

## 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, chimichurri, 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 CLUB MATE 500ml  
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%

5.5 BEAU'S LUGTREAD LAGERED ALE 355ML 5%

7 BLACK BELLOWS WHITE 473ML 5%

MP BLOOD BROTHERS SEASONAL

7 BOSHUNG NORTH COUNTRY 473ML 5%

18 BROOKLYN SORACHI ACE 750ML 7.6%

MP BURDOCK SEASONAL

7 COLLECTIVE ARTS GOSE 473ML 5.2%

14 GEUZE MARIAGE PAREFAIT 375ML 8%

19 OAST HOUSE BIER DE GARDE 750ML 7%

2.1 RODENBACH 2013 SOUR RED ALE 750ML 6%

8 RODENBACH ROSSO FRUIT BEER 250ML 4%

7 STEIGL GRAPEFRUIT RADLER 500ML 2.5%

7 SWEETGRASS GOLDEN ALE 473ML 4.9%

7 WOODHOUSE LAGER 473ML 5%

7 WOODHOUSE STOUT 473ML 4.7%

FULL LINEUP ON BAR SHELF

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TUESDAY - SUNDAY 6PM - 11PM