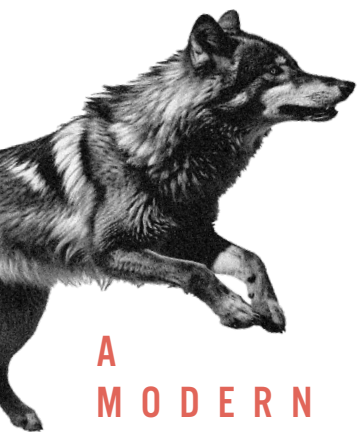






A MODERN MOUNTAIN EATERY

Rhythm & Howl brings people together through great cuisine and genuine hospitality. Our farm-to-table menu highlights local ingredients and reflects our passion for authentic experiences. With a wood-burning forno at its heart, the restaurant offers warmth, community, and a true connection to the Rockies. Whether you're après-ski, celebrating, or simply unwinding, Rhythm & Howl is more than just a place to eat—it's an experience that captures the spirit of the mountains.

FULL PROOF

KOI GARDEN 2 ^{oz} Gin, ginger, melon, yuzu	18	MACHU MIST 2 ^{oz} Pisco, lavender, aloe juice	18
POM DIGGITY 2 ^{oz} Vodka, pomegranate, lemon	18	ROYAL TREATMENT 2 ^{oz} Earl grey infused gin, amaro, mint, honey chai	18
R&H OLD FASHIONED 2 ^{oz} Wild Life whiskey, maple, orange, cherry	20	SMOKIN' BARREL 2 ^{oz} Mezcal, lime, ginger beer, cherry	18
R&H CAESAR 2 ^{oz} Pickle, pepper, chili-lemon vodka	18	HIBISKISS 2 ^{oz} Tequila, coconut, hibiscus, lime	18
FORTUNATE SON 2 ^{oz} Aged rum, mango, passionfruit, coconut	18	SHAFT ON DRAFT 6.9% Vodka, kahlua, espresso	8

CANNED COCKTAILS

DRINK HIGHLIGHT Vodka pineapple 5.6%	9	EL COCKTAIL Margarita 7%	9
DRINK HIGHLIGHT Vodka passionfruit 5.6%	9	EL COCKTAIL Paloma 7%	9

ZERO PROOF

COCO COLADA Coconut, lime, passionfruit	9	HIBISCUS LEMONADE Hibiscus, lemon, soda	9
HERBALIZER Blood orange, rosemary, ginger beer	9	WILD LIFE SILENT FLIGHT Raspberry mojito 0% canned cocktail	9

COCKTAILS

ON DRAUGHT

20^{oz}

Field & Forge Basecamp Lager, 4%	9
Canmore Brewing Co. Ten Peaks Pale Ale, 5%	11
Trolley 5 Lager, 4.9%	12
Sheepdog Juicy Rumours NEIPA, 6.5%	11
Sea Change The Wolf Hazy Pale Ale, 5.5%	12
Fernie Brewing Ridgewalk Red Ale, 5%	12
Annex Ales Annex Radler, 3%	12
Zero Issue Brewing Innsmouth Cherry Tangerine Sour, 4.8%	13
Core Values Positive Currant, 6.5%	13

CANS

Field & Forge Basecamp Lager, 4%	355 ^{ML} 8
Fernie Brewing Co. What the Huck Berry Ale, 5%	473 ^{ML} 11
Annex Ales Force Majeure NEIPA, 6.9%	473 ^{ML} 12
Canmore Brewing Co Railway IPA, 6%	473 ^{ML} 12
88 Brewing Co. Good Morning Vietnamese Coffee Stout, 6.5%	473 ^{ML} 12
Core Values Return of the Mac Apple Cider, 6.5%	473 ^{ML} 10
Sea Change Straight Edge 0.5% Pale Ale	473 ^{ML} 10

BEER

SPARKLING

5^{oz}

Althea DOCG Prosecco, <i>Veneto, Italy</i>	15
Domaine Rosier Cremant de Limoux Rosé, <i>Limoux, France</i>	17

ROSÉ

5^{oz} | 8^{oz}

Saint Andrieu Grenache Syrah, <i>Provence, France</i>	15 25
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WHITE

5^{oz} | 8^{oz}

Poplar Grove Cascadia Pinot Gris, <i>British Columbia, Canada</i>	15 20
Dupre Bourgogne Blanc Chardonnay, <i>Burgundy, France</i>	15 25
Librandi Ciro Bianco, <i>Calabria, Italy</i>	14 20
Paddy Borthwick Sauvignon Blanc, <i>Wairarapa, New Zealand</i>	15 22
Groot Tulbagh Chenin Blanc, <i>Western Cape, South Africa</i>	13 15

