

BIKE SHED

MOTO CO

BREAKFAST 9am - 3pm

FULL BIKE SHED BREAKFAST (PB OPTS) \$19

Breakfast Sausage, Black Pudding, Shed-Made Beans, Mushrooms, Grilled Tomatoes, Sourdough Toast, Two Eggs Any Style & Bacon

Swap Bacon for Pork Belly Bacon

PB Option: Vegan Sausages, 'Just Egg'

BACON & EGG SANDWICH \$9

Toasted Brioche Bun, 2 Fried Eggs, Slow-Cooked Pork Belly Bacon

HUEVOS RANCHEROS \$14

(6" White Corn Tortilla)

White Corn Tortilla, Shed-Made Beans, Avocado, Salsa, Chorizo, Cheese and 2 Sunny Side Eggs

PB Option: 'Just Egg' & Vegan Chorizo

BIKE SHED BREAKFAST BURRITO (PB OPT) \$12

(12" Flour Tortilla)

Choice of Bacon or Sausage, Scrambled Eggs, Pico, Hash Browns, Crushed Avocado, Chipotle Crema

PB Option: 'Just Egg' & Vegan Chicken

STEAK (10oz) & EGGS \$22

10 Oz Grilled New York Strip, Over-Easy Eggs, Hash Browns.

CALIFORNIAN OMELETTE (V) \$13

Onion, Spinach, Mushroom, Goat Cheese, Avocado.

Add: Bacon or Sausage + \$2

EGGS BENEDICT \$14

Two Poached Eggs, Shed-Made Ham Hock, Toasted English Muffin, Hollandaise Sauce.

EGGS FLORENTINE (V) \$12

Two Poached Eggs, Sauteed Spinach, English Muffin, Hollandaise.

CHICKEN & WAFFLE \$17

Buttermilk Fried Chicken, Jalapeño Cheddar Waffle, Maple

Syrup

FULL-STACK PANCAKES (V) \$12

House Made Blueberry Jam, Maple Syrup

AVOCADO TOAST (PB) \$13

Marinated Cherry Tomato, Red Onion & Chili Oil on Rustic Toast

Add Eggs Any Style + \$2

FRENCH TOAST (V) \$12

Brioche Bread, Mixed Berries and Maple Syrup

Add Bacon + \$1.50

STEEL-CUT OATMEAL (V/PB) \$10

House Made Blueberry Jam, Mixed Berries, Toasted Coconut Flakes

PB Option: Available with Oat Milk

HOUSE-MADE GRANOLA (V) (PB OPTS) \$10

Greek Yoghurt, and mixed Berries (V) + maple syrup.

PB Option: Available with Coconut Yoghurt

BREAKFAST BHUDDA BOWL (PB) \$14

Quinoa, Chopped Tomato, Cashew, Roasted Beets, Mushrooms, Kale, Curried Cauliflower

Add Scrambled Egg or (PB) Tofu Scramble \$2

PASTRIES \$4.50

SPELT & QUINOA CROISSANT (PB & GF)

BUTTER CROISSANT

ALMOND CROISSANT

PAIN AU CHOCOLAT

PAIN AU RAISIN

IF YOU HAVE ANY ALLERGIES OR SPECIAL REQUIREMENTS PLEASE TELL YOUR SERVER

BIKE SHED

MOTO CO

APPETISERS & SHARERS

ZUCCHINI FRIES (PB) \$12

Panco Breadcrumbs, Lightly Fried, Topped with Shaved Parmesan, with Chipotle Mayo

BUFFALO CAULIFLOWER (V) \$13

Fried Buttermilk Marinated Florets, with Blue Cheese Sauce

CRISPY BRUSSELS SPROUTS (PB) \$11

Balsamic Glaze, Chili Oil, Toasted Almonds

FRIED CHEESE CURDS (V) \$9

Breaded, Lightly Fried, Served with Shed-made Spicy Marinara Dipping Sauce

DEVEILED EGGS \$11

5 Halves, topped with Maple Pork Belly, Micro Greens

GREEN PEA HOUMOUS (PB) \$10

Cherry Tomatoes, Fresh Mint, Curry Oil, Grilled Pita Bread

BUFFALO CHICKEN WINGS (SIX) \$13

Blue Cheese Ranch Dip, Celery Batons

BABY BACK RIBS (SIX) \$14

Sticky Honey Soy Glaze, Sesame Seeds, Green Onions

POUTINE \$13

French Fries, Braised Short Rib, Mozzarella Cheese, Beef Gravy

MARGARITA FLATBREAD (PB) \$11

Homemade Marinara, Roma Tomato, Roasted Garlic, Fresh Basil, Mozzarella Cheese

PROSCIUTTO FLATBREAD \$13

Fig Jam, Sliced Parma Prosciutto, Blue Cheese Crumble, Caby Arugula

CHICKN QUESADILLA \$15

Smoked Cheddar, Diced Chicken Breast, Chipotle BBQ Sauce, Avocado, Sour Cream, Pico de Gallo

