



FROM AUGUST 13TH TO 30TH

Beverages

COFFEE, TEA, ESPRESSO, LATTES

Please see the COFFEE MENU at the bar

HOUSE ICED BEVERAGES

MEDIUM \$4.25 LARGE \$5

Iced Lavender Lemonade
Iced Black Tea Lemonade
Iced Green Tea Lemonade

SPECIALTY SODAS \$5.5

County Bounty Lavender, Lemon, & Herb
County Bounty Rhubarb & Citrus Peel
County Bounty Cherry & Vanilla
Jarritos Mexican Cola (**BOTTLE**)
Fever Tree Tonic

CLASSIC SODAS - 355ML

Coca Cola, Ginger Ale, Sprite **\$2.5**
Fanta (**475ML**), Perrier **\$4**

NON-ALCOHOL BEER \$7

Blue Moon Belgian White

HOUSE NON-ALC COCKTAILS \$11

Pink Grapefruit & Rosemary Paloma
Cucumber Lime Mint Spritz

SMOOTHIES - 14oz

MANGO LASSI \$7.5

mango, yogourt, maple syrup, OJ, cardamom

KEY LIME \$7.5

banana, lime, OJ, avocado, yogourt, honey

Ready Made

CAESAR SALAD

SMALL \$11 LARGE \$17

romaine lettuce, fresh parmesan, house dressing, popcorn capers, croutons, crispy halloumi bits > **ADD CHICKEN \$4**

BEET & TOMATO SALAD \$12

beet wedges, tomato, goat cheese, tahini lemon vinaigrette, fresh mint & basil, pistachio.

CHICKEN CAESAR SALAD WRAP \$12

grilled chicken, romaine, fresh parmesan, house dressing, popcorn capers, flour tortilla

TEMPEH VEGGIE WRAP \$11

grilled garlic tempeh, avocado, cheddar, kimchi, romaine lettuce, sriracha mayo, flour tortilla

HOT FOOD

FRESH CUT FRIES

SMALL \$4 LARGE \$7

with ketchup and/or garlic aioli

SWEET POTATO FRIES

SMALL \$5.5 LARGE \$8

with ketchup and/or garlic aioli

GRILLED CHEESE \$11

ciabatta bread, aged Ontario cheddar, swiss, side house coleslaw

POUTINE \$12

fries, mushroom gravy, cheese curds

KIMCHI POUTINE \$14

fries, kimchi, mushroom gravy, cheese curds, green onion, sour cream drizzle

POLISH SAUSAGE \$12

brioche bun, sauerkraut, sour cream dijon, side house coleslaw > add fried jalapeño