

HOUSE COCKTAILS

EMPRESA (20Z)

BLACK CURRANT VODKA • LEMON
JUICE • GINGER SYRUP • VEGAN
FOAM
\$15

IN THE GARDEN (20Z)

TROMBA BLANCO • APEROL •
STRAWBERRY SYRUP • LIME JUICE
\$17

BITTER SCARLET (50Z)

WHITE WINE • CAMPARI •
APEROL • CRANBERRY APPLE TEA •
HIBISCUS AGAVE • ORANGE
MINT • SODA
\$16

BITTER SCARLET PITCHER (150Z)

\$46

THE ELDER (20Z)

APRICOT GIN • CALVADOS •
LEMON JUICE • CARDAMOM SYRUP
\$16

DARK HORIZONS (20Z)

WHITE RUM • PINEAPPLE JUICE • LIME
JUICE • GINGERBEER • HIBISCUS
AGAVE • GOSLINGS RUM FLOAT
\$15

ARAK COCKTAIL (1.50Z)

ARAK • LEMON JUICE • CANE
SUGAR • FRESH MINT
\$14

ARAK COCKTAIL PITCHER (60Z)

\$54

MODEL TEA (20Z)

BULLEIT BOURBON • AMARO NONINO •
LEMON HONEY CHAMOMILE SYRUP •
GRAPEFRUIT BITTERS
\$15

WINE

6oz • 9oz • BTL

RED

PEARL MORISSETTE PINOT NOIR, ONTARIO \$19 • \$24 • \$74
GRAVELLY FORD CABERNET SAUVIGNON, CALIFORNIA \$15 • \$20 • \$58
CASSA DE ILLANA TEMPERANILLO, SPAIN \$15 • \$20 • \$58
COSTE DE MORO MONTEPULCIANO, ITALY \$17 • \$22 • \$64

WHITE

DOMAINE VIRANEL VIOGNIER, FRANCE \$18 • \$23 • \$68
BROWNSTONE CHARDONNAY, CALIFORNIA \$15 • \$20 • \$58
BRIGHTWATER GRAVEL SAUVIGNON BLANC, NEW ZEALAND \$17 • \$22 • \$64
PEARL MORISSETTE CHARDONNAY, ONTARIO \$19 • \$24 • \$74
OBAR DE PUENTE DEL EA VIURA, SPAIN \$18 • \$23 • \$68

SKIN CONTACT, ROSE & SPARKLING

RAMORO SKIN CONTACT PINOT GRIGIO, ITALY \$17 • \$22 • \$64
PEARL MORISSETTE SKIN FERMENTED BLEND, ONTARIO \$18 • \$23 • \$68
GRAND COURTADE L'INSTANT ROSE, FRANCE \$16 • \$21 • \$61
VILLA FOLINI BLANC DE BLANC, ITALY \$15 • \$20 • \$58

PARALLEL™

BEER & CIDER

FAIRWEATHER CHEAP SEATS PALE ALE (4.2%)	\$8 • 473 ML
BANDIT JUICEBOX IPA (5.5%).....	\$8.50 • 355 ML
BURDOCK KEY LIME GOSE (4%)	\$8.50 • 355 ML
BLOOD BROTHERS BLOOD LIGHT (4%)	\$8 • 355 ML
BURDOCK TUESDAY SAISON (5.3%)	\$8 • 355 ML
NICKLEBROOK HEADSTOCK WEST COAST IPA (7%)	\$8 • 473 ML
MUDDY YORK GASLIGHT HELLES LAGER (5.4%)	\$8.50 • 473 ML
EAST STREET LANDMARK DRY CIDER (6.0%)	\$9 • 473 ML
WILDA NATURAL SPRITZER (ROTATING)	\$9 • 355 ML
DARLING SPARKLING MIMOSA (ROTATING)	\$9.50 • 355 ML
COLLECTIVE ARTS HAZY PALE ALE (NON-ALCH).....	\$6 • 355 ML
ASK ABOUT OUR ROTATING BEER	MP

NON-ALCOHOLIC

JONES
ROOTBEER • ORANGE
\$4

GREENHOUSE KOMBUCHA
GINGER • ULTRAVIOLET TROPICAL
\$6.50

HOUSE ICED TEA
PEACH APRICOT • CRANBERRY APPLE(D)
\$6.50

LIMONANA
ORIGINAL
\$6.50

FRESHLY SQUEEZED OJ
\$5

HOUSE MOCKTAILS

FOOLS PARADISE
STRAWBERRY SYRUP • CARDAMOM
SYRUP • LEMON JUICE • SODA
\$7.50

STILL IN BARBADOS
PINEAPPLE JUICE • LIME JUICE •
GINGER SYRUP • GINGER BEER
\$7.50

HOUSE LEMONADES
FRESH MINT • STRAWBERRY • TURMERIC CHILI
\$6

PARALLEL

FAMILY-STYLE

PARALLEL'S MENU IS CATERED FOR SHARING AND FAMILY STYLE DINING
*ALL DISHES ARE MADE WITHIN A VICINITY THAT CONTAINS NUTS AND SESAME