MAC & CHEESE CROQUETTES \$12

Breaded and Fried, with Ham Hock and Jalapeño, Chipotle Mayo Dipping Sauce

STEAK TARTARE \$14

Crispy Capers, Arugula Pesto, Parmesan, Lemon Mustard Dressing, Shaved Cured Egg Yolk, Toasted Ciabatta

MIXED WILD MUSHROOM SALAD (V/PB) \$14

Arugula, Endive, Caramelized Pecans, Golden Raisins, Goat's Cheese, Balsamic Dressing

Plant Based options: Vegan Feta / Vegan Blue Cheese

SALADS

BABY KALE SALAD \$13 (V/PB)

Quinoa, Shaved Apple, Dried Cranberries, Toasted Almonds, Sherry Dressin, Pecorino Cheese

Plant Based options: Vegan feta or Vegan blue cheese

COBB SALAD \$15

Baby Greens, Smoked Bacon, Blue Cheese Crumble, Chopped Hard Boiled Eggs, Cherry Tomatoes, Diced Avocado, Grilled Chicken Breast, Shed-made Ranch Dressing

GREEK SALAD (PB) \$13

Baby Greens, Kalamata Olives, Feta Cheese, Cucumber, Red Onion, Cherry Tomatoes, Champagne Dressing

Plant Based options: Vegan Feta

BEET SALAD \$13 (PB)

Red & Golden Beetroot, Toasted Walnuts, Orange Segments, Pomegranate Seeds, Citrus Dressing.

Plant Based options: Vegan Feta / Vegan Blue Cheese

BURGERS & ENTREES

BIKE SHED BURGER \$16

8oz. Angus Beef Patty, on a Brioche Bun, Lettuce, Tomato, Garlic Aioli.

Choose Regular or Sweet Fried Potato Fries

*Add: bacon, cheese, or caramelized onion \$1.50 ea
Add: Avocado \$2.00*

BEYOND VEGAN BURGER (PB) \$17.5

Vegan Cheese, Caramelized Onions, Avocado, Lettuce, Tomato, Vegan Mayo, Potato Bun.

Choose Regular or Sweet Potato Fries

BLACK & BLUE BURGER \$18

8oz. Angus Beef Patty, Arugula, Blue Cheese, Caramelized Onion, Garlic Alioli

Choose Regular or Sweet Potato Fries

SOUTHWEST BURGER \$19

8oz. Angus Beef Patty, Lettuce, Tomato, Pepper Jack, Crispy Onion, Bacon, Jalapeño, BBQ Sauce

Choose Regular or Sweet Potato Fries

GRILLED TURKEY BURGER \$16

Lettuce, Tomato, Avocado, Mozzarella, Garlic Aioli, Brioche Bun.

Choose Regular or Sweet Potato Fries

STEAK SANDWICH \$18

Grilled Flank Steak, Arugula, Ciabatta, Onion Jam, Horseradish Mayo

PULLED PORT SANDWICH \$17

BBQ Sauce, Apple Coleslaw, Fried Pickles, Fried Egg Sunny-Side Up

GRILLED VEGETABLE CIABATTA SANDWICH (PB) \$15

Portobello mushroom, zucchini, eggplant, roasted red bell peppers, sun-dried tomato pesto, arugula

CRISPY CHICKEN SANDWICH \$16

Buttermilk Marinated Chicken Breast, Shed-made Coleslaw, Spicy Oil, Brioche Bun

GRILLED CHICKEN SANDWICH \$16 (PB OPTION)

Herb Marinated Chicken, House-made Coleslaw, Spicy Oil, Brioche Bun

Plant Based options: Vegan Grilled Chicken

BUFFALO CHICKEN WRAP \$15

Grilled or Buttermilk Fried Chicken, Shredded Cheddar, Lettuce, Tomato, Avocado, Buffalo Sauce

HAM HOCK & MUSHROOM MAC'N'CHEESE \$12

Brie, Parmesan, Smoked Cheddar, Shed-made Ham Hock, Wild Mushrooms

FRESH PAPPARDELLE PASTA \$23

With Short-Rib Ragout and Shaved Dry Ricotta

PB Option with Seasonal local roasted vegetable medley, basil pesto \$22

HOUSE-MADE POTATO GNOCCHI \$22

Angus Beef Bolognese Sauce, Shaved Parmesan

MUSHROOM ASPARAGUS RISOTTO (PB) \$20

Arborio Rice, Roasted Wild Mushrooms, Asparagus

12OZ NEW YORK STRIP \$32

Roasted Potatoes, Cherry Tomatoes on Arugula, Red Wine Sauce

PAN-ROASTED CHICKEN BREAST \$25

Cauliflower Puree, Roasted Seasonal Vegetables, Beurre Blanc

BRAISED SHORT RIB \$28

Red Wine Braised Boneless Short-Rib, Garlic Mashed Potato, Grilled Asparagus, Crispy Onions

