

\$ **6** PLAY ALL YOU WANT



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

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 ♻️

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

ADD-ONS

+ 3 - Add teriyaki tofu

+ 2 - Add bacon

+ 3 - Add roasted chicken

+ 1 - Vegan Sriracha mayo

MILKSHAKES 5 ☾

Chocolate or Vanilla

+0⁵⁰ Banana / Blueberry / Mango / Orange

Peach / Pear / Raspberry / Strawberry / Oreo

+1 Caramel / Chai / Coffee / Peppermint / Pumpkin Spice

+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!

Affogato 4⁵⁰

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 • \$7⁵⁰

16oz

- Mill St Organic - Light Lager
- Beau's Lug-Tread - Lageder Ale
- Mill St 100th Meridian - Amber Lager
- 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 Tap - Ask your server!
- Mill St West Coast IPA - IPA
- Left Field Eephus - Oatmeal Brown Ale
- Brickworks Batch 1904 - Dry Cider

CANS • \$7⁷⁵

473mL - ✓ are \$5⁵⁰ on Tall Can Tuesday

- Side Launch Wheat - Hefeweizen - 5.3%
- Calabogie Hopped Up on Pils - Pilsner - 4.7%
- Collective Arts Prophets & Nomads - Sour - 4.5%
- Cameron's Ambeared Red Ale - Red Ale - 5.0%
- Woodhouse Lager - Amber Lager - 5.0%
- Calabogie Boogeyman - IIPA - 7.2%
- Collective Arts State of Mind - Session IPA - 4.4%
- 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 Plata - Tequila
- Brugal Anejo - Rum
- Sailor Jerry - Spiced Rum
- Canadian Club - Canadian Whiskey
- Jim Beam - Bourbon
- 2 Gingers - Irish Whiskey
- Cutty Sark - 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 / Pumpkin Spice
Salted Caramel / Peppermint
- 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 / Autumn Celebration Medley
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