

EASTER BRUNCH April 12th | 9:30am to 2:30pm

\$46 Adults '

\$26 Children ages 5 to 10 ′

\$16 Children under 4'

Join us for an "EASTER EGG HUNT"

After you have finished your brunch! Times : 11:00am | 12:00pm | 1:00 pm | 2:00pm & 3:00 pm Children 10 and under have access to our lower level that will be filled with fun and with Easter goodies.

> Have a Mimosa with Brunch! orange juice + bubbles + \$7 per glass

COLD

Compressed watermelon salad, smoked feta . citric balm
Fresh mozzarella buffalo , heirloom tomato, balsamic tingle
Acidulated cauliflower, red pepper and shredded cucumber
Smoked trout, quinoa salad, buttermilk cucumber dressing
Sushi assorted vegetarian maki rolls
served with soy, wasabi and pickled ginger
Crispy kale salad, applewood cheddar, pickled okra, dirty remi
Seed to Sausage Charcuterie board , house pickles + mustard's

LIQUID

Tom Ka Gai Thai coconut soup with straw mushroom + cilantro

HOT

Buttermilk pancakes with maple syrup Roast striploin of beef with roast garlic confit redux Country farm fresh scrambled eggs with fine herbs General Blackie's chicken with fresh cilantro Steamed jasmine rice

Roasted shoulder of lamb with mint and sundried tomato reduxe
Mesquite smoked pulled pork shoulder with silly mop sauce
Pan crisp gnocchi, toasted almond and caper butter sauce
Vegetarian pot stickers with black Chinese vinegar | hot sauce
Roasted beets and green beans
Bacon and pork sausage

CHILDREN'S MENUBaked mac and cheddar cheese

Mini hamburgers French fries Jello & smarties parfait Jumbo chocolate chip and peanut butter sandwich

mbo chocolate chip and peanut butter sandwich Rice pudding with brown sugar and raisin

AT THE PASS CHEF STATION

Poached eggs on a toasted English muffin, choice of shaved Black Forest ham or smoked salmon served with hollandaise sauce

SWEET

Sticky bread & butter pudding with salty caramel sauce Fresh fruit

Viennoiserie

cinnamon rolls, croissants and mini apple trellis butter and fruit preserves.

The serious cheese board with stone fruit and toasted pecans

INDIVIDUAL SWEETS

Dark chocolate mousse Ginger crème brûlée Berry coupe with crushed meringue Granola apple rhubarb crumble

BEVERAGES

Orange juice & freshly brewed fair-trade coffee, decaffeinated coffee and select teas

CONDITIONS

[^] Please note that due to the volume of business we cannot accommodate for allergies or dietary restrictions ^ Kindly note as this is a promotional event, discounted Costco or Shopify gift cards will not be accepted.

2oz HANDCRAFTED COCKTAILS DARK & GINGER STORMY Gosling's Rum · Canton Ginger Liquor · Ginger Beer · Ice · Lime 13 **ST. GERMAIN MOJITO** Havana Club Rum 3 year . St. Germain Liqueur . Mint . Lime . Soda 13 TARTY WHISKEY SOUR Woodford .Lime Juice Egg white . Limonata . Shake + Strained 13 SCRATCH & SNIFF Sapphire East Gin + Raspberry Vodka . Prosecco Serenissima 13 DIRTY BOTTOM Ungava Quebec Gin . Macerated Blueberries . Fresh Mint . Lime 13 COCKTAILS BY THE PITCHER 36 equivalent to three drinks from above **NEGRONI** 13 Sapphire East Gin . Compari . Vermouth . Orange Peel . Ice SEE-ZAR 13 Grey Goose Vodka · Togarashi . Clamato · Horseradish THE GREY 14 Vermouth . Grey Goose Vodka . Lemon Peel . Shaken To Grey WINE . BY THE GLASS . 5 oz **BUBBLES** 13 Prosecco . Serenissima. Vinicola Tombacco. Italy WHITE 10 18 Pinot Grigio . Seasons . Niagara Peninsula . VQA. Ontario 16 Viognier . Les Jamelles . Pays d'Oc . France 18 Pinot Gris . Hã Hã . Hawke's Bay . New Zealand 18 Sancerre . Domaine Cherrier et Fils . Loire Valley . France ROSÉ 17 Cabernet Franc . Lola . Pelee Island Winery . Ontario 13 **RED** 10 18 Malbec . Argento . Mendoza . Argentina 13 13 15 17 Pinot Noir . Humberto Canale . Patagonia . Argentina 16 Monica di Sardegna . Perdera . Argiolas . Sardinia . Italy 16 Cabernet Sauvignon . Humble pie . California . USA BEER . DRAFT | 16 oz 10 LAGER . Heller Highwater . Kichesippi . Kanata . Ontario **AMBER** . Ridge rock Brewing . Carp . Ontario CREAM ALE . A. B. C. Ashton . Ontario PALE ALE . Bangkok Crosswalk . Overflow . Ottawa . Ontario **CIDER** ROOD APPLES CIDER . Jordan Station . Ontario 10 **BEER.LONG NECK** CANADIAN | Alexander Keith's . Moosehead Larger . Coors light 7 8 GLOBAL | Corona Guinness Stella Artois . Tsingtao . Peroni SHOTS 1.5oz E PLANT 8 Tequila Sauza Hornitos . Framboise liqueur . St. Germain liqueur **CHEF NOIRE** 8 Tequila Sauza Hornitos . Thai red curry Jägermeister HARD STUFF your choice of mix 10 | Woodford Reserve **BOURBON** 12 | Maker's Mark **GIN** | Sapphire | Sapphire East IRISH WHISKEY | Jameson | Bushmills Original **RUM WHITE** | Havana club | No Such Thing;) **RUM DARK** | Gosling's Black Seal | El Dorado **RYE** | Canadian Club | Gibson Silver **SCOTCH** | Johnnie Walker Red | Chivas Regal 12 Year TEQUILA Sauza Hornitos | Tequila Tromba Blanco **VODKA** |Top Shelf | Grey Goose TAME STUFF **CARBONATED** Coke · Diet Coke · Ginger Ale · Sprite · Ice Tea Limonata .Ginger beer JUICE & WATER Apple · Orange · Pineapple · Cranberry · Tomato Sparkling San Pellegrino 750 ml

Thank you for being a part of our table.