

brunch

boxcar breakfast sando
fried egg, maple bacon, cheddar, chipotle aioli, brioche, fingerlings, arugula salad
16

vegan breakfast sandwich
vegan egg, beyond chorizo, spinach, english muffin, fingerlings, arugula salad
16

avo toast
sliced egg, confit cherry tomatoes, pickled jalapenos, cilantro, tajin
18

full breakfast
two eggs, bacon/turkey sausage/chorizo, sourdough, fingerlings, arugula salad
22

truffle omelette
black truffle, wild mushroom, grana padano, herb melange, fingerlings, arugula salad
24

buttermilk pancakes
fresh strawberries, caramelised banana, whipped butter, maple
20

greens

trad cobb
romaine, grilled chicken breast, cucumber, cherry tomato, blue cheese, bacon, hard boiled egg, avocado, dijon vinaigrette
26

baby gem caesar
jalapeno caesar, brioche croutons, lardons, grana padano, lemon chives
20

chop chop chop
kale, cabbage, cucumber, cherry tomato, hummus, feta, falafel crumble, pomegranate vin
18

add chicken or shrimp
9

plates

fish tacos (3)
canadian halibut, avocado purée, smoked sour cream, pickled red cabbage, hot sauce, scallions, tomatoes, cilantro, flour tortilla
21

falafel
herb jalapeno green falafel, hummus, spicy romesco, pickled veggies, quinoa tabule, grilled gluten free pita
24

hands

turkey club
crisp bacon, fried egg, lettuce, tomato, garlic aioli, texas toast, hand-cut fries
24

prime rib burger
bibb lettuce, pickles, caramelised onion, smoked cheddar, dijonaise, sesame seed brioche, hand-cut fries
26

hand-cut fries
garlic aioli
12

xtras

protein
three slices bacon / chorizo / turkey sausage / beyond chorizo
6

two eggs
any style
8

fingerling potatoes / mixed berries
5

whipped butter
3

sourdough toast
2

maple syrup
2

black

drip
3.5 / 4 / 4.5

functional drip
4.5 / 5 / 5.5

espresso
3.85

double espresso
4.35

americano
4 / 4.5 / 5

pourovers

BY SUBTEXT

volcan azul
natural anaerobic | ethiopian landrace | west valley, costa rica
pineapple, banana, red fruit intense and funky
10

volcan azul
red honey | ethiopian landrace | west valley, costa rica
raspberry, white flower, tropical fruit sweet and complex
10

frank torres
honey | caturra | nariño, colombia
lemon drop, lychee, pear sweet and vibrant
10

milk

macchiato / cortado
4.5

cappuccino / flat white
5

latte / mocha
5.5 / 6

tea

genuine teas
herbal: organic chamomile lemon grass, organic cranberry apple, evergreen peppermint, warming tulsii, vanilla rooibos
black: cream of earl grey, organic assam breakfast
green: kato matcha, sencha kyoto
4.25

not coffee

chai latte
6 / 6.5

london fog
6 / 6.5

matcha latte
6 / 6.5

sheldon creek chocolate milk
4 / 6

add-ons

misto
1

extra shot
.75

flavoured syrup
vanilla, chocolate, caramel, hazelnut
1

alternative milk
oat (gluten free), almond, soy
1

functional mushroom powder
1

fresh juice

orange / pineapple / watermelon
6 / 9

smoothies

go go green
spinach, kale, pineapple, coconut, banana, celery, hemp, chia
9

purple tonic
blueberries, acai, cashews, strawberries, banana, beet, sunflower seeds, turmeric
9

black and blue
blueberries, acai, strawberries, blackberries, raspberries, pineapple, mango, cranberry, maca, banana
9

mimosas

GLASS / BOTTOMLESS

orange
13 / 50

pineapple
13 / 50

watermelon
13 / 50

no-no-sas

GLASS / BOTTOMLESS

orange
12 / 45

pineapple
12 / 45

watermelon
12 / 45

BOTTOMLESS LIBATIONS

available only on weekends and holidays.
ninety minute table limit. must purchase food.
10 am - 2:45 pm