PORK TENDERLOIN \$26

Bacon-Wrapped Pork Medallions, Juniper Berry Sauce, Apple Fritters, Scallion-Mashed Potatoes, Crispy Prosciutto

32OZ TOMAHAWK STEAK \$105

Served Sliced, with Roasted Potatoes, Grilled Asparagus, Creamed Spinach, Creamy Shallot Sauce & Red Wine Sauce

SIDES

FRENCH FRIES \$4.5

PARMESAN TRUFFLE FRIES \$6

SWEET POTATO FRIES \$6

SAUTEED SPAINACH \$8

ROASTED POTATOES \$8

GARLIC MASH POTATO \$8



WINE

				GLS	BTL
RED					
OPEQUE	2017	ZINFANDEL	PASO ROBLES, CA	\$10	\$40
CHELSEA GOLDSCHMIDT	2017	MERLOT	SONOMA	\$12	\$48
LOUIGI BOSCA	2019	MALBEC	ARGENTINA		\$60
THE FEDERALIST	2018	ZINFANDEL	LODI, CA		\$60
FAUSTINO RESERVA V	2013	TEMPRANILLO	SPAIN		\$70
JOSEPH CARR	2018	CAB SAV	PASO ROBLES, CA		\$70
CHIANTI CLASSICO	2018	SANGIOVESE	ITALY		\$88
THE BOXER	2019	SHIRAZ (VEGAN)	AUSTRALIA		\$91
DOMAINE L'AIGLE	2019	PINOT NOIR	FRANCE		\$92
CHATEAUNEUF-DU-PAP	2019		FRANCE		\$104
WHITE					
4041	2019	CHARDONNAY	MONTEREY, CA	\$9	\$36
RAPAURA SPRINGS	2021	SAUV BLANC	NEW ZEALAND	\$10	\$40
HYLAND ESTATES	2021	GEWÜRZTRAMINER	OREGON		\$48
LIMESTONE HILL	2020	CHARDONNAY	SOUTH AFRICA		\$54
TYRELL'S HUNTER VALLEY	2019	SEMILLION (VEGAN)	AUSTRALIA		\$56
ROSE					
SUNGODDESS	2020	ROSE	ITALY		\$63
SPARKLING					
LUCA PIRETTI	2019	PROSECCO	ITALY	\$9	\$34
MUMM BRUT	2021	CHAMPAGNE	FRANCE	\$12	\$48
DELAHAIE	2019	CHAMPAGNE ROSE	FRANCE		\$112
CHATEAUX DE BLIGNY	2019	CHAMPAGNE	FRANCE		\$132
DESSERT WINE					
KROCER	2020	REISLING	GERMANY		\$88
BROADBENT	2018	MADEIRA	PORTUGAL		\$80

BEER ON TAP

	%	16OZ	22OZ
NEW BELGIUM TRIPPEL	8.5%	\$9	\$12
LAGUNITAS IPA	6.2%	\$9	\$12
FIRESTONE MINDHAZE	6.2%	\$8	\$11
SANTA MONICA WIT 5.3%		\$8	\$11
BALLAST CALI AMBER	5.5%	\$8	\$11
FIRESTONE 805	4.7%	\$8	\$11
VOODOO RANGER			
WEST IPA	7.5%	\$9	\$12
SMITHWICKS IRISH RED	4.5%	\$8	\$11
PILSNER URQUELL	4.4%	\$8	\$11
GUINNESS	4.2%	\$9	\$12

TWISTED CLASSICS COCKTAILS

COLLINS (\$12)

Raspberry infused Gin, Lemon, Cranberry, Hibiscus, Club Soda

DAIQUIRI (\$12)

Jasmine infused Vodka, Orgeat, Lemon, Lime, Winter Melon Bitters

OLD FASHIONED (\$16)

Rye Whiskey, Spiced Honey, Luxardo, Fernet

PAPER PLANE (\$14)

Earl Grey infused Bourbon, Aperol, Amaro Nonino, Lemon, cranberry bitters

MARGARITA (\$12)

Tequila Reposado, Apple, Cinnamon, Peach Lemon

NEGRONI (\$13)

Tequila Reposado, Aperol, Amaro, Grapefruit bitters and Chocolate bitters

MOJITO (\$12)

Mezcal infused with Peppermint, Matcha & Lemon, Melon cordial, Lemon juice, Mint

MANHATTAN (\$14)

Mezcal, Espresso cordial, Madagascar Vanilla, rhubarb bitters

PISCO SOUR (\$14)

