

SNAKES & LATTES

— Annex —

\$ **6** PLAY ALL YOU WANT

SOUP & SANDWICHES

All sandwiches served with a side of greens
Try a daily soup and any sandwich for \$15

Daily Soup 6

Ask your server for today's selection

The Reuben 12

Sliced corned beef, Swiss cheese, sauerkraut, and Thousand Islands dressing on rye bread

Pressed Coppa 12

Sliced Black Forest ham, vegan pesto, sautéed kale, garlic butter, and Havarti on sourdough

Forager Sandwich 12

Trio of roasted mushrooms, tempeh, sautéed kale, roasted onions, and fresh mushroom mayo on a vegan bun

Grilled Cheese 9

Cheddar, Havarti and garlic butter on sourdough

Ultimate Grilled Cheese 12

Cheddar, Havarti, sun-dried tomato pesto, and your choice of bacon or roasted chicken on sourdough

SALADS

Roasted Pear and Goat Cheese Salad 9

Oven roasted pears, crumbled goat cheese, toasted sunflower seeds, and mixed greens with a balsamic reduction

Classic Caesar Salad 8

Crisp romaine, fresh croutons, shaved parmesan cheese, and crunchy bacon tossed with our house dressing

HEARTY FARE

Classic Mac and Cheese 9

House-made three cheese sauce, and butter panko crust

Vegan Mac and Cheese 9

Vegan cheese sauce, and panko crust

Butter Chicken Pot Pie 12

Slow simmered butter chicken, egg washed puff pastry, and a side of naan (+2 for a side of greens)

Braised Beef Pot Pie 12

Roasted braised beef with root vegetables, egg washed puff pastry, and a side of naan (+2 for a side of greens)

TO SHARE

Great for 2 or more

Cheese Quesadilla 8

With guacamole, fresh pico de gallo, sour cream - add chicken +3

Chips and Dip 8

Tortilla chips, guacamole, fresh pico de gallo, sour cream, and lime

Naan and Hummus 8

Naan, roasted red pepper hummus, and garlic hummus

SNACKS

Mixed Candy Bowl 5

Gummies, gummies, gummies!

Popped Corn 6

With dill pickle / ketchup / salt & vinegar / vegan cheddar seasoning

Veggie Straws 4

Chips made from potato, spinach, and tomato
Add vegan Sriracha mayo +1

ADD-ONS

+ 1⁵⁰ - Add tempeh

+ 2 - Add bacon

+ 3 - Add roasted chicken

+ 1 - Vegan Sriracha mayo

MILKSHAKES 5

Chocolate or Vanilla

+0⁵⁰ Banana / Blueberry / Mango / Orange / Oreo
Peach / Raspberry / Strawberry

+1 Caramel / Chai / Coffee / Peppermint

+4 Brownie / Crème Brûlée

SMOOTHIES 1 JUICE + 1 FRUIT 4⁷⁵

Juices - Orange / Mango / Peach / Pear / Almond Milk (+1)

Fruits - Strawberry / Raspberry / Blueberry / Banana

+0⁵⁰ Per additional fruit

SOFT DRINKS & JUICE 2

Pepsi / Diet Pepsi / 7up / Ginger Ale / Brisk Iced Tea
Orange / Peach / Mango / Pear

ITALIAN SODAS 3

Mix and match - create your own flavour

Black Cherry / Lime / Passion Fruit /

Pomegranate / Strawberry / Peach

DESSERTS

Daily Baked Goods 2+

Ask your server!

Seasonal Crème Brûlée 6

Rotating Dessert MP

Ask you server, it's always delicious!

Brownie 8

Our homemade brownie, covered in chocolate sauce, ice cream, and topped with whipped cream

Waffle 8

Buttermilk waffle with a scoop of ice cream, covered in your favourite choice of topping: Strawberry, Blueberry, Raspberry, Chocolate, Caramel

☾ = available late ✓ = vegan ♻️ = vegetarian

All products may contain trace gluten and nuts



DRAUGHT BEER • \$7⁵⁰

(16oz)

