

# SNAKES & LATTES

— College —

\$ **6** PLAY ALL YOU WANT

## BREAKFAST

Weekdays 8am - Noon

### Sausage & Egg Breakfast Sandwich 4<sup>50</sup>

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

### Bacon & Egg Breakfast Sandwich 4<sup>50</sup>

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

### Vegan Tofu Breakfast Sandwich 4<sup>50</sup> ✓

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

### The Standard 9<sup>50</sup>

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

#### Peruvian Chicken Sandwich 13

Peruvian spiced chicken breast, with jalapeño herb sauce, arugula, and red onion on a ciabatta bun

#### Banquet Burger 14

Beef chuck, aged cheddar, bacon, lettuce, tomato, and garlic mayo 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 house 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 house 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 • \$7<sup>50</sup>

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 • \$7<sup>75</sup>

473mL – ✓ are \$5<sup>50</sup> 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 – Bertolio – Italy 8/40

## CAFÉ

**Latte** 4  
+1 Vanilla / Hazelnut / Peppermint / Salted Caramel

**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  
**Oolong** – Oolong Crème

**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

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

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### Black Bean Bohnanza 13 ✓

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

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