RED

5^{oz} | 8^{oz}

Shooting Star Cabernet Sauvignon, <i>California, United States</i>	14 22
Meyer Family McLean Creek Pinot Noir, <i>British Columbia, Canada</i>	21 34
Villa La Corti Birillo Cabernet Sauvignon Merlot, <i>Tuscany, Italy</i>	16 25
Bests Bin 1 Shiraz, <i>Victoria, Australia</i>	17 26
Ortega Ezquerro Reserva Tempranillo, <i>Rioja, Spain</i>	19 31

WINE /
BY THE GLASS

SPARKLING

Althea DOCG Prosecco, <i>Veneto, Italy</i>	77
Domaine Rosier Cremant de Limoux Rosé, <i>Limoux, France</i>	86
Palterini Solco Lambrusco, <i>Emilia-Romagna, Italy</i>	66
Philipponnat Royal Reserve Brut, <i>Champagne, France</i>	232
Raventos Rosé Cava, <i>Penedes, Spain</i>	111

ROSÉ

Saint Andrieu Grenache Syrah, <i>Provence, France</i>	77
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WHITE | CANADIAN

Poplar Grove Cascadia Pinot Gris, <i>British Columbia, Canada</i>	74
Cedar Creek Platinum Jagged Rock Chardonnay, <i>Okanagan, Canada</i>	115
Blasted Church Hatfield Fuse Blend, <i>Okanagan, Canada</i>	73
Flat Rock Cellars Riesling, <i>Niagara Peninsula, Canada</i>	67
Checkmate Fools Mate Chardonnay, <i>British Columbia, Canada</i>	329
Joie Farm Sauvignon Blanc, <i>Naramata Bench, Canada</i>	90

WHITE | INTERNATIONAL

Dupre Bourgogne Blanc Chardonnay, <i>Burgundy, France</i>	77
Librandi Ciro Bianco, <i>Calabria, Italy</i>	71
Paddy Borthwick Sauvignon Blanc, <i>Wairarapa, New Zealand</i>	77
Groot Tulbagh Chenin Blanc, <i>Western Cape, South Africa</i>	66
Chavy Bourgogne Blanc, <i>Burgundy, France</i>	135
Cristina Ascheri Arneis, <i>Piedmont, Italy</i>	92
Lions de Suduiraut Blanc, <i>Bordeaux, France</i>	108
Domaine Lafond Lirac Blanc, <i>Rhone Valley, France</i>	84
Vina Mayu Sauvignon Blanc, <i>Elqui Valley, Chile</i>	44
Au Bon Climat Chardonnay, <i>California, United States</i>	99

WINE / BY THE BOTTLE.....

RED | CANADIAN

Meyer Family McLean Creek Pinot Noir, <i>British Columbia, Canada</i>	104
Little Engine Silver Pinot Noir, <i>Naramata Bench, Canada</i>	146
Cloudsley Pinot Noir, <i>Twenty Mile Bench, Canada</i>	129
Cedar Creek Jagged Rock Syrah, <i>British Columbia, Canada</i>	178
Redstone Cabernet Merlot, <i>Niagara Peninsula, Canada</i>	68
Poplar Grove The Legacy Bordeaux Blend, <i>British Columbia, Canada</i>	218

RED | INTERNATIONAL

Shooting Star Cabernet Sauvignon, <i>California, United States</i>	72
Shooting Star Zinfandel, <i>California, United States</i>	69
Villa La Corti Birillo Cabernet Sauvignon Merlot, <i>Tuscany, Italy</i>	80
Bests Bin 1 Shiraz, <i>Victoria, Australia</i>	86
Ortega Ezquerro Reserva Tempranillo, <i>Rioja, Spain</i>	97
Tedeschi Ripasso, <i>Veneto, Italy</i>	97
San Leonardo Terre, <i>Alto Adige, Italy</i>	86
Bodegas Callejo Majuelos, <i>Ribera del Duero, Spain</i>	183
Chapelle de Potensac Médoc 2020, <i>Bordeaux, France</i>	102
Pauillac De Latour 2019, <i>Bordeaux, France</i>	378
Domaine Roux Rully Thalius, <i>Burgundy, France</i>	127
Dilecta Happy Bird Cabernet Sauvignon, Petit Sirah, <i>Paso Robles, USA</i>	181
Hector Durigutti Malbec, <i>Mendoza, Argentina</i>	60
Ben Glaetzer Bishop, <i>Barossa Valley, Australia</i>	92

ESPRESSO

Single	4
Double	4.5

SPECIALTY COFFEES, ETC

Americano	6
Cappuccino	6.5
Flat White	6.5
Latte	6.5
Mocha	7
Hot Chocolate	6
Chai Latte	6

TAZO TEA	5
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Ask your server about our available flavors.