

**\$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 10<sup>50</sup>

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



### Ballar Caesar 10<sup>50</sup>

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

Way more other options on the back 5<sup>50</sup> +

## 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** 1<sup>50</sup> 🌱

🌱 = 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 • \$7<sup>50</sup>

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 • \$7<sup>75</sup>

473mL – ✓ are \$5<sup>50</sup> 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%



## BRUNCH COCKTAILS



**Mimosa** 5<sup>50</sup>  
Orange juice with sparkling wine (2oz)



**Snakes Caesar** 8<sup>50</sup>  
Pinnacle vodka, Walter Caesar Mix, Worcestershire, Tabasco, pickled veg, horseradish, Montreal steak spice rim (1.5oz)



**Baller Caesar** 10<sup>50</sup>  
Akvavit, Walter Caesar Mix, hot sauce, Worcestershire, pickled veg, caraway spice rim, horseradish, dill pickle chips (2oz)



**Pink Ting Radler** 7<sup>50</sup>  
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** 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 / Autumn Celebration Medley

**Sparkling Water** 2<sup>50</sup>

**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!

+0<sup>50</sup> Add fresh whipped cream to any drink  
+4<sup>50</sup> to make your coffee special