	7.55		

whiskey**30ml**

FORTY CREEK	7.85
DICKEL	8.55
GIBSONS	8.55
JAMESONS	8.55
TANGLE RIDGE	8.55
FOUR ROSES	9.05
BULLEIT	9.05
BUFFALO TRACE	9.05
CROWN ROYAL	9.85
NIRASAKI	10.05
KNOB CREEK	11.05
MAKER'S MARK	11.05
FORTY CREEK Confederation Oak	11.85
WOODFORD RESERVE	11.85
BLANTONS	15.05
EAGLE RARE	15.05
BLANTONS GOLD	28.05
PAPPY VAN WINKLE	50.05

SINGLE MALT SCOTCH

30ml

GLENFIDDICH – 12 YEAR – Speyside	9.85
GLENLIVET – 12 YEAR – Speyside	10.05
ISLE OF JURA – 10 YEAR – Islands	10.85
BOWMORE – 12 YEAR – Islay	11.85
GLENMORANGIE ORIGINAL – 10 YEAR – Highlands	12.05
HIGHLAND PARK – 12 YEAR – Orkney	12.05
SPRINGBANK – 10 YEAR – Campbeltown	12.05
ARDBEG – 10 YEAR – Islay	12.85
DALMORE – 12 YEAR – Highlands	12.85
GLENROTHES – Select Reserve – Speyside	13.85
BALVENIE – DOUBLE WOOD – 12 YEAR – Speyside	14.05
GLENMORANGIE NECTAR D'OR – Highlands	14.85
KILCHOMAN SANAIG – Islay	15.05
DALMORE – 15 YEAR – Highlands	15.05
GLENMORANGIE QUINTA RUBAN – Highlands	15.05
ISLE OF JURA – 12 YEAR – Islands	15.05
MACALLAN – 12 YEAR – Highlands	15.05
SPRINGBANK – 15 YEAR – Campbeltown	16.85
CRAGGANMORE – DISTILLERS EDITION – Speyside	17.05
GLENKINCHIE – 12 YEAR – Lowlands	17.05
OBAN – 14 YEAR – Highlands	17.05
TALISKER – 10 YEAR – Isle of Skye	17.05
LAGAVULIN – 16 YEAR – Islay	20.05
DALMORE – 18 YEAR – Highlands	22.85
MACALLAN 18 YEAR – Highlands	50.05

BRANDY & COGNAC

	30ml
ST. REMY V.S.O.P.	7.85
HENNESSY VS	10.85
HENNESSY VSOP	12.05
HENNESSY XO	30.05
CHÂTEAU DE MONTIFAUD VS	11.05
CHÂTEAU DE MONTIFAUD VSOP	13.85
CHÂTEAU DE MONTIFAUD XO	22.05
CHÂTEAU DE MONTIFAUD 50 YR	24.05
BOULARD XO CALVADOS	11.85

DESSERT WINE

	bottle	60ml
QUADY ELYSIUM BLACK MUSCAT	38	9.85
ELDERTON BOTRYTIS SEMILLON	46	10.85
PARADISE RANCH LATE HARVEST MERLOT	46	11.85
FIELDING ESTATE WINERY RIESLING ICEWINE	85	19.85
INNISKILLIN RIESLING ICEWINE	122	23.05

PORT

	bottle	60ml
TAYLOR FLADGATE – TAWNY 10 YEAR OLD	75	9.85
TAYLOR FLADGATE – TAWNY 20 YEAR OLD	121	14.85
TAYLOR FLADGATE – TAWNY 30 YEAR OLD	236	29.85
TAYLOR FLADGATE – TAWNY 40 YEAR OLD	308	35.05

DIGESTIFS

Bridgeland Distillery

This local distillery is rooted in the community of Bridgeland – Riverside with over 100 years of history rich in culture. Their logo depicts the Reconciliation Bridge, a through truss bridge and one of the oldest in Calgary. It spans the Bow River and has connected generations of people in and out of downtown. It is fitting, that they too are connecting generations of people by bridging tradition with innovation in the spirits they produce.

Perfect digestif to finish with!

30ml | \$18.05

BADA BING

Fresh apricots and white peaches with delicate floral aromas of Lily of the Valley fill the glass. The original Moscato Canelli grapes come through reflective of the extended chilled fermentation. A beautiful balance of citrus and sweetness on the palate with hints of grapefruit and a refreshing crisp finish. There is no doubt, a strong personality to this spirit, which the name suggests.

LIMONCELLO

A Limoncello like no other you have tasted! Bridgeland Distillery's take on Limoncello is unique with a reduction on both bitterness and sweetness to produce a well - balanced and delicate sipper. Fresh aromas of spring apple blossoms and a touch of early summer honey.

MOSCATO BRANDY

On the nose, this brandy has distinct aromas of crème brûlée & beachwood. The palate is balanced between sweetness and acidity that matches the Moscato grapes this delicate brandy was made from. A sweet, spicy, warming finish brings it home, with subtle lingering licorice notes.

GRAPPA BIANCO

Deep rich grape and citrus aromas extend beyond the glass. The palate is sweet and warming. The full mouthfeel brings the earthy finish of this grappolo to the front!

BERBON

With the best grain in the world, this bourbon style spirit is the result of what Alberta natural agriculture offers best: Taber Corn and Penhold Wheat and Barley grown by two incredible families: the Molnars in Taber and the Hamills in Penhold.

AMARO

This herbal brandy liqueur is aromatic with a hint of sweet vanilla and star anise. The palate is made of bittersweet chocolate, lightly spiced with a touch of sweet caramel. The finish is mainly orange, fennel and a long lingering brightness.

HAPPY HOUR & EVENTS

happy hour

MONDAY TO FRIDAY– 3PM TO 6PM

SATURDAY – 4PM TO 6PM

\$6 WINE, \$6 HIGHBALL, \$6 DRAUGHT

1/2 OFF LOUNGE APPETIZERS

AND PIZZAS

tuesday

COCKTAILS BY MURRIETA'S

ENJOY HALF PRICE COCKTAILS

wednesday

HALF PRICE BOTTLES OF WINE

FROM \$100 OR LESS

thursday

\$2 OYSTERS

every friday & saturday

LIVE ENTERTAINMENT

10PM - 1AM

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Jm