



FRIES

Add a Protein: Pulled BBQ Brisket 11
Crispy Pork 11 / Grilled Chicken 9

Hand-Cut 8 *VG/DF*
sea salt, house aioli

Loaded fries 14 *GF*
bacon, green onions, cheddar, spiced aioli

Salchipapa 16 *GF*
Fries topped with beef hotdog, ketchup, mayonnaise
and a sunny-side-up free-run egg



Gluten free substitution \$2

STREET BITES

Cheeseburger 8oz 16
lettuce, tomatoes, pickles, bacon jam
house aioli on a potato bun

Falafel burger 8oz 16 *V, DF*
lettuce, tomatoes, pickles, vegan aioli
coleslaw on a bun

BBQ Pulled Brisket 19 *DF*
5 oz BBQ brisket, free run egg, aged cheddar
cheese, house aioli on a red pepper bun

Crispy Pork 18 *DF*
11 oz pork loin and belly, garlic hoisin aioli
pickled carrots, cilantro on focaccia

FRESH MIX

Add a Protein: Pulled BBQ Brisket 11
Crispy Pork 11 / Grilled Chicken 9

Caesar Salad 16
romaine, croutons, parmesan, crispy bacon &
roasted garlic dressing

Arugula Salad 16 *VG/GF*
mixed grilled vegetables, toasted pumpkin
seeds, roasted sweet potatoes, sharp cheddar
cheese, zesty coleslaw & apple cider vinaigrette

Grilled Chicken 16 *DF*
6oz lemon-marinated chicken, basil aioli, lettuce
tomato, crispy onions on focaccia

Fried Chicken 18
6 oz chicken breast topped with zesty coleslaw,
pickles & spiced aioli on focaccia

Grilled Vegetables Wrap 14 *V, DF*
peppers, eggplant, zucchini, sweet potato, arugula
vegan aioli served in a flour tortilla

SWEET TREATS

Creme Brulee 11 *GF/VG*
silky vanilla custard topped with caramel crust and berries

Chocolate Truffles 3.75 or 4 for 13 *GF/VG*
choose from: coconut, caramel, hazelnut
pistachio, coffee or moccachino

Tiramisu 11 *VG/GF*
angel cake, whipped mascarpone, espresso, dry
marsala & Ecuadorian chocolate

Cheese plate 10 each *VG/GF*
Truffle Sheep cheese, Merlot Bellavitano, Taleggio
locale, aged cheddar, or Parmigiano Reggiano
served with candied nuts, house jam & crostini



V...Vegan

VG...Vegetarian

GF...Gluten free

DF... Dairy-free



Daily Soups & Specials

Tuesday

Fish and Chips 19
haddock served with tartar sauce
Lentil vegetable soup 9 *V/GF*

Wednesday

Grilled Cheese 14
with bacon & crispy onions
Roasted butternut squash soup 9 *V/GF*

Thursday

Poutine 14
with cheese curds & beef gravy
Vegetable Minestrone 9 *V/GF*



Friday

12oz NY Striploin 36
28-day aged AAA striploin steak
served with chimichurri &
house fries
"Locro de papa" 9 *V/GF*
Ecuadorian potato
and cheese soup

All day every day

Breakfast Sandwich 6
Egg & Cheese, Egg & Bacon
Egg & Brisket
Egg & Grilled Vegetables

V Saturday

Short Ribs 35
12-hour braised boneless
Beef short ribs served with
garlic mashed potatoes,
vegetables & braising jus
Velvety forest mushroom cream 9 *V/GF*



**Ask us about our Corporate & Private catering, Private Chef Experiences,
Supper Club, Cooking Workshops, and more...**

V...Vegan VG...Vegetarian GF...Gluten free DF... Dairy-free



Coffee Menu



Hot drinks

		12oz	16oz
Espresso	3.75		
Double Espresso	4.25		
Canadiano	4.25		
Brew	3.75	4.50	5.50
Latte	5.65	6.75	
Flat white	5.75	6.95	
Cappuccino	5.65		
Mochaccino	6.25		
Tea	3.75	5.25	6.75
London fog	5.65	6.75	
Hot chocolate	6.25		

Specialty coffee

		8oz
Redeye		6.25
Blackeye		6.25
Macchiato	4.50	6.25
Vienna	4.75	

Cold drinks 12oz

Classic brew dark	4.25
Classic with milk	6.25
Classic with vanilla	6.25
Classic with caramel	6.25
Iced tea	4.25



Cocktails 17

Lychee Sake Martini Vodka / Gin 1 oz, Lychee Sake 2oz

Espresso Martini Vodka 2oz / coffee liqueur 1oz, simple syrup and espresso

Margarita Tequila blanco 2oz, Orange Liqueur 1oz, lime juice, agave syrup, kosher salt rim

Manhattan Rye Whiskey 2oz, Vermouth 1oz, bitters

Sangria Red or White

Shots 8

Wine

White VQA/ Italy/ Portugal (Revolving)

Red VQA/ Italy/ France / Argentina (Revolving)

Sparkling Lambrusco / Prosecco / Cava (Rotating)

Zero-proof cocktails 9

Red berry & lavender lemonade

Blueberry & rosemary spritz



Beer Tall boys 9

Supermarket hazy IPA 5.5%

Paulie's lager 5.5%

Juicy J 6%

More to come...



Happy Hour

4 - 7 pm

Bar Favourites

Add a protein: pulled BBQ brisket 9
crispy pork 9 / grilled chicken 9

Hand-Cut Fries 7 *V/GF/DF*
sea salt, house aioli

Olives 7 *V/GF/DF*
marinated olives

Caesar Salad 14
romaine, croutons, parmesan, crispy
bacon & roasted garlic dressing

Cheeseburger 8oz 14

lettuce, tomatoes, pickles, bacon
jam, house aioli on a potato bun

Sweet treats

Creme Brulee 9 *GF/VG*
silky vanilla custard topped with caramel
crust and berries

Chocolate Truffles 3 each *VG/GF*
choose from: coconut, caramel, hazelnut
pistachio, coffee or moccachino

Tiramisu 10 *GF/VG*
whipped mascarpone, espresso, angel
cake layer, dry marsala & Ecuadorian
chocolate

Zero-proof cocktails 7

Red berry & lavender lemonade
Blueberry & rosemary spritz

Tall boys 8
500ml

Supermarket hazy IPA 5.5%
Rotating lager 5.5%
Juicy J 6%



Cocktails 14

Margarita - tequila blanco, orange liqueur
lime juice, agave, Kosher salt rim

Manhattan - rye whiskey, vermouth, bitters

Wine (6oz) 8

Rotating White
Rotating Red



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