Mill St x Snakes & Lattes Secret Alliance - Oat Cream Ale
 Mill St Organic - Light Lager
 Beau's Lug-Tread - Lagered Ale
 Collective Arts Rhyme & Reason - Extra Pale Ale
 Brasseurs RJ Cheval Blanc - Witbier
 Unibroue Fin du Monde - Belgian Tripel
 Ace Hill - Pilsner
 Halo Rotating Pale Ale - Ask your server!
 Mill St West Coast IPA - IPA
 St-Ambroise Oatmeal Stout - Oatmeal Stout
 Left Field Eephus - Oatmeal Brown Ale
 Brickworks Batch 1904 - Dry Cider

CANS • \$7⁷⁵

(473ml)

Side Launch Wheat - Hefeweizen - 5.3%
 St-Ambroise Apricot Wheat - Fruit Beer - 5.0%
 Collective Arts Prophets & Nomads - Sour - 4.5%
 Mill St 100th Meridian - Amber Lager - 5.0%
 Woodhouse Lager - Amber Lager - 5.0%
 Collective Arts State of Mind - Session IPA - 4.4%
 Mill St Welter Weight - Session IPA - 4.8%
 Oast House Barn Raiser - Country Ale - 5.0%
 Mill St Tankhouse - American Pale Ale - 5.2%
 Clifford Pinball Wizard - American Pale Ale - 5.7%
 Central City Red Racer IPA - IPA - 6.5%
 Shallow Beer Snob - Belgian Rye Ale - 6.0%
 Collective Arts Stranger Than Fiction - Porter - 5.5%
 Duxbury Tilted Barn - Dry Hopped Cider - 6.5%
 Brickworks Queen Street 501 - Semi-sweet Cider - 5.0%
 Pommies Farmhouse Cider - Farmhouse Cider - 6.0%
 Spirit Tree Draught Cider - Off-dry Cider - 6.5%



COCKTAILS



Patchwork 10
 Bourbon, Domaine de Canton, vanilla syrup,
 mulled cider, cinnamon, bitters, (1.5oz)



Kanpai 12
 Shochu, lemon, orange, winter syrup,
 red wine float, star anise, (2.5oz)



Dead of Winter 12
 Cutty Sark, Averna, mulled cider, lemon, winter syrup,
 cinnamon, star anise, Laphroaig mist, bitters, (2oz)



Ginger Smash Up 12
 Rye, Fernet Branca, ginger beer, lime,
 demerara, mint, orange, bitters, (2oz)

MIXED DRINKS 6/10

Pinnacle - Vodka
Beefeater - Gin
Hornitos - Tequila
Brugal Anejo - Rum
Sailor Jerry - Spiced Rum
Canadian Club - Canadian Whiskey
Jim Beam - Bourbon
2 Gingers - Irish Whiskey
Teacher's - Blended Scotch

WINE

Malbec - Black River- Argentina 8/40
Cabernet Sauvignon - Echeverria - Chile 8/40
Sparkling - Nicholas Pearce Ward 5 - Prince Edward County 9/45
Riesling - Tawse - Niagara 8/40
Pinot Grigio - Bertiole - Italy 8/40

Taxes not included
 18% gratuity applied to groups of 6 or more
 Split bills offered to groups of 9 or fewer

CAFÉ



Latte 4
 +1 Vanilla / Hazelnut / Peppermint / Salted Caramel

Nutella Latte 5⁵⁰

Chai Latte 5⁵⁰

Americano 2⁵⁰

Flat White 3⁵⁰

Cappuccino 3⁵⁰

Mocha 5

Hot Chocolate 3⁷⁵
 +1 Vanilla / Hazelnut / Peppermint / Salted Caramel

Espresso 2⁵⁰
 Propeller's Turbo espresso - Decaf available

Drip Coffee 2 / 3 ☾
 Propeller's sustainable and direct trade dark roast

Tea 3
Black - Heavenly Cream (Earl Grey) / Signature Black
Green - Grand Gen Mai Cha / Classic Green
Herbal - Citron Calm (chamomile) / Marrakesh Mint
 Vanilla Bean Rooibos
Oolong - Oolong Crème

Sparkling Water 2⁵⁰

Soft Drinks 2
 Pepsi / Diet Pepsi / 7up / Ginger Ale / Brisk Iced Tea

Daily Baked Goods 2+ ☾
 Ask your server!

+0⁵⁰ Add fresh whipped cream to any drink
 +4⁵⁰ to make your coffee special
wifi: Snakes&Lattes Public, password: 600bloor