MEZE

LABANEH

SHEEP AND COW YOGURT • OLIVE OIL •
ZA'ATAR • CONFIT GARLIC • GRATED TOMATO
(VG)

BABAGANOUSH

FIRE ROASTED EGGPLANT • LABANEH • SESAME
BUTTER • SCALLIONS • PARSLEY • GARLIC
(VG)

HUMMUS

CHICKPEAS • TAHINI • PARSLEY •
LEMON • CHILI • GARLIC
(V)

TZATZIKI

SHEEP AND COW YOGURT • CUCUMBER •
LEMON • DILL • GARLIC • OLIVE OIL
(VG)

BEET TAHINI

BEETS • BEET TAHINI • CASHEW DUKKAH
(V,N)

WALNUT & LEMON PESTO

BASIL • WALNUTS • LEMON •
PARSLEY • GARLIC
(V,N)

SUNDRIED TOMATO TAPENADE

SUNDRIED TOMATOES • OLIVES • CAPERS •
GARLIC • ROSEMARY
(V)

CHOICE OF ONE DIP SERVED WITH ONE PITA
\$8

CHOICE OF ANY FOUR DIPS SERVED WITH
TWO PITAS
\$20

SALADS

PARALLEL SALAD

KALE • NAPA CABBAGE • SWEET POTATO •
SCALLIONS • BLACK LENTILS • WALNUTS •
MINT • GOAT CHEESE • BEET SESAME BUTTER •
LEMON & HONEY VINAIGRETTE
\$21 (GF, VG, N)

TABOULI SALAD

PARSLEY • MINT • CILANTRO • BEETS •
QUINOA • RED ONION • SCALLIONS • DRIED
CRANBERRIES • PINE NUTS • SESAME BUTTER •
POMEGRANATE VINAIGRETTE • LABANEH
\$21 (GF, VG, N)

ADD

HARD BOILED EGG

\$3 (VG)

TOFU

HOUSE TERIYAKI • SMOKY CHIPOTLE
TAHINI • CASHEW DUKKAH • SCALLIONS
\$8 (V, GF, N)

FALAFEL

4PC / 6PC / 9PC
FRESH HERBS • CHICKPEAS
\$13 / \$18 / \$22
(V, GF)

HUMMUS

EACH HUMMUS IS SERVED WITH 2 PITAS

CLASSIC HUMMUS

CHICKPEAS • SESAME BUTTER • PARSLEY •
OLIVE OIL • SCHUG
\$18 (V)

CHICKEN SHAWARMA HUMMUS

HOUSE SHAWARMA SPICED CHICKEN THIGH •
PICKLED RED ONIONS • CHICKPEAS • SESAME
BUTTER • PARSLEY • SCHUG
\$23

SABICH HUMMUS

FRIED EGGPLANT • HARD BOILED EGG •
PRESERVED LEMON • RED ONION • CHICKPEAS •
SESAME BUTTER • PARSLEY • SCHUG
\$19 (VG)

MASHWEYA HUMMUS

RED ONION • TOMATO • BELL PEPPER •
HOUSE AMBA • SUMAC • CHICKPEAS • SESAME
BUTTER • PARSLEY • OLIVE OIL • SCHUG
\$19 (V)

MAINS

(NOT AVAILABLE DURING BRUNCH)

CHICKEN SCHNITZEL & CORN SALSA

PANKO BREADED CHICKEN BREAST • CHIPOTLE
BUTTER CORN SALSA • PICKLED ONION &
RADISH SALAD • HONEY MUSTARD •
GREEN TAHINI
\$34

BUTTERFLIED SEA BREAM & GRILLED VEG

PAN SEARED BUTTERFLIED SEA BREAM •
GRILLED VEGETABLES • ARAK LEMON BUTTER
SAUCE • SEA ASPARAGUS
\$40 (GF)

MUSHROOM MIX ON

CRISPY ZA'ATAR PITA

VARIETY OF SAUTEÉD MUSHROOMS • GRILLED
PITA • SESAME BUTTER • GARLIC • LEMON •
THYME • ZA'ATAR • ARUGULA • TRUFFLE OIL
\$19 (V)

