

## SANDWICHES

All sandwiches served with a side of greens

### The BFG 11 ✓

Avocado, sliced tomato, sprouts, pickled onion, cucumber, and vegan herb mayo on multigrain bread

### The Reuben 12

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

### Forager Sandwich 12 ✓

Roasted mushrooms, smokey teriyaki tofu, sautéed kale, roasted onions, and fresh mushroom mayo on a vegan brioche

### Grilled Cheese 9

Cheddar, Havarti and garlic butter on multigrain bread

### Chicken Bacon Melt 13

Roasted chicken, bacon, Havarti, cheddar, and sun-dried tomato pesto on multigrain bread

## SALADS

### Soba Noodle Salad 9 ✓

Marinated soba noodles, carrot, cucumber, scallions, and sesame seeds tossed in a house-made sweet chilli ginger dressing  
Add teriyaki tofu +\$3

### Greek Salad 9

Chopped romaine, red peppers, onions, olives, feta cheese, cucumber, and cherry tomatoes with a Greek vinaigrette  
Add chicken +\$3

### Classic Caesar Salad 8

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

## GET COMFY

### 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

### Quiche 9

Daily meat or vegetarian features, served with a side of greens  
Ask your server for today's offerings!

## TO SHARE

### Cheese Quesadilla 9

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

### Cream Cheese Dip 9

Cream cheese dip topped with sun-dried tomato pesto, served with seasoned tortilla chips

### 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 4 each OR pick three for 10

### Mixed Gummies

### Trail Mix

### House Party Mix

### Veggie Straws

### Seasoned Popped Corn

Dill pickle / ketchup / salt & vinegar / vegan cheddar

## ADD-ONS

+ 3 - Add teriyaki tofu

+ 2 - Add bacon

+ 3 - Add roasted chicken

+ 1 - Vegan Sriracha mayo

## MILKSHAKES 5

Chocolate or Vanilla

+0<sup>50</sup> Banana / Blueberry / Mango / Orange

Peach / Pear / Raspberry / Strawberry / Oreo

+1 Caramel / Chai / Coffee / Peppermint

+4 Brownie / Crème Brûlée

## SMOOTHIES 1 JUICE + 1 FRUIT 4<sup>75</sup>

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

Fruits – Strawberry / Raspberry / Blueberry / Banana

+0<sup>50</sup> 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!

### Affogato 4<sup>50</sup>

Scoop of vanilla ice cream and Propeller's Turbo espresso

### Seasonal Crème Brûlée 6

### 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 • \$7<sup>50</sup>

16oz

- Mill St 100th Meridian - Amber Lager
- Mill St Organic - Light Lager
- Beau's Lug-Tread - Lagered Ale
- Collective Arts Rhyme & Reason - Extra Pale Ale
- St-Ambroise Apricot Wheat - Fruit Beer
- 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
- Left Field Eephus - Oatmeal Brown Ale
- Brickworks Batch 1904 - Dry Cider

## CANS • \$7<sup>75</sup>

473mL - ✓ are \$5<sup>50</sup> on Tall Can Tuesday

- Side Launch Wheat - Hefeweizen - 5.3%
- Collective Arts Prophets & Nomads - Sour - 4.5%
- Cameron's Ambar Red Ale - Red Ale - 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% ✓
- Mill St Tankhouse - American Pale Ale - 5.2% ✓
- Mill St Cobblestone Stout - Stout - 4.2% ✓
- Collective Arts Stranger Than Fiction - Porter - 5.5%
- Shiny Pinot Cider - Cider with Pinot Noir - 6.5%
- 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 - 6.0%



## COCKTAILS



**Karuba Sour** 12  
Pisco, strawberry, vanilla, lemon, lemongrass syrup, aquafaba, pink peppercorn, bitters, (1.5oz)



**Doctor Lucky** 11  
Gin, St-Germain, lemon, lime, simple syrup, celery, (1.5oz)



**Peach Smash Up** 13  
Bourbon, Campari, sparkling wine, peach, peach syrup, lemon, mint, (3.5oz)



**Pingo Pingo** 13  
Tromba Blanco, Triple Sec, Ancho Reyes, charred pineapple syrup, lime, cucumber, salt, bitters, (2oz)

## SPIRITS 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** 5<sup>50</sup>

**Chai Latte** 5<sup>50</sup>

**Americano** 2<sup>50</sup>

**Flat White** 3<sup>50</sup>

**Cappuccino** 3<sup>50</sup>

**Mocha** 5

**Hot Chocolate** 3<sup>75</sup>  
+1 Vanilla / Hazelnut / Peppermint / Salted Caramel

**Espresso** 2<sup>50</sup>  
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** 2<sup>50</sup>

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

**Daily Baked Goods** 2+ ☾  
Ask your server!

+0<sup>50</sup> Add fresh whipped cream to any drink  
+4<sup>50</sup> to make your coffee special  
**wifi:** Snakes&Lattes Public, password: 600bloor