

BRUNCH

Share Items

BRIOCHE BITES 🍃 brioche french toast bites with house-made caramel sauce 11

AVOCADO TOAST 🍃 santa fe style avocado toast with pico & bean salsa, toasted ciabatta 14
add two poached eggs 4

ACAI BOWL 🍃 acai sorbet, pineapple, strawberries, bananas, granola & coconut 13

BREAKFAST TACOS potato, egg, chorizo, salsa, avocado, feta, served with tajin chips & guacamole 16

SOUTHWEST OMELET bacon, red & green peppers, green onions, folded together with mixed cheese, home fries, multi-grain toast + fresh fruit 16

SMOKED SALMON BAGEL served open faced with fresh smashed avocado, cream cheese & soft boiled egg + fresh fruit 14

VEGETARIAN HUEVOS RANCHEROS 🍃 sunny-side eggs, cheese & black bean filled tortillas, bell peppers, ancient grains, enchilada sauce + avocado 14 add chicken 3

FRENCH TOAST 🍃 crown royal strawberries & syrup + whipped cream 17

VEGETARIAN EGG WHITE OMELET 🍃 spinach & arugula, mushrooms, onions, tomatoes, goat cheese, multi-grain toast + fresh fruit 15

SAUSAGE HASH poached eggs topped with hollandaise, rösti potatoes + multi-grain toast 17

PANCETTA & AGED WHITE CHEDDAR BENEDICT pancetta bacon, hollandaise, home fries + fresh fruit 16

BRUNCH BURGER 100% cab® ground chuck patty, sunny-side egg, bacon, cheddar + home fries 18½

STEAK & EGGS 8 oz prime sirloin, three eggs, home fries + multi-grain toast 29

CLASSIC BREAKFAST three eggs, your choice of bacon or sausage with home fries + multi-grain toast 15

ZERO PROOF

DRIP COFFEE lavazza top class, 100% arabica with hints of milk chocolate & hazelnut 4

TEA ask your server for our tea selection 4

JUICE orange, grapefruit, pineapple orange 5

RED BULL regular, sugarfree or tropical 5

ROSEMARY GRAPEFRUIT TONIC non-alcoholic cocktail, fresh rosemary, grapefruit juice, pineapple syrup, cold tea, fever-tree ginger beer 9

TROPIC THUNDER non-alcoholic cocktail, seedlip garden 108, passion fruit, citrus, chili lime rim 9

NUTTY CHAI COLD BREW non-alcoholic cocktail, real hazelnut, chai syrup, lavazza organic cold brew 9

LAVAZZA ORGANIC COLD BREW 5

HANDCRAFTED COCKTAILS

BLOODY MARY ketel one vodka, zing zang 12

THE GREAT CANADIAN CAESAR wheatley vodka, finest call caesar mix, A1 steak sauce, tabasco, fresh lime 12

RED SANGRIA red wine, fonseca ruby port, fresh fruit, citrus, fresh juices 12

ROSÉ SANGRIA la marca prosecco rosé, western son peach vodka, cointreau, pressed orange 12

MIMOSA sparkling wine & choice of pineapple orange, grapefruit or orange juice 10

APEROL SPRITZ aperol, ruffino prosecco, fever-tree club soda 14

HUGO SPRITZ st-germain elderflower liqueur, ruffino prosecco, fever-tree club soda 14

GRAPEFRUIT SPRITZ la marca prosecco rosé, aperol, owen's rio red grapefruit 14

CARAJILLO lavazza organic cold brew, licor 43, cinnamon stick 15

ESPRESSO MARTINI ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 16

BRUNCH SHOTS

ICED IRISH COFFEE jameson irish whiskey, kahlúa, sweet foam 11

MINI MARIA patron silver tequila, zing zang, lime juice 11

ESPRESSO MARTINI ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 11

MIMOSAS

**CHAMPAGNE
HAPPY HOUR**

1 PICK YOUR BUBBLES

CAVA, poema brut, spain 40

PROSECCO, ruffino, italy 43

CHAMPAGNE, perrier-jouët grand brut, france 115- 95

CHAMPAGNE, veuve clicquot brut, france 145- 125

CHAMPAGNE, bollinger special cuvée brut, france 175- 150

CHAMPAGNE, armand de brignac ace of spades brut gold, france 550- 450

2 PAIR WITH JUICE

PINEAPPLE ORANGE

GRAPEFRUIT

ORANGE

includes two juices,
each additional \$3.

🍃 Vegetarian items

Not all ingredients listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

APPETIZERS

MAPLE GLAZED BRUSSEL SPROUTS

with pancetta bacon, miso maple glaze & toasted almonds 15

CALAMARI

with tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 18

SUSHI CONES

tempura shrimp with avocado, pea shoots, nori crisps + sesame chili ponzu 16

SPICY TUNA ROLL*

sushi grade ahi, hand-rolled tempura sushi, soy sauce 19

STEAK BITES*

marinated sirloin, dijon horseradish aioli 20

FRESH SMASHED GUACAMOLE

tajin chips + roasted corn, pico de gallo, feta cheese & lime 14

POUTINE

fresh cut fries, hot beef gravy, cheese curds & chives 14

1 LB CHEESE NACHOS

fresh pico de gallo & guacamole 20
add beef or blackened chicken 7

SOUP & SALADS

FRENCH ONION SOUP 10

CAESAR SALAD

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 15
add grilled chicken 7 add blackened shrimp 10
add scottish salmon* 12

KALE & QUINOA SALAD

candied pecans, fresh apple, dried currants, herb breadcrumbs & grana padano with lemon vinaigrette 16
add grilled chicken 7 add blackened shrimp 10
add scottish salmon* 12

SALMON & AVOCADO COBB SALAD*

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 25

ITALIAN CHOPPED SALAD

grilled chicken, fresh greens & vegetables with red wine vinaigrette, italian salami & grana padano 22

STEAK SALAD*

fresh artisan greens, goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette with goat cheese crostinis 25

SEARED GINGER TUNA SALAD*

sushi grade ahi, edamame beans, avocado, snap peas, cashews, cucumber emulsion, thai peanut dressing 25

HANDHELDS & BOWL

served with fresh cut fries, unless otherwise indicated.

beef burgers are served on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.

**OUR BEEF BURGERS ARE
100% CAB® GROUND CHUCK**

BLACKENED CHICKEN BURGER

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 19

THE CHEESEBURGER*

cheddar, red relish, mustard mayo 18
add bacon or sautéed mushrooms 2 each
add ½ avocado 3

LETTUCE "BUN" BURGER*

cheddar, red relish, mustard mayo, fresh iceberg lettuce + side fresh market salad 18

THE LOADED CHEESEBURGER*

aged white & orange cheddar, red relish, mustard mayo, sautéed mushrooms, bacon & bbq sauce 21

BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, mustard, on a toasted buttered brioche bun + side fresh market salad 20

BLACKENED SHRIMP TACOS

cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tajin chips + guacamole 19

FRENCH DIP*

roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy dijon horseradish + au jus 19

VEGETARIAN POWER BOWL*

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, thai peanut dressing & spicy mayo 17
add sushi grade ahi 12 add chicken 7

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