

SANDWICHES

All sandwiches served with a side of greens, or Daily Soup (+3)

The BFG 11 ✓

Avocado, sliced tomato, sprouts, red onion, cucumber, and roasted garlic mayo on multigrain bread

Roast Beef & Provolone 11

Sliced Canadian beef, provolone cheese, fried onions, horseradish mayo, and honey mustard on a toasted baguette

Roasted Veggie & Goat Cheese Wrap 11 ♻️

Sweet chilli tofu, roasted zucchini, red pepper, goat cheese, spinach, red onion, roasted garlic hummus, and balsamic reduction

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

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

Daily Soup 7 ♻️

Ask your server for today's offering, with a side of naan

Butter Chicken 11

Slow-simmered chicken in a smooth tomato, onion, and garlic sauce with a side of naan (+\$2 to add a side of greens)

"Butter" Chickpea 11 ✓

Chickpea potato curry, slow-cooked with soy and coconut milks, with a side of corn chips (+\$2 to add a side of greens)

TO SHARE ☾

Cheese Quesadilla 10 ♻️

With guacamole, fresh pico de gallo, sour cream

Antojitos 10 ♻️

Sun dried tomato cream cheese, red peppers, jalapeño, wrapped and baked in a flour tortilla, and served with sour cream

Chips and Dip 8 ♻️

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

Naan and Hummus 8 ♻️

Naan and garlic hummus

SALADS

Soba Noodle Salad 9 ✓

Soba noodles, carrot, roasted red pepper, cucumber, scallions, and sesame seeds tossed in a garlic tahini dressing

Greek Salad 9 ♻️

Chopped romaine, red peppers, onions, olives, feta cheese, cucumber, and cherry tomatoes with a Greek vinaigrette

Classic Caesar Salad 9

Crisp romaine, fresh croutons, shaved parmesan cheese, and crunchy bacon tossed in Caesar dressing

SNACKS 4 each OR pick three for 10 ☾

Mixed Gummies

House Party Mix ♻️

Veggie Straws ♻️

+1 with roasted garlic mayo

Seasoned Popped Corn ♻️

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

ADD-ONS

+1 - Sun dried tomato pesto

+1 - Spinach

+1 - Avocado

+1 - Roasted garlic mayo

+3 - Teriyaki tofu

+2 - Goat Cheese

+2 - Bacon

+3 - Roasted chicken

MILKSHAKES 5

Chocolate or Vanilla

+0⁵⁰ Banana / Blueberry / Mango / Orange

Peach / Pear / Raspberry / Strawberry / Oreo

+1 Caramel / Chai / Coffee / Peppermint / Maple Syrup

+4 Brownie / Crème Brûlée

SMOOTHIES 1 JUICE + 1 FRUIT 4⁷⁵

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

Fruits - Strawberry / Raspberry / Blueberry / Banana

+1 Spinach / Avocado +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

Vegan Crème Brûlée 6 ✓

Coconut milk based, ask about today's flavour

Brownie 8 ☾

Our homemade brownie, covered in caramel 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, Maple Syrup

☾ = 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
- 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
- St-Ambroise Oatmeal Stout - Oatmeal Stout
- 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%
- St-Ambroise Apricot Wheat - Fruit Beer - 5.0%
- Collective Arts Prophets & Nomads - Sour - 4.5%
- Cameron's Ambear Red Ale - Red Ale - 5.0%
- Ace Hill Vienna Lager - Amber Lager - 5.0%
- Woodhouse Lager - Amber Lager - 5.0%
- Calabogie Boogeyman - IIPA - 7.2%
- Mill St Tankhouse - American Pale Ale - 5.2% ✓
- Mill St Cobblestone Stout - Stout - 4.2% ✓
- Calabogie Brown Cow - Milk Stout - 5.0% (Contains Lactose)
- 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 / 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

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