

Breakfast

available until 11:30am

PRAIRIE BREAKFAST – 12

bacon or sausage, eggs, hash browns, and toast

EGGS BENEDICT – 17

2 poached eggs, choice of smoked beef or veggie (kale, tomatoes, and mushrooms), on potato latkes with hollandaise, a small fruit cup and toast

FRENCH TOAST – 12

[V] bourbon peaches, blueberries, maple syrup, whipped cream

PEROGIES & EGG – 14

perogies tossed in butter and fried onions, kielbasa sausage, sour cream, and a sunny side-up egg

Smaller Plates

MIXED GREEN SALAD – 10

crisp mixed lettuce, tomato, onion, red cabbage, herb vinaigrette

KALE CAESAR SALAD – 10

kale & romaine, creamy roasted garlic dressing, Parmesan, croutons

BEET SALAD – 12

[GF] roasted beets, crumbled feta, caramelized shallot vinaigrette, crispy capocollo, frisee

CHICKEN WINGS – 12

maple chili, buffalo, salt & pepper, or BBQ

HUMMUS & FLATBREAD – 12

[V] made with local garbanzo beans, harissa, cucumbers, tomatoes and flatbread

BEET FRITTERS – 14

[V] six beet fritters on orange fennel slaw, toasted hemp seeds, & balsamic glaze

Larger Plates

Sandwiches & Burgers served with a choice of house cut fries, salad, or soup of the day.
Gluten Free bread available for \$1.00

VEGGIE SANDWICH – 15

[V] grilled zucchini, red onion, Portobello mushrooms, tomato, roasted red pepper aioli, gruyere cheese

RUEBEN SANDWICH – 16

corned beef, marble rye, Swiss cheese, Russian dressing and sauerkraut

SMASH BURGER – 16

smashed patties with American cheese, red onions, lettuce, tomato, pickles, and mayo

HOT FRIED CHICKEN SANDWICH – 16

Nashville-style fried chicken on a brioche bun, shredded lettuce, dill pickles and mayo

PICKEREL FISH & CHIPS – 16

Winnipeg hot tempura or regular tempura batter-fried pickerel, tartar sauce, and coleslaw

Cocktails

RUM SWIZZLE – 10

Goslings Black Rum, Amber Rum, orange, pineapple and cherry juice

BELLINI – 10

Peach liqueur, Cassis, White wine, peach juice & soda

GRAPEFRUIT SPRTIZER – 10

Tequila, St. Germaine, Dry Vermouth, grapefruit juice and soda

HONEY PEACH FIZZ – 11

Jack Daniels, Peach liqueur, honey, mint, peach juice, lemonade, soda

BLUE COSMOPOLITAN – 10

Vodka, Blue Curacao and white cranberry juice

PARISIAN – 11

Hendricks gin, St. Germaine, Prosecco, lemonade and tonic water

Mocktails

(all mocktails can be made into cocktails for 9.5)

RASPBERRY LIME – 3.5

STRAWBERRY PEACH – 3.5

BLUEBERRY LEMONADE – 3.5

Wine

(5 oz – 9 9 oz – 14 Bottle - 38)

RED

MERLOT, St. Martin – France

MALBEC, Centenario - Argentina

CABERNET, Pepperwood Grove - California

GARNACHA/TEMPRANILLO, Don Ramon- Spain

ROSE, St. Martin – France

WHITE

PINOT GRIGIO, Il Padrino – Italy

SAUVIGNON BLANC, Yali Wild Swan – Chile

CHARDONNAY, Oakbank – Australia

PROSECCO, Bollicini Frizzante - Italy

Sangria - Red, White, or Rose

Glass – 9.5 Pitcher – 25

Beer

LOCAL (473mL)

Winnipeg Brew Works, Pilsner – 8.5

Torque, Helles Wheat Lager – 8.5

Farmery, Lager – 8.5

Brasserie La Shoppe, Pale Ale – 8.5

Sookrams, Desert Island IPA – 9

Barn Hammer, Witbier – 9

One Great City, Queens Best Bitter – 9

Nonsuch, La Moliere Pilsner – 9

Stone Angel, Irish Red Ale - 9

OTHER FAVOURITES

Budweiser – 6.5

Bud Light – 6.5

MGD – 6.5

Heineken – 7

Steam Whistle - 7

Corona – 7

Erdinger (non-alcoholic) - 5

One Great City, Blood Orange Seltzer – 8.5