



# Living Sky Café

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<b>BREWED COFFEE</b>	<b>3 ½</b>
<b>AMERICANO</b>	<b>3 ½</b>
<b>CAPPUCCINO</b>	<b>4</b>
<b>CORTADO</b>	<b>4 ½</b>
<b>LATTÉ</b>	<b>5</b>

## *sweet latté*

Vanilla Bean		Caramel
Mocha Sauce		Spiced
Honey Cinnamon		Lavender
<b>6</b>		

<b>LOOSE LEAF TEA</b>	<b>3 ½</b>
<b>CHAI TEA LATTE</b>	<b>5 ½</b>

have any beverage iced + ½  
decaf options available

## *non-dairy*

Soy | Almond | Oat  
+ 1 ½

<b>BLUEBERRY ICED TEA</b>	<b>5</b>
<b>LAVENDER LEMONADE</b>	<b>5</b>
<b>LSC SHIRLEY</b>	<b>5 ½</b>

## *spirits*

**SMOKED CAESAR | 8 ½**  
gin - smoked spices - clam

**DIRTY SHIRLEY | 9**  
vodka - fresh orange juice - gingerale  
blackberry syrup

**ABOVE THE CLOUDS | 8 ½**  
vodka - kahlua - vanilla foam - espresso

**BRAMBLE | 8 ½**  
gin - chambord - blueberry tea - lemon

**TIRAMISU | 9**  
vodka - coffee - chocolate - cream

**BUTTERFLY LEMONADE | 9**  
vodka - blackcurrant - lavender - bubbles

*all cocktails are single ounce*

## *signature*

<b>6OZ GLASS OF WINE</b>	<b>8 ½</b>
<b>12OZ LOCAL DRAFT</b>	<b>5</b>

## After Dinner

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**NIGHT CAP - chambord, local coffee, boozy vanilla cream & cocoa powder | 9**

**PRAIRIE BUZZ - honey, sea salt, espresso, licor 43, steamed milk | 9 ½**





## Starters

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**SOUP DU JOUR | 8**

**SMOKED SALMON CROQUETTE** - served with lemon beurre blanc | **15**

**FONDUE** - melted brie, crispy lardon & fresh herbs served with toasted baguette | **12**

**CHARCUTERIE** - chefs selection of market goods, cured meats & cheeses | **16**

## Garden Greens

served with house made focaccia

**SIMPLY IRRESISTABLE | 21**

baby spinach - pan seared chicken breast - oven roasted beets  
herb & garlic goat cheese - rum flambé pears - red onions  
country style candied pecans - honey dill vinaigrette

**SMOKED CAESAR | 24**

crispy fried chicken - fresh greens - local bacon - monterey jack  
red onion - pumpkin seeds - homestyle croutons

**GARDEN QUINOA | 23**

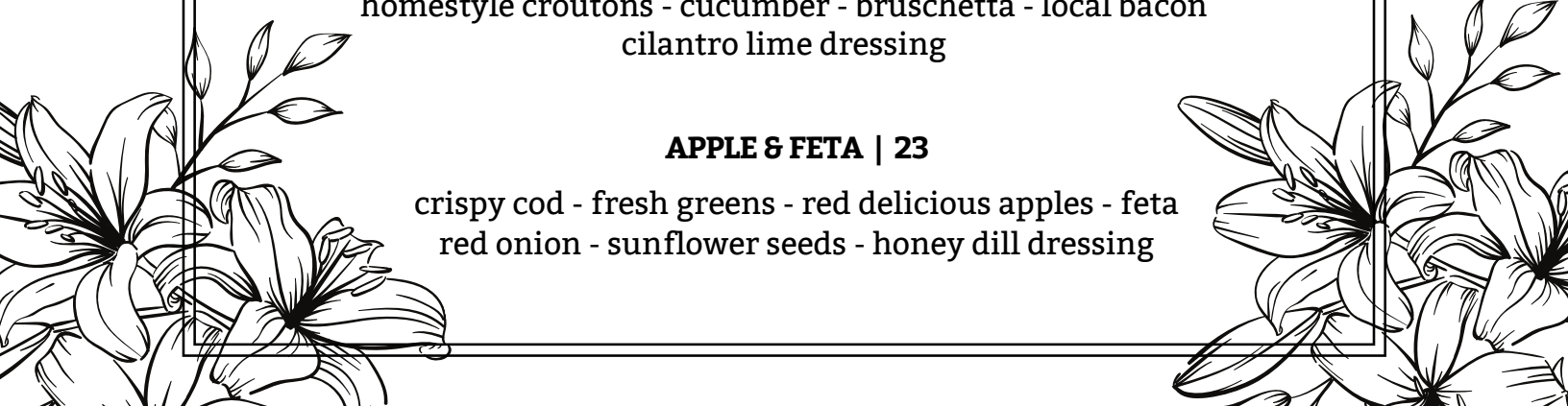
seared greek prawns - cucumber - red onion - herbed quinoa  
spinach - feta - crunchy cajun chickpeas - cilantro lime dressing

