

\$6 PLAY ALL YOU WANT

BOARD GAME BRUNCH

WEEKENDS 11AM-2:30PM

EGG & CHEESE WRAP 10 🌱

Two scrambled eggs, mixed peppers, tomato, onion, and three cheese blend wrapped in a whole wheat tortilla with your choice of greens or home fries – add bacon +3

CHALLAH BLT 10⁵⁰

Bacon, lettuce, tomato, and house mayo on buttered challah toast with your choice of greens or home fries

STUFFED FRENCH TOAST 13 🌱

Challah french toast with berries, whipped cream, and a side of maple syrup – stuffed with your choice of:
Apple and Nutella / Peach and Pineapple Compote

THE STANDARD 11

Two eggs any style, buttered challah toast, greens or home fries, and your choice of bacon / a Chorizo sausage / tofu bacon

BREAKFAST POUTINE 11

Fresh cut fries, cheese curds, Hollandaise, Chorizo sausage, and a poached egg

EGGS FLORENTINE 12 🌱

Spinach, soft poached eggs, and Hollandaise on an English muffin with your choice of greens or home fries

BACON BENNY 12

Bacon, soft poached eggs, and Hollandaise on an English muffin with your choice of greens or home fries

TOFU SCRAMBLE 10 ✓

Scrambled tofu, diced peppers, black beans, and a toasted english muffin

SUPER FANCY BRUNCH COCKTAILS



Baller Caesar 10⁵⁰

Akvavit, Walter Caesar Mix, hot sauce, Worcestershire, pickled veg, caraway spice rim, horseradish, dill pickle chips (2oz)

Way more other options on the back 5⁵⁰ +

SIDES



Bacon 5

4 slices

Chorizo Sausage 3

1 link

Tofu Bacon 3 ✓

4 pieces

Home Fries 4 ✓

Challah Toast 2 🌱

2 slices, buttered

English Muffin 2 🌱

Halved, buttered

Cream Cheese or Maple Syrup 1⁵⁰ 🌱

🌱 = vegetarian ✓ = vegan

All products may contain trace gluten and nuts

wifi: Snakes Guest, password: 489college
18% gratuity applied to groups of 6 or more
Split bills offered to groups of 9 or fewer
Taxes not included



DRAUGHT BEER • \$7⁵⁰

16oz

- Mill St Organic – Light Lager
- Beau's Lug-Tread – Lagered 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
- Rotating Taps – Ask your server!

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 Ambar 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%



BRUNCH COCKTAILS



Mimosa 5⁵⁰
Orange juice with sparkling wine (2oz)



Snakes Caesar 8⁵⁰
Pinnacle vodka, Walter Caesar Mix, Worcestershire, Tabasco, pickled veg, horseradish, Montreal steak spice rim (1.5oz)



Baller Caesar 10⁵⁰
Akvavit, Walter Caesar Mix, hot sauce, Worcestershire, pickled veg, caraway spice rim, horseradish, dill pickle chips (2oz)



Pink Ting Radler 7⁵⁰
Mill St Organic + pink grapefruit Ting (16oz)

WINE

DRAUGHT WINE

5oz 7 • Half litre 22 • Full litre 43

Cabernet Franc – Tawse – Niagara, ON

BOTTLED 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

CAFÉ



Latte 4
+1 Vanilla / Hazelnut / 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

Sparkling Water 2⁵⁰

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

Italian Sodas 3
Mix and match – create your own flavour
Black Cherry / Lime / Passion Fruit / Strawberry / Peach

Daily Baked Goods 2+
Ask your server!

+0⁵⁰ Add fresh whipped cream to any drink
+4⁵⁰ to make your coffee special