

Breakfast - available until 1:00

PRAIRIE BREAKFAST – 14

bacon or sausage, eggs, hash browns, and toast

PEROGIES & EGG – 15

perogies tossed in butter and fried onions,
kielbasa sausage, sour cream, and choice of egg

FRENCH TOAST – 14

[V] bourbon peaches, blueberries, whip cream

BREAKFAST SKILLET - 16

Ask your server for today's skillet

EGGS BENEDICT - 17

2 poached eggs on focaccia with hollandaise, a
small fruit cup, hash browns. Choice of....

Bacon

Pork belly

Smoked goldeye

Veggie

Smaller Plates

DAY SOUP CUP – 5 BOWL – 8

ask your server for today's selection

MIXED GREEN SALAD – 10

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

ONION & GOAT CHEESE DIP – 15

caramelized onions mixed with a creamy goat
cheese and served with flat bread

CHICKEN WINGS (12) – 16

maple chili, buffalo, salt & pepper, or BBQ

SOUP AND SALAD – 14

mixed green or caesar salad with a cup of soup

KALE CAESAR SALAD – 10

kale & romaine, roasted garlic dressing, crouton

BEET SALAD – 14

[GF] beets, apples, feta, shallot vinaigrette,
pumpkin seeds, capocollo, mixed greens

BEET FRITTERS – 14

[V] six beet fritters on orange fennel slaw &
balsamic glaze

Larger Plates

Sandwiches & Burgers served with a choice of house cut fries, salad, or soup of the day.
Substitute sweet potato fries \$2.00, onion rings \$3.00, or beet salad \$3.00

SMASH BURGER – 18

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

RUEBEN SANDWICH – 18

corned beef, marbled rye, swiss cheese, russian
dressing and sauerkraut

GRILLED CHEESE SANDWICH – 16

american cheddar, swiss cheese, caramelized
onions, tomatoes, and bacon

STEAK MELT - 19

thinly sliced prime rib and roast beef with
caramelized onions, mushrooms, swiss cheese,
served on french bread with a red wine gravy

HOT FRIED CHICKEN SANDWICH – 18

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

VEGGIE SANDWICH – 17

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

PICKEREL FISH & CHIPS – 19

Winnipeg tempura batter-fried pickerel, tartar
sauce, and coleslaw

Cocktails

BELLINI – 10

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

BLUE ISLAND – 10

Malibu rum, blue curacao, pineapple juice, 7-up

HENDRICKS & HONEYDEW – 11

Hendricks gin, pear juice, honeydew, tonic

GRAPEFRUIT NEGRONI – 11

gin, campari, sweet vermouth, grapefruit juice

WHITE COSMOPOLITAN – 10

Limoncello, Cointreau, white cranberry juice, pear juice, bitters

BRAMBLE – 10

gin, cassis, lemon, soda, blackberry

DARK & STORMY – 10

Goslings dark rum, ginger beer and lime

BOURBON SOMETHING - 11

Buillet bourbon, guava juice, lime, soda

San Pellegrino 3.5

LEMON

ORANGE

POMEGRANATE

Mocktails 3.5

(all mocktails can be made into cocktails)

BLUEBERRY LEMONADE

POMEGRANATE LIME

STRAWBERRY CREAM SODA

Wine

(5 oz – 9.5 9 oz – 14.5 Bottle - 39)

RED

MERLOT, *St. Martin – France*

MALBEC, *Centenario - Argentina*

CABERNET, *Oakbank - Australia*

GARNACHA/TEMPRANILLO, *Don Ramon, Spain*

WHITE

PINOT GRIGIO, *Il Padrino – Italy*

SAUVIGNON BLANC, *Yali – Chile*

CHARDONNAY, *Oakbank – Australia*

CAVA, *Codorniu - Spain*

Sangria - Red, White, Rose or Sparkling Glass – 10 Pitcher - 27

Beer

Draft 8.5 1919 Belgian Ale

TransCanada Arrow IPA

LOCAL (473mL)

Winnipeg Brew Works, Pilsner – 9

Torque, Blonde Ale – 9

Little Scrapper, IPA – 9

Brasserie La Shoppe, Pale Ale – 9

Kilter Vintage Pilsner – 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

Corona - 7

Heineken – 7

Steam Whistle - 7

Guinness - 8.5

Erdinger (non-alcoholic) - 5



Drink Menu

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