

SNAKES & LATTES

— College —

\$8 PLAY ALL YOU WANT



SHARING

Fries 6 ✓
Tossed with fresh chives and salt

Sweet Potato Fries 8 🌱
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 pita and sliced veggies

NACHOS 17 🌱
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
Extra Sour Cream & Pico de Gallo	Chicken
	Extra Cheese
	Guacamole

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 13⁵⁰ ✓
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 11 ✓
Marinated kale, quinoa, sweet potato, beets, dried cranberry, pepitas, roasted chickpeas, and tomato vinaigrette

Prosciutto Caesar 10
Crisp romaine, fresh croutons and creamy dressing, topped with lemon, Parmesan cheese, and crispy prosciutto ham

Farro and Beetroot Salad 10 ✓
Roasted beets, dried fruit, farro, and arugula, tossed in house vinaigrette

🌱 = vegetarian ✓ = vegan

All products may contain trace gluten and nuts

GET COMFY

Classic Poutine 9⁵⁰
Fries, cheese curds, and either beef or mushroom gravy

Vegan Poutine 9⁵⁰ ✓
Fries, vegan cheese curds, and mushroom gravy

Mac & Cheese 9⁵⁰ 🌱
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 2²⁵⁺

Slice of Wanda's Cake 9
Ask your server, it's always delicious!

Seasonal Crème Brûlée 7 🌱

Vegan Crème Brûlée 7 ✓
Coconut milk based, ask about today's flavour

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



DRAUGHT BEER • \$8

16oz

- Mill St Organic - Light Lager - 4.2%
- Beau's Lug-Tread - Lageder Ale - 5.2%
- Mill St 100th Meridian - Amber Lager - 5.0%
- Collective Arts Rhyme & Reason - Extra Pale Ale - 5.7%
- Brasseurs RJ Cheval Blanc - Witbier - 5.0%
- Unibroue Fin du Monde - Belgian Tripel - 9.0%
- Ace Hill - Pilsner - 4.9%
- Halo Rotating Tap - Ask your server!
- Mill St West Coast IPA - IPA - 6.6%
- St-Ambroise Oatmeal Stout - Oatmeal Stout - 5.0%
- Left Field Eephus - Oatmeal Brown Ale - 5.5%
- Brickworks Batch 1904 - Dry Cider - 5.0%
- Rotating Taps - Ask your server!

CANS • \$8²⁵

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%
- Ace Hill Vienna Lager - Amber Lager - 5.0%
- Woodhouse Lager - Amber Lager - 5.0%
- Calabogie Bleep Bloop - IPA - 6.0%
- 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



Rum Quest 13
Bitter orange liqueur, Brugal Anejo, orange clove sherbet, lime, bitters, (2.5oz)



Doctor's Orders 14
Rosemary infused Sipsmith gin, St-Germain, sparkling wine, grapefruit, lemon, hopped grapefruit bitters, (3.25oz)



The Queen's Bishop 13
Cabernet Franc, brandy, Bols apricot liqueur, spiced syrup, cherry vanilla bitters, (3.5oz)



Parcheesi Punch 14
Zubrowka bisongrass vodka, ginger liqueur, apple cider, cranberry shrub, lemon, (2oz)



Patchwork 12
Bourbon, ginger liqueur, aquafaba, hot mulled cider, cinnamon, bitters, (1.5oz)



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

Classic Cocktails 13
Have the bartender make you a classic

WINE

DRAUGHT WINE

5oz 7⁵⁰ • Half litre 23⁵⁰ • Full litre 46

Cabernet Franc - Tawse - Niagara, ON

BOTTLED WINE

Malbec - Black River- Argentina 8⁵⁰/42

Cabernet Sauvignon - Echeverria - Chile 8⁵⁰/42

Sparkling - Nicholas Pearce Ward 5 - Prince Edward County 9⁵⁰/47

Riesling - Tawse - Niagara 8⁵⁰/42

Pinot Grigio - Bertiole - Italy 8⁵⁰/42

CAFÉ



Latte 4²⁵
+1 Vanilla / Hazelnut / Salted Caramel / Peppermint

Nutella Latte 5⁵⁰

Chai Latte 5⁵⁰

Americano 2⁷⁵

Flat White 3⁷⁵

Cappuccino 3⁷⁵

Mocha 5

Hot Chocolate 3⁷⁵
+1 Vanilla / Hazelnut / Peppermint / Salted Caramel

Espresso 2⁷⁵
Propeller's Turbo espresso - Decaf available

Drip Coffee 2²⁵ / 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 3

Soft Drinks 3
Pepsi / Diet Pepsi / 7up / Ginger Ale / Brisk Iced Tea / Root Beer

Italian Sodas 3⁵⁰
Mix and match - create your own flavour
Black Cherry / Lime / Passion Fruit / Strawberry / Peach

+0⁷⁵ Add fresh whipped cream to any drink
+6 to make your coffee special

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LATE KITCHEN

Classic Poutine 9⁵⁰
Fries, cheese curds, and either beef or mushroom gravy

Vegan Poutine 9⁵⁰ ✓
Fries, vegan cheese curds, and mushroom gravy

Sweet Potato Fries 8 🌱
Served with Sriracha mayo

Fries 6 ✓
Tossed with fresh chives and salt

Nachos 17 🌱
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, or Fries truly unique with any number of these add-ons:

\$2 per

Jalapeño Extra Sour Cream &
Olives Pico de Gallo
Black Beans

\$3 per

Bacon Ground Beef
Chorizo Tofu Bacon
Chicken Extra Cheese
Guacamole

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