# Beverages



Espresso / 2.00 Macchiatto / 2.85 Cortado / 2.90 Cappuccino / 3.05 Latte / 3.35 Chai Latte / 3.25 Drip Coffee / 1.60 Americano / 2.45 Iced Americano / 2.50 Iced Latte / 4.20 Hot Chocolate / 2.85

Milk Options: Whole, skim included. (Lactose free, soy, almond add .55) Flavoured shots: Vanilla, caramel, hazelnut, mocha (add .55)



Tea List / 1.95

Signature Black Earl Grey Classic Heavenly Cream Masala Chai Classic Mint Chocolate Jasmine Mist Green Tropical Green Blood Orange Oolong Marrakesh Mint Citron Calm Rouge Provence



**Soft Drink** / 1.65 Coke, Sprite, Ginger Ale, Diet Coke, Nestea

Iced Tea (seasonal) / 2.55 Chocolate Milk / 2.50 Kids Chocolate Milk / 1.85 Kids Milk / 1.55 Eska **Water** / 1.75 Eska **Sparkling Water** / 2.25

Fresh Lemonade / 3.25

Orange Juice / 3.55 Fresh squeezed

Apple Cider / 2.80



Every morning until we run out



**Breakfast Wrap** / 5.50 Egg, bacon, bell peppers, onion, tomato, havarti

**Spinach Wrap** / 5.50 Egg, spinach, goat cheese, roasted red pepper

**Sausage Bagel** / 5.75 Fennel pork sausage, fried egg, roasted tomato, havarti

**Tortilla Breakfast** / 5.75 3 flour tortillas, scrambled egg, salsa, avocado

**Toasted Bagels** with butter / 2.25 Sesame, poppy seed, everything Add: peanut butter, jam or cream cheese (75°)

> **Yogurt Parfait** / 4.45 Vanilla yogurt, berries, granola

**Breakfast Scone** / 3.25 Scrambled egg, bacon, cheddar, spinach

# SALADS

### Summer Salad full / 8.95

Spinach, arugula, roasted nuts, goat cheese, berries, honey vinaigrette

#### Steak full / 9.25

4oz steak cooked medium, roasted beets, hard boiled egg, crispy potato, goat cheese, sherry vinaigrette

#### Asian Shrimp Slaw full / 10.50

Tiger prawns, cabbage, carrot, toasted sesame dressing

**Caesar** half / 4.50 full / 7.25 Bacon, romaine, parmesan, croutons

**Arugula** half / 4.50 full / 7.25 Sherry vinaigrette, shaved prosciutto, pine nuts, parmesan

**Quinoa Slaw** half / 4.50 full / 7.25 Quinoa, cabbage slaw, creamy curry spiced dressing

**Mixed Green** half / 4.25 full / 6.95 Dijon vinaigrette, tomato, carrot, cucumber, cranberries, onion

Add chicken or tuna to any salad for \$3.75

**Quesadillas**<sup>\*</sup> (Chicken or Braised Brisket) / 9.25 Mozzarella, caramelized onions and roasted red peppers. Served with salsa and sour cream.

### **Perogies** / 10.50

Choice of cheese or spinach and feta. Topped with bacon, caramelized onion and green onion. Served with sour cream.

Burek\* and side salad / 9.25

Choice of cheese, spinach or meat. Served with a mixed green side salad.

