

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, lettuce, sliced tomato, and vegan mayo on an English muffin

The Standard 11

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

Challah BLT 10⁵⁰

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

Tofu Scramble 10 ✓

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

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

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

The Classic Burger 14

Beef chuck, aged cheddar, bacon, onion, 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

Challah BLT 10⁵⁰

Bacon, lettuce, tomato, and house mayo on buttered challah toast

Chicken Caesar Wrap 11

Baked chicken, romaine, crispy prosciutto ham, Caesar dressing, and Parmesan cheese in a whole wheat wrap

SALADS

Harvest Kale Salad 10 ✓

Marinated kale, quinoa, sweet potato, beets, dried cranberry, pepitas, roasted chickpeas, and tomato vinaigrette

Prosciutto Caesar 9

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

Farro and Beetroot Salad 9 ✓

Roasted beets, dried fruit, farro, and arugula, tossed in house vinaigrette

GET COMFY

Chicken Tenders 12

House-breaded chicken tenders, fried golden brown, fries or house salad, with your choice of buffalo or BBQ sauce

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

Guacamole
Extra Sour Cream &
Pico de Gallo

\$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

Mediterranean Trio 10

Garlic hummus, baba ghanoush, and roast zucchini dips, with a side of naan and sliced veggies

Seasoned Popped Corn 6

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

🌱 = vegetarian ✓ = vegan

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
- 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%

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 / 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



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SHARING

Fries 5 ✓ ☾
Tossed with fresh chives and salt

Sweet Potato Fries 7 ♻ ☾
Served with Sriracha mayo

Seasoned Popped Corn 6 ♻ ☾
With vegan cheddar ✓ / dill pickle / ketchup / salt & vinegar

Mediterranean Trio 10 ♻ ☾
Garlic hummus, baba ghanoush, and roast zucchini dips, with a side of naan and sliced veggies

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	\$3 per
Fried Egg	Bacon
Jalapeño	Ground Beef
Olives	Chorizo
Black Beans	Tofu Bacon
	Chicken
Guacamole	Extra Cheese
Extra Sour Cream & Pico de Gallo	

SANDWICHES

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

Challah BLT 10⁵⁰
Bacon, lettuce, tomato, and house mayo on buttered challah toast

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Baked chicken, romaine, crispy prosciutto ham, Caesar dressing, and Parmesan cheese in a whole wheat wrap

SALADS

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Marinated kale, quinoa, sweet potato, beets, dried cranberry, pepitas, roasted chickpeas, and tomato vinaigrette

Prosciutto Caesar 9
Crisp romaine, fresh croutons and creamy dressing, topped with lemon, Parmesan cheese, and crispy prosciutto ham

Farro and Beetroot Salad 9 ✓
Roasted beets, dried fruit, farro, and arugula, tossed in house vinaigrette

☾ = available late ♻ = vegetarian ✓ = vegan
All products may contain trace gluten and nuts

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

Chicken Tenders 12
House-breaded chicken tenders, fried golden brown, fries or house salad, with your choice of buffalo or BBQ sauce

Buffalo Cauliflower 11 ✓ ☾
Fried cauliflower, chives, and a side of buffalo sauce and vegan ranch sauce

DESSERTS

Daily Baked Goods 2+ ☾

Slice of Wanda's Cake 8 ☾
Ask your server, it's always delicious!

Seasonal Crème Brûlée 6 ♻

Vegan Crème Brûlée 6 ✓
Coconut milk based, ask about today's flavour

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Cappuccino 3⁵⁰

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