

SOUP & SALAD

BOWL OF SOUP
vegan before the garnish. 7

SMOKED TROUT & BEET SALAD
red onion, pumpkin seed, chèvre, arugula. 13

COBB SALAD
chicken, egg, bacon, pear,
avocado, pickled red onion, arugula,
blue cheese buttermilk dressing. 14

UN-SAVOURY

FRENCH TOAST & FOIE GRAS
bacon, date, almond, fruit, maple. 19

BELGIAN WAFFLES
lemon cream, fruit, maple. 11

GRANOLA
BOWL
fruit, maple, yogurt (or almond milk). 8

DRINKS

2.75 BOTTOMLESS COFFEE
3 ESPRESSO / AMERICANO
3.25 BENCHMARK FULL LEAF TEA
3.5 LATTE / CAPPUCINO
3.5 MEXICAN COCA-COLA / SODA POP
4 FRESH JUICE / BIG LATTE
7 HIBISCUS SHANDY / PINT OF BEER
8 ITALIAN MIMOSA
9 THE CAESAR



EGGS

SERVED WITH GREENS & POTATO RÖSTI

EGGS FEDERAL
poached eggs, mushroom tarragon cream,
bacon (or kale), english muffin. 14

GOLD STANDARD SANDWICH
scrambled egg, bacon (or kale), cheddar,
pickles, hot sauce, aioli, english muffin. 10

STEAK & EGGS
flat iron, over-easy, blue cheese,
caramelized onion, toast. 17

VEGETARIAN OMELETTE
seasonal veggies and goat cheese,
served with toast. 12 or 13 with ham

SCRAMBLED EGGS
cheesy eggs, sausage (or avocado), toast. 9



DINNER & DRINKS

TUESDAY - SUNDAY
6PM - 11PM

SANDWICHES

SERVED WITH GREENS & POTATO RÖSTI

CUBANO
roast pork, cheddar, ham, avocado,
mustard, pickles, aioli, sourdough. 14

FOUR GUYS BURGER
griddle-smashed beef, bacon, pickles,
american cheese, caramelized onion,
lettuce, mustard, special sauce. 14

SMOKED TROUT PLATE
smoked trout, cheddar scone, capers,
cucumber, poached egg, lemon cream. 14

CURRY CHICKEN
chicken, chutney, curry aioli, pear,
arugula, sourdough. 12

GRILLED CHEESE
cheddar, pickled red onion,
house-made ketchup. 10 or 11 with Bacon

SIDES

MAPLE SYRUP 1
SIDE AVOCADO 2
TOAST / POTATO RÖSTI 2.5
TWO EGGS ANY STYLE 2.75
GRAPEFRUIT & BROWN SUGAR 3
SAUSAGE / BACON / HAM 3.5
SWEET SCONE, JAM & LEMON CREAM 4
SMOKED TROUT 4.5
HALF ORDER OF WAFFLES 6

BRUNCH COCKTAILS

EVERYDAY FROM 11AM

HIBISCUS SHANDY
white-pop syrup, steam whistle, hibiscus

ITALIAN MIMOSA
orange or grapefruit juice, campari .25oz, sparkling 3oz

WATERMELON-RHUBARB MIMOSA
watermelon lemonade, rhubarb liqueur .25oz, cava 3oz

THE CAESAR
vodka, gin, or tequila 1.5oz

WATERMELON MINT JULEP
mint, watermelon lemonade, bourbon 1.5oz

MICHELADA
ace hill, maggi, walter, lime, pickled onion

ELDERFLOWER BELLINI
peach shrub, elderflower liqueur .25oz, cava 3oz

APEROL SPRITZ
aperol 1.5oz, cava 4oz, lime

CAIPIRINHA, LLB
leblon cachaça 1.5oz, angostura, lime, white pop

SIXTEEN RUM
antica vermouth 1oz, havana club 3 year 1oz, crodino

PAIR OF PEAR BOILERMAKERS

CIDER

KW CRAFT CIDER ON TAP
7 seasonal - Kitchener-Waterloo 500ml
SPIRIT TREE HOPPED APPLE
8 hoppy - Caledon, Ontario 355ml
SPIRIT TREE HARD PEAR
10 balanced - Caledon, Ontario 355ml
COAT-ALBRET
9 funky - Bretagne, France 5oz / 750ml 7 / 30
GÉRARD MAEYAERT POIRÉ
12 ripe - Bretagne, France 750ml

SODA POP

11 HOUSE WHITE POP 500ml
citrus, ginger 3.5
10 HOUSE ROOT BEER 500ml
sassafras, sarsaparilla, birch 3.5
12 MEXICAN COCA-COLA 355ml
glass bottle, real sugar 3.5
12 CRODINO 295ml
sparkling aperitivo 3.5
13 PRIME MATE 341ml
yerba mate soda 15

CRAFT BEER

ON TAP 20oz
7 STEAM WHISTLE PILSNER 7
7 MCAUSLAN ST-AMBROISE SEASONAL 7
7 OAST HOUSE BARNRAISER 7
MP SEASONAL IPA TAP
8 KW SEASONAL APPLE CIDER 8
BOTTLES & CANS
7 ACE HILL PILSNER 473ML 4.9% 7
5-5 BEAU'S LUGTREAD LAGERED ALE 355ML 5% 5-5
MP BLOOD BROTHERS SEASONAL MP
7 BOSHUNG NORTH COUNTRY 473ML 5% 7
18 BROOKLYN SORACHI ACE 750ML 7.6% 18
MP BURDOCK SEASONAL MP
7 COLLECTIVE ARTS GOSE 473ML 5.2% 7
14 GEUZE MARIAGE PAREAIT 375ML 8% 14
19 OAST HOUSE BIER DE GARDE 750ML 7% 19
21 RODENBACH 2013 SOUR RED ALE 750ML 6% 21
8 RODENBACH ROSSO FRUIT BEER 250ML 4% 8
7 STEIGL GRAPEFRUIT RADLER 500ML 2.5% 7
7 SWEETGRASS GOLDEN ALE 473ML 4.9% 7
7 WOODHOUSE LAGER 473ML 5% 7
7 WOODHOUSE STOUT 473ML 4.7% 7

FULL LINEUP ON BAR SHELF

DINNER & DRINKS

5 TUESDAY - SUNDAY 6PM - 11PM