**LIVING SKY COBB | 20**

fresh greens - beet pickled egg - cheddar cheese  
homestyle croutons - cucumber - bruschetta - local bacon  
cilantro lime dressing

**APPLE & FETA | 23**

crispy cod - fresh greens - red delicious apples - feta  
red onion - sunflower seeds - honey dill dressing





# Mains

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served with your choice of truffle fries, caesar salad,  
apple feta salad or soup du jour

## BURGERS

SERVED ON A FRESH BAKED BUN

### KOREAN BBQ PORK | 22

chili oil fried egg - slow roasted pork  
sesame ginger slaw - monterey jack  
side of house made kimchi

### CHICKEN PARM | 22½

crispy fried chicken - melted mozza  
house pesto - sauteed onions  
basil marinara - arugula - truffle oil

### LSC SMASH | 23

two thin beef patties - special sauce  
cheddar cheese - lettuce  
pickles - caramelized onions

## FLATBREADS

### ROASTED GARLIC CHICKEN | 21

chicken breast - garlic cream sauce  
roasted mushrooms - red onion  
arugula - truffle oil - mozzarella

### ISLANDER | 21½

seared maple ham - local bacon  
chili oil spiced pineapple - red onion  
marinara sauce - mozzarella - feta

## TACOS

SERVED ON FLOUR TORTILLAS

### CLASSIC | 21½

spiced ground beef - cheddar cheese  
creme fraiche - greens - pico de gallo  
pickled jalapenos

### CRISPY COD | 22

crispy fried cod - sante fe sauce  
greens - monterey jack  
fresh pineapple salsa

### SPICY PRAWN | 23

spicy grilled prawns - tangy slaw  
roasted garlic aioli - feta  
crispy onions - pea shoots

## CHIMICHANGA

CRISPY BURRITO TOPPED WITH  
CILANTRO AIOLI, FETA & PICO DE GALLO

### POLLO ASADO

smoked chicken - onions - peppers - cheddar

### VENDURAS

black beans - onion - peppers - monterey jack

### CARNITA

braised pork - black beans - red onion - cheddar

24

@livingskycafe





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## After Dinner

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**CHEESECAKE** - rustic plated & served with seasonal fruits | 9 ½

**CHOCOLATE TART** - served with salted caramel & candied pecans | 8 ½

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**NIGHT CAP** - chambord, local coffee, boozy vanilla cream & cocoa powder | 9

**PRAIRIE BUZZ** - honey, sea salt, espresso, licor 43, steamed milk | 9 ½





# Starters

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**SOUP DU JOUR | 6**

**SALADS** - apple & feta - smoked caesar - cranberry spinach | 7

**SMOKED SALMON CROQUETTE** - served with lemon beurre blanc | 15

**FONDUE** - melted brie, crispy lardon & fresh herbs served with toasted baguette | 12

**CHARCUTERIE** - chefs selection of market goods, cured meats & cheeses | 16

# Entree

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**PASTA | 32**

lyonnaise sauce with fresh herb pesto, charred cherry tomatoes,  
mushrooms, shallots & roasted garlic.  
topped with house made burrata & toasted pine nuts  
add pesto prawns | 6

**CHICKEN | 36**

sundried tomato beurre blanc, wilted kale, toasted cashews  
served on a bed of sauteed quinoa topped with asiago

**BEEF | 45**

braised short ribs with thyme & roasted garlic  
served on a rich potato puree  
topped with blueberry cognac demi-glaze

**PORK | 41**

crispy shallow fried panko crusted tenderloin  
served with a lemon thyme bearnaise  
peppered greens, capers & airy potatoes