BEEF KEBAB SKEWER & HEIRLOOM TOMATO SALAD

BEEF & PISTACHIO KEBAB • MASHWEYA TAHINI
• SPICY HEIRLOOM TOMATO SALAD • SUMAC
\$36 (GF, N, HS)

SAVORY KNAFEH

SPINACH • ONION • GOAT CHEESE • SUMAC
• CHILI • SHREDDED PHYLLO • SPICY
GREEN SESAME BUTTER • DICED TOMATO •
PARSLEY • ZA'ATAR
\$19 (VG, HS)

HOUSE FERMENTED
PICKLED VEGETABLES

\$4 (V)

SCHUG (SPICY)
\$2 (V)

EXTRAS

WARM MARINATED OLIVES

\$9 (V)

SIDE OF CARROTS &
CUCUMBER

\$4 (V)

PITA
\$1.50 (V)

*ALL DISHES ARE MADE WITHIN A VICINITY THAT CONTAINS NUTS AND SESAME

(V) VEGAN
(VG) VEGETARIAN
(GF) GLUTEN FREE

(N) NUTS
(HS) HOT SURFACE

PARALLEL

ETHICALLY SOURCED LOCAL MEAT ONLY
OZERY BAKERY'S PITAS

BRUNCH

AVAILABLE FRIDAY, SATURDAY AND SUNDAY UNTIL 4PM

*ALL DISHES ARE MADE WITHIN A VICINITY THAT CONTAINS NUTS AND SESAME

HERB OMELETTE

3 EGGS • FRESH HERBS • BUTTER •
TZATZIKI • GREEN SALAD • PITA
\$19 (VG)

SHAKSHUKA

2 POACHED EGGS • TOMATOES • BELL
PEPPERS • ONIONS • GARLIC •
PAPRIKA • CHILI • SERVED WITH 2
PITAS
\$19 (VG,HS)

SHAKSHUKA ADD ON

ADD MERGUEZ SAUSAGE • \$9
GOAT CHEESE • \$4
EXTRA EGG • \$3

DAILY QUICHE

SERVED WITH HOUSE MADE
TZATZIKI & SIDE GREEN SALAD
\$12 (VG)

BAHARAT BEEF & FRIED EGG

BAHARAT SPICED BEEF •
CAMELIZED ONIONS • ALMONDS •
TAHINI • FRIED EGG • PITA
\$19 (N)

SAVORY KNAFEH

SPINACH • ONION • GOAT CHEESE •
SUMAC • CHILI • SHREDDED PHYLLO •
SPICY GREEN SESAME BUTTER • DICED
TOMATOES • PARSLEY • ZA'ATAR
\$19 (VG,HS)

MUSHROOM MIX ON CRISPY ZA'ATAR PITA

VARIETY OF SAUTEÉD MUSHROOMS •
GRILLED PITA • SESAME BUTTER •
GARLIC • LEMON • THYME •
ZA'ATAR • ARUGULA • TRUFFLE OIL
\$19 (V)

SCHUG (SPICY)
\$2 (V)

FRIED EGG
\$3 (VG)

EXTRAS

HOUSE FERMENTED
PICKLED VEGETABLES
\$4 (V)

GREEN SALAD
\$3.50 (V)

PITA
\$1.50 (V)

(V) VEGAN (VG) VEGETARIAN (GF) GLUTEN FREE (N) NUTS (HS) HOT SURFACE

*ALL DISHES ARE MADE WITHIN A VICINITY THAT CONTAINS NUTS AND SESAME

ETHICALLY SOURCED LOCAL MEAT ONLY
OZERY BAKERY'S PITAS

PARALLEL.

COFFEE & TEA

FRESH MINT LEAF TEA

\$2.75

TURKISH COFFEE

BRAZIL BLEND WITH CARDAMOM • DECAF

\$5

SPECIALTY HOT DRINKS

CHAI LATTE • HOT CHOCOLATE • TURMERIC LATTE • MATCHA LATTE

\$4.75

OAT MILK • ALMOND MILK •
VANILLA SHOT
\$0.50

EXTRA ESPRESSO SHOT
\$1.50

SELECTION OF GENUINE TEAS

TURMERIC GINGER(D) • LAVENDER SENCHA • CHAMOMILE LEMONGRASS(D) •
CREAM OF EARL GREY • ASSAM BREAKFAST • VANILLA ALMOND ROOIBOS(D) •
BLUEBERRY PEONY • ELDERBERRY HIBISCUS(D)

\$4

PARALLEL™