

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* a sunny-side egg, bacon, cheddar, burger sauce, lettuce, vine ripe tomatoes, red onions & pickles on a toasted buttered brioche bun + 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, reäl 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 11

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 substitute casamigos reposado +1

MIMOSAS

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.

**CHAMPAGNE
HAPPY HOUR**

🍃 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

CRAB CAKE* NEW

lump crab, breadcrumb crust, lemon cream, arugula & grapefruit 25

HOT BAKED CRAB DIP* NEW

creamy dip with lump crab, aged white cheddar, lemon & garlic crostini 25

MAPLE GLAZED BRUSSEL SPROUTS (gc)

with pancetta bacon, miso maple glaze & toasted almonds 15

CALAMARI

with tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 19

SPICY TUNA ROLL*

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

TUNA SUSHI STACK* M (gc)

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 19

STEAK BITES* M

marinated sirloin, dijon horseradish aioli 20

FRESH SMASHED GUACAMOLE ✓ (gc)

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

POUTINE M

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

1 LB CHEESE NACHOS ✓ (gc)

fresh pico de gallo & guacamole 21
add beef or blackened chicken 7

SOUP & SALADS

FRENCH ONION SOUP 11

CAESAR SALAD (gc)

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

SUPER GREENS SALAD ✓ NEW

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 16
add grilled chicken 7 add blackened shrimp 10
add scottish salmon* 12

KALE & QUINOA SALAD (gc)

candied pecans, fresh apple, dried currants, toasted breadcrumbs & grana padano with lemon vinaigrette 17
add grilled chicken 7 add blackened shrimp 10
add scottish salmon* 12

SALMON & AVOCADO COBB SALAD* M (gc)

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

ITALIAN CHOPPED SALAD (gc)

grilled chicken, fresh greens & vegetables with white balsamic vinaigrette, italian salami & grana padano 23

STEAK SALAD* (gc)

fresh artisan greens, goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette with goat cheese crostinis 26

SEARED GINGER TUNA SALAD*

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

HANDHELDS & BOWL

beef burgers are served on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.
served with fresh cut fries, unless otherwise indicated.
substitute sweet potato fries 2 | add truffle aioli 2
substitute gluten-free bun, no charge

OUR BEEF BURGERS ARE
100% CAB® GROUND CHUCK

CRISPY CHICKEN SANDWICH NEW

breaded chicken breast, cheddar, pickles, lettuce & bo ssam hot sauce, toasted buttered brioche bun 20

THE CHEESEBURGER* (gc)

cheddar, burger sauce 19
add sautéed mushrooms 2
add bacon or ½ avocado 3 each

LETTUCE "BUN" BURGER* (gc)

cheddar, burger sauce, fresh iceberg lettuce + side super greens salad 19

THE LOADED CHEESEBURGER* (gc)

aged white & orange cheddar, burger sauce, sautéed mushrooms, bacon & bbq sauce 23

BEYOND MEAT BURGER ✓ (gc)

plant based patty, aged white cheddar, burger sauce on a toasted buttered brioche bun + side super greens salad 20

BLACKENED SHRIMP TACOS M (gc)

cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tajin chips + guacamole 20

FRENCH DIP*

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

VEGETARIAN POWER BOWL* ✓ (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, thai peanut dressing & spicy mayo 19
add sushi grade ahi 10 add chicken 7