

FOOD MENU

BERRY SMOOTHIE PARFAIT VG	\$10	HUEVOS RANCHEROS WRAP GF	\$18
Layered coconut yogurt, granola, pumpkin seeds, and fresh seasonal berries in a parfait cup.		Poached eggs, black beans, guacamole, fresh cheese, and heirloom tomato salsa, served on corn tortillas.	
BANANA BREAD FRENCH TOAST	\$18	SMOKED SALMON & AVOCADO TOAST	\$18
Banana bread and cinnamon, served with macerated berries and whipped cream.		Smoked salmon, avocado, poached eggs, and arugula, on sourdough bread.	
CLASSIC EGGS BENNY	\$14	BREAKFAST POUTINE	\$15
Poached eggs, peameal bacon, and Hollandaise, on a toasted English muffin.		Home fries, bacon bits, cheese curds, Hollandaise, and green onions.	
AÇAI BERRY SMOOTHIE BOWL	\$16	GRUYÈRE MUSHROOM TOAST	\$18
Açai berries, granola, toasted coconut, banana, and pumpkin seeds.		Wild mushroom ragu, poached eggs, and cave-aged Gruyère, on toasted sourdough.	
ASSORTED \$4 SWEET PASTRIES	.50	ASSORTED \$5	5.25

VG = VEGAN GF = GLUTEN FRIENDLY





DRINK MENU

HOT BREWS

FLAT WHITE	\$4.25	MOCHA	\$6.20
AMERICANO	\$4.10	CHACHALATE HOT CHOCOLATE	\$6
ESPRESSO	\$2.60		
CORTADO	\$4.50	MATCHA TEA CEREMONIAL GRADE °	\$4.50
CAPPUCCINO	\$4.60	GENUINE TEA	\$3.60
LATTE	\$4.60	Assam Breakfast ^o , Earl Grey, Moringa Mint ^o , Premium Jasmin	,
MACCHIATO	\$3.60		

COLD DRINKS

ASSORTED	\$4.50	ASSORTED	\$4
SOFT DRINKS		JUICES	

O = ORGANIC

