

SNAKES & LATTES

— College —

\$ **6** PLAY ALL YOU WANT

BREAKFAST

Weekdays 8am - Noon

Sausage & Egg Breakfast Sandwich 4⁵⁰

Egg, sausage patty, cheddar cheese, and greens on a buttered English muffin

Bacon & Egg Breakfast Sandwich 4⁵⁰

Egg, two slices of bacon, cheddar cheese, and greens on a buttered English muffin

Vegan Tofu Breakfast Sandwich 4⁵⁰ ✓

Marinated tofu with turmeric and garlic vegan cheese, and sliced tomato on an English muffin

The Standard 9⁵⁰

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

Challah BLT 9

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

Tofu Scramble 8 ✓

Scrambled tofu with fresh vegetables, and a side of toasted vegan brioche with jam

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



DAYTIME MENU

Weekdays Noon - 3pm

BURGERS & SANDWICHES

With fries or house salad +\$2/\$3 per add-on

Banquet Burger 14

Beef chuck, aged cheddar, bacon, lettuce, tomato, and garlic mayo on a toasted brioche bun

Fried Chicken Sandwich 13

Crispy fried chicken, lettuce, pickles, red onion, and Thousand Islands dressing on a toasted brioche bun

Black Bean Bohnanza 13 ✓

Marinated tofu and black bean patty, tomato, lettuce, and vegan garlic mayo on a vegan bun

Haddock Sandwich 10

Seared haddock, lettuce, pickles, and tartar sauce on a brioche bun

Chicken Caesar Wrap 11

Baked chicken, romaine, prosciutto, and Parmesan cheese in a whole wheat wrap

SALADS

Wild Rice and Brussels Sprouts 8 ✓

Wild rice, shaved Brussels sprouts, mixed greens, radish, fresh berries and dried fruits, drizzled with basil vinaigrette

Prosciutto Caesar 9

Crisp romaine, fresh croutons and creamy dressing, topped with lemon, Parmesan cheese, and crispy prosciutto

Farro and Beetroot Salad 9 ✓

Roasted beets, dried fruit, farro, and arugula, drizzled with basil vinaigrette

FLATBREADS

Roasted Mushroom 13

Roasted mushrooms, caramelized onions, Mornay sauce, and arugula

Fig & Prosciutto 14

Fig spread, braised onions, sliced prosciutto, and arugula

GET COMFY

Chicken Tenders 12

House-breaded chicken tenders, fried golden brown, honey chili hoisin sauce, with fries or house salad

Crispy Brussels Sprouts 9 ✓

Fried Brussels sprouts with hoisin glaze, topped with chilis, sesame seeds, and scallions

Classic Poutine 9

Fries, cheese curds, and either beef or mushroom gravy

Vegan Poutine 9 ✓

Fries, vegan cheese curds, and mushroom gravy

NACHOS 16

House-fried tortilla chips, mixed peppers, green onions, chive, cilantro, cheddar, mozzarella, Monterey Jack, with sour cream and pico de gallo

ADD-ONS

Make your Nachos, Poutine, Fries, Burger, or Salad truly unique with any number of these add-ons:

\$2 per

Fried Egg
Jalapeño
Olives
Black Beans

\$3 per

Bacon
Chorizo
Chicken
Ground Beef
Tofu Bacon
Extra Cheese

SHARING

Fries 5 ✓

Tossed with fresh chives and salt

Sweet Potato Fries 7

Served with Sriracha mayo

Deep Fried Pickles 7

Crispy battered pickles, with creamy ranch dipping sauce

Popped Corn 6

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

☪ = vegetarian ✓ = vegan

All products may contain trace gluten and nuts

DRAUGHT BEER • \$7⁵⁰

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-Ambrose 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
- Rotating Taps - Ask your server!

CANS • \$7⁷⁵

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

- Side Launch Wheat - Hefeweizen - 5.3%
- Collective Arts Prophets & Nomads - Sour - 4.5%
- Cameron's Ambear 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)



Draught Cocktail - Rotating MP
Ask your server about today's offering

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 / Peppermint / Salted Caramel

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
Oolong - Oolong Crème

Sparkling Water 2⁵⁰

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

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

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Black Bean Bohnanza 13 ✓

Marinated tofu and black bean patty, tomato, lettuce, and vegan garlic mayo on a vegan bun

Haddock Sandwich 10

Seared haddock, lettuce, pickles, and tartar sauce on a brioche bun

Chicken Caesar Wrap 11

Baked chicken, romaine, prosciutto, and Parmesan cheese in a whole wheat wrap

SALADS

Wild Rice and Brussels Sprouts 8 ✓

Wild rice, shaved Brussels sprouts, mixed greens, radish, fresh berries and dried fruits, drizzled with basil vinaigrette

Prosciutto Caesar 9

Crisp romaine, fresh croutons and creamy dressing, topped with lemon, Parmesan cheese, and crispy prosciutto

Farro and Beetroot Salad 9 ✓

Roasted beets, dried fruit, farro, and arugula, drizzled with basil vinaigrette



GET COMFY

Classic Poutine 9 ☾

Fries, cheese curds, and either beef or mushroom gravy

Vegan Poutine 9 ✓ ☾

Fries, vegan cheese curds, and mushroom gravy

Mac & Cheese 9 ♻ ☾

House-made three cheese sauce, and butter panko crust

Fish & Chips 14

2 pieces of beer-battered haddock, fries, and tartar sauce

Chicken Tenders 12

House-breaded chicken tenders, fried golden brown, honey chili hoisin sauce, with fries or house salad

Crispy Brussels Sprouts 9 ✓

Fried Brussels sprouts with hoisin glaze, topped with chilis, sesame seeds, and scallions

NACHOS 16 ♻ ☾

House-fried tortilla chips, mixed peppers, green onions, chive, cilantro, cheddar, mozzarella, Monterey Jack, with sour cream and pico de gallo

ADD-ONS

Make your Nachos, Poutine, Fries, Burger, or Salad truly unique with any number of these add-ons:

\$2 per

Fried Egg Guacamole
Jalapeño Extra Sour Cream &
Olives Pico de Gallo
Black Beans

\$3 per

Bacon Ground Beef
Chorizo Tofu Bacon
Chicken Extra Cheese

☾ = available late ♻ = vegetarian ✓ = vegan

All products may contain trace gluten and nuts

FLATBREADS

Roasted Mushroom 13 ☾

Roasted mushrooms, caramelized onions, Mornay sauce, and arugula

Fig & Prosciutto 14 ☾

Fig spread, braised onions, sliced prosciutto, and arugula

SHARING

Fries 5 ✓ ☾

Tossed with fresh chives and salt

Sweet Potato Fries 7 ♻ ☾

Served with Sriracha mayo

Tater Tots 7 ♻ ☾

Served with Sriracha mayo

Popped Corn 6 ♻ / ✓ ☾

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

Deep Fried Pickles 7 ♻

Crispy battered pickles, with creamy ranch dipping sauce

DESSERTS

Daily Baked Goods 2+ ☾

Wanda's Cake Slice 8 ☾

Ask your server, it's always delicious!

Seasonal Crème Brûlée 7

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