

10AM-  
3PM

# brunch



## BUTCHER'S SELECTION

### NORTHERN GOLD ANGUS RIBEYE \*

10 oz 34 / 12 oz 38

### NORTHERN GOLD ANGUS STRIPLOIN \*

10 oz 29 / 12 oz 34

+ DEMI 3

## BRUNCH

### A.L.B.E.R.T.A. TOAST \*

avocado, leeks, bacon, fried egg,  
whipped ricotta, toast, arugula 13

### CHICKEN & CRUFFLES

Taiwanese style chicken, cruffles,  
maple butter, chipotle mayo, slaw 18  
*suggested pairing: Seachange Death Wave Mexican Lager 7*

### BRISKET BENNY dine-in only

braised brisket, brisket demi, tomato, hollandaise,  
wedges, two poached eggs, English muffin 22  
*suggested pairing: Concerto Lambrusco 10*

### BREAKFAST SANDWICH \*

bacon, fried egg, mozzarella, tomato,  
chipotle mayo, milk bun 6

### VEGETARIAN SANDWICH \*\*

avocado, egg, mozzarella, tomato,  
seasonal greens, chipotle mayo, milk bun 7  
+ 2pc. bacon 2

### MORNING POUTINE \*\*

hashbrowns, mozza, hollandaise, 63° egg 12

### RASPBERRY LYCHEE POWER BOWL \*\*

lychee rose water yogurt, raspberry coconut cream,  
hemp seeds, chia seeds, sunflower seeds,  
lychee, raspberries, milk crumb 9  
*suggested pairing: Matcha Latte 5.75*

### FRENCH TOAST \*

cinnamon toast french toast, maple butter,  
raspberry coulis, cinnamon chantilly 14  
*suggested pairing: Coffee Negroni 15*

### HASHBOWL \*\*

hashbrowns, pico de gallo, avocado,  
hollandaise, poached egg 14

### BEET SALAD \*\*

whipped ricotta, roasted beets, arugula, walnuts,  
champagne vinaigrette 13  
*suggested pairing: Broken Spoke Cider 9*

### GREENS SALAD \*\*

arugula, radish coins, raspberries, pistachios,  
lemon vinaigrette 13  
*suggested pairing: Seachange "The Wolf" Hazy Pale Ale 8*

### LAST SCRAMMY dine-in only \*\*

three scrambled eggs, toast 8

## SIDES

½ AVOCADO 3

SALAD 4

HASHBROWNS 4

WEDGES 5

EGG 2

4 pc. BACON 3

TAIWANESE CHICKEN 6

## DESSERTS

### ESPRESSO BROWNIE \*\*

layered brownie, salted caramel ganache, dark chocolate  
espresso ganache, espresso beans 7  
*suggested drink pairing: Taylor Fladgate 20.yr. Tawny Port 14*

### PANDAN PROFITEROLE \*

choux puff, milk chocolate feuilletine crunch, pandan diplomat  
cream, chantilly cream, salted caramel ganache 7  
*suggested drink pairing: Blueberry Tea 11*

### BANANOFFEE CRÊPE CAKE \*

white chocolate diplomat cream, caramelized banana cream,  
coffee ganache 7  
*suggested drink pairing: Cambria Chardonnay 11*

### FRUIT TART \*

vanilla white chocolate tart shell, cassis basil jam,  
citrus curd, seasonal fruit, fruit glaze 7  
*suggested drink pairing: Last Word 13*

### MANGO LIME COLADA

puff pastry, mango lime mousse, coconut macaroon,  
coconut meringue 7  
*suggested drink pairing: Amaretto Sour 13*



*please share any dietary restrictions or allergies with us upon ordering*