

## **BRUNCH**

### **EGGS**

**-your choice of herbed potatoes, salad  
or both**

Cheesy Scrambled Eggs served with toast \$15

Omelette with aged Cheddar and chives.  
served with toast \$15

Poached eggs in a spicy tomato sauce served  
with toast \$15

Mediterranean soft boiled egg breakfast plate \$15

### **SANDWICHES**

**-your choice of herbed potatoes, salad  
or both**

Burrata on foccacia with arugula, semi dried  
tomatoes, basil pesto, and balsamic agrodolce \$18

Beef Birria Torta with Oaxacan cheese, avocado,  
cilantro and pickled onions, served with a side of  
beef bouillon \$18

Torta Cochinitas Pibil with Oaxacan cheese,  
avocado, cilantro and pickled onions \$18

### **SWEET**

Lemon Blueberry ricotta pancakes with crème  
fraiche and maple syrup \$ 15

## SEASONAL COCKTAILS

### **YUZU GIMLET \$15**

2oz Dillon's Gin, yuzu syrup and  
lime juice

### **SOUR CHERRY SWEET TEA \$16**

1.5oz Forty Creek Barrel Select Whiskey,  
Amaretto, sour cherry juice, lemon and  
cold brew black tea

### **PEACH RASPBERRY SANGRIA \$15**

Ontario Rosé, peach schnapps, fresh  
peach and raspberry

### **SPICY STRAWBERRY MARGARITA \$17**

2oz Tequila Blanco, strawberry  
agave syrup, lime and jalapeño

### **MICHELADA \$14**

Clamato, Worcestershire, Tabasco, lime  
and a Sol beer  
+\$8 shot of vodka or tequila

### **WATERMELON ELDERFLOWER SPRITZ \$16**

Fresh watermelon juice, St Germain, lime  
and Prosecco

### **NON-ALCOHOLIC SANGRIA \$10**