



BRUNCH

 gluten friendly
 vegetarian friendly
* alternative available

CINNAMON FRENCH TOAST

cinnamon loaf, macerated fruit, maple syrup, whipped cream, icing sugar, homemade berry mint gelato **20**

AVOCADO TOAST

pomegranate, heirloom tomatoes, ricotta, hemp seeds, lemon oil, lava salt, sourdough **11**

POWER BOWL PARFAIT

blueberry yogurt, macerated fruit, granola, orange honey, sunflower seeds, hemp seeds **12**

BRISKET BENNY

beer-braised brisket, Roma tomato, arugula, poached eggs, hollandaise, cruffles, smoked paprika, choice of *starch, soup, or salad* **22**

VEGGIE BENNY

zucchini and caramelized onion fritter, Roma tomato, poached eggs, hollandaise, cruffles, smoked paprika, choice of *starch, soup, or salad* **18**

CHICKEN & CORNBREAD

buttermilk chicken, homemade cornbread, chipotle coleslaw, chili maple oil, scallion **20**

DAILY SOUP

rotating **10**

GRILLED CHEESE

gruyère, mozzarella, parmesan, caramelized onion, sourdough, choice of *starch, soup, or salad* **20**

STEAK SANDWICH

6 oz skirt steak, jalapeño romesco, fried egg, scallions, demi glace, sourdough, choice of *starch, soup, or salad* **26**
+ 6 oz *Northern Gold ribeye* **12**
+ 6 oz *Northern Gold striploin* **8**

BRISKET SANDWICH

beer-braised pulled brisket, chipotle mayo, crispy fried onion and jalapeños, sourdough, smoked jus, choice of *starch, soup, or salad* **22**

CHICKEN SANDWICH

crispy buttermilk chicken, sweet & spicy Korean glaze, gochugaru mayo, citrus slaw, B&B pickles, brioche, choice of *starch, soup, or salad* **21**

BRISKET POUTINE

beer-braised brisket, fries, gravy, cheese curds, scallions **S 13 / L 16**

BRUSSELS SPROUTS

black garlic foam, cured egg yolk, orange glaze **15**
+ *pancetta* **4**

CRISPY KALE SALAD

crispy fried kale, fresh kale, pickled shallots, potato crisps, garlic dressing, brie cheese **S 8 / L 15**

SALAD VERTE

seasonal greens, toasted walnuts, jalapeños, pickled shallots, feta, lemon vinaigrette **S 7 / L 14**
add protein to your salad
+ 5 oz *salmon fillet* **13**
+ 8 oz *grilled chicken* **8**
+ 6 oz *Northern Gold striploin* **18**

SIDES

BRISKET 3 oz **6**

EGG **2**

FRUIT BOWL **4**

GRAVY **3**

CRISPY CHICKEN 4 oz **6**

SIDE SOUP **5**

HASHBROWNS **5**

MAYO **2**

peppercorn or chipotle

BACON 4 pc. **4**

SOURDOUGH **4**

FRIES **5**

+ *cheese & gravy* **4**

BUTCHER'S SELECTION

A5 SATSUMA WAGYU STRIPLOIN

volcanic salt, soy pickled onions & jalapeños
6 oz 127 / 9 oz 190

A5 SATSUMA WAGYU STRIPLOIN HOT STONE

volcanic salt, soy pickled onions & jalapeños
21 per ounce

A3 BRANT LAKE WAGYU RIBEYE **10 oz 85 / 12 oz 96**

AAA+ NORTHERN GOLD ANGUS RIBEYE **10 oz 40 / 12 oz 48**

AAA+ NORTHERN GOLD ANGUS STRIPLOIN **10 oz 30 / 12 oz 35**

AAA+ NORTHERN GOLD TENDERLOIN **6 oz 46**

AAA+ NORTHERN GOLD ANGUS TOMAHAWK **45 oz 250**

ACCOMPANIMENTS

prawns **3 pc. 7**

au poivre **4**

demi **4**

mushroom bourbon **4**

gravy **3**