Pisco, Pineapple, Lemon, Chai, Elderberry

PLANTATION DAIQUIRI (\$14)

Plantation Pineapple Rum, Rosemary, Ginger, Turmeric, Lemon juice



VEGAN (PB) & VEGETARIAN (V)

BREAKFAST

FULL BIKE SHED BREAKFAST \$19

Breakfast Vegan Sausage, Shed-Made Beans, Mushrooms, Grilled Tomatoes, Sourdough Toast, 'Just Egg'

HUEVOS RANCHEROS \$14

(6" White Corn Tortilla)

White Corn Tortilla, Shed-Made Beans, Avocado, Salsa, Vegan Chorizo, Cheese and 'Just Egg'

BIKE SHED BREAKFAST BURRITO (PB OPT) \$12

(12" Flour Tortilla)

Vegan Sausage, 'Just Egg', Pico, Hash Browns, Crushed Avocado, Chipotle Crema

EGGS FLORENTINE (V) \$12

Two Poached Eggs, Sauteed Spinach, English Muffin, Hollandaise.

FULL-STACK PANCAKES (V) \$12

House Made Blueberry Jam, Maple Syrup

AVOCADO TOAST \$13

Marinated Cherry Tomato, Red Onion & Chili Oil on Rustic Toast

FRENCH TOAST (V) \$12

Brioche Bread, Mixed Berries and Maple Syrup

STEEL-CUT OATMEAL \$10

House Made Blueberry Jam, Mixed Berries, Toasted Coconut Flakes

PB Option: with Oat Milk

HOUSE-MADE GRANOLA (V) (PB OPTS) \$10

Greek Yoghurt, and mixed Berries (V) + maple syrup.

PB Option: Available with Coconut Yoghurt

BREAKFAST BHUDDA BOWL (PB) \$14

Quinoa, Chopped Tomato, Cashew, Roasted Beets, Mushrooms, Kale, Curried Cauliflower

Add Scrambled Egg or (PB) Tofu Scramble \$2

SPELT & QUINOA CROISSANT (PB & GF)

APPETISERS & SHARERS

ZUCCHINI FRIES \$12

Panco bread crumbs, lightly fried, topped with shaved parmesan, with chipotle mayo

CRISPY BRUSSELS SPROUTS \$11

Balsamic glaze, chili oil, toasted almonds

FRIED CHEESE CURDS (V) \$9

Breaded, lightly fried, served with Shed-made spicy marinara dipping sauce

GREEN PEA HOUMOUS \$10

Cherry tomatoes, fresh mint, curry oil, grilled pita bread

MARGARITA FLATBREAD \$11

Homemade marinara, roma tomato, roasted garlic, fresh basil, mozzarella cheese

MIXED WILD MUSHROOM SALAD \$14

Arugula, endive, caramelized pecans, golden raisins, balsamic dressing, Vegan Feta or Vegan Blue Cheese

SALADS

BABY KALE SALAD \$13

Quinoa, Shaved Apple, Dried Cranberries, Toasted Almonds, Sherry Dressin, Vegan Feta or Vegan Blue Cheese

Add: Grilled Fake Chicken \$2

GREEK SALAD \$13

Baby greens, Kalamata olives, Vegan Feta Cheese, cucumber, red onion, cherry tomatoes, champagne dressing

Add: Grilled Fake Chicken \$2

BEET SALAD \$13

Red & golden beetroot, toasted walnuts, orange segments, pomegranate seeds, citrus dressing, Vegan Feta or vegan Blue Cheese

Add: Grilled Fake Chicken \$2

BURGERS & ENTREES

BEYOND VEGAN BURGER \$17.5

Vegan cheese, caramelized onions, avocado, lettuce, tomato, vegan mayo, potato bun

VEGAN GRILLED CHICKEN SANDWICH \$16

Vegan Grilled Chicken, with house made coleslaw, spicy oil, on a brioche bun

GRILLED VEGETABLE CIABATTA SANDWICH \$15

Portobello mushroom, zucchini, eggplant, roasted red bell peppers, sun-dried tomato pesto, arugula

MUSHROOM ASPARAGUS RISOTTO \$20

Arborio rice, roasted wild mushrooms, asparagus

SIDES

FRENCH FRIES \$4.5

SWEET POTATO FRIES \$6

SAUTEED SPINACH \$8

ROASTED POTATOES \$8

GARLIC MASH POTATO \$8

DESSERTS

WARM FLOURLESS CHOCOLATE CAKE
WITH VANILLA ICE CREAM

CARROT CAKE, LEMON CREAM CHEESE,
TOASTED WALNUTS

WARM APPLE CRUMBLE
WITH VANILLA ICE CREAM

CRÈME BRULEE (GF)

IF YOU HAVE ANY ALLERGIES
OR SPECIAL REQUIREMENTS
PLEASE TELL YOUR SERVER