\*Sorry! We can't make this on pizza night



### SANDWICHES

#### Available on white, red fife whole wheat or gluten free bread (75°) Or white or whole wheat wrap

**Spicy Chicken Avocado** / 8.75 Roasted chicken, avocado, house-made mayo, sriracha, salsa, pickled jalapeño

Adriatic Grilled Cheese / 8.75

Brie, prosciutto, fig compote, pear

**Braised Brisket** / 8.75 Brisket, fried onions, house-made mayo, arugula

**BLT** / 8.75 Bacon, lettuce, tomato, avocado, cheddar Add Chicken for \$3.75

**Chicken Pesto** / 8.75 Roasted chicken, roasted red pepper, goat cheese, pesto, arugula

**Tuna** / 8.75 Tuna, shallots, dill, house-made mayo, lemon, capers, roasted tomato, arugula

> **Roasted Veggie** / 8.50 Zucchini, tomato, onion, bocconcini, pesto

> > **Kids Grilled Cheese** / 4.25 Cheddar on Whole Wheat Toast

SOUP bowl / 5.50 cup / 3.75

# COMBOS

Enjoy a cup of soup or a half salad with your sandwich for an additional \$2.95







Margherita / 12.25 Tomato sauce, bocconcini cheese, basil, mozzarella (Add prosciutto, bacon or pepperoni for \$2.00)

Pepperoni / 12.25

Pepperoni, mozzarella

Hawaiian / 12.25 Bacon, pineapple, mozzarella

**Roasted Vegetable** / 12.95 Red onion, zucchini, roasted red pepper, mozzarella



Make it a combo with a glass of house wine or beer for 14.50

# RED WINE 502 glass

Alamos **2013 Malbec**, Argentina 9 / 40 Full-bodied and firm. Blackberry and plum fruit with pepper and earth notes.

Louis M. Martini **2010 Cabernet Sauvignon**, Sonoma 12 / 54 Full-bodied and smooth. Blackberry, vanilla, oak aromas with spicy notes.

Rancourt **2007 Noble Rouge**, Niagara 7.50 / 34 Bright and fruity. Cabernet Sauvignon and Merlot blend. Cherry, cranberry, raspberry with pepper.

Monte Antico **2010 Sangiovese Blend**, Italy 10 / 45 Medium-bodied. Black cherries, liquorice and plums with subtle vanilla.

Zlatan Plavac, **2008 Plavac Mali**, Croatia 65 / bottle Medium-bodied. Oak, lingonberry, licorice and blueberry.

# WHITE WINE 50z glass

Ghost Pines Winemaker's Blend **2010 Chardonnay** 12 / 54 Full-bodied and Rich. Oak, vanilla, and butterscotch.

Inniskillin **2011 Riesling** 9 / 40 Light and Crisp. Peach, melon, and citrus aromas.

Rancourt **Noble Blanc 2012**, Niagara 7.50 / 34 Light and smooth. Chardonnay and Gewurztraminer blend. Vanilla, citrus with pepper.

Barefoot E&J Gallo **Pinot Grigio**, California 7 / 30 Bright and crisp. Citrus, tart apple, peach and pear.

Whitehaven **Sauvignon Blanc**, New Zealand 13 / 65 Light and Crisp. Gooseberry, white peach, citrus notes with zesty lime.

# SPARKLING WINE

**Mimosa** 7.50 Freshly squeezed orange juice with bubbly champagne (3oz) **Il Prosecco**, Italy 7.50 (502) / 34 Light and Fruity. Citrus, pear and melon. Crisp.

### BEER

Big Rock Brewery Grasshopper Wheat Ale 6 Big Rock Brewery IPA 6 Corona 6 Karlovacko 6.95 Lvivske 6.25

# COCKTAILS

**Grapefruit Gin Fizz** 9 2oz Beefeater gin, grapefruit juice & soda Mill Street Organic 6 Mill Street Tankhouse Ale 6 Muskoka Detour 6 Stella Artois 6 Steam Whistle 6 Somersby Cider 6.95

**Baka Caesar** 9 2oz Stolichnaya vodka, clamato, horseradish, lemon juice, Worcestershire and tabasco





### Saturdays and Sundays 9:00am - 2:00pm



Avocado Smash on Sourdough Avocado, feta, tomato salsa, red onion, red pepper, cilantro. Mixed greens. / 11.25

#### **Eggs Benny** Eggs, honey ham, hollandaise, country biscuit. Mixed greens. / 11.75

**Challah French Toast** / 11.25 Served with maple syrup and whipped cream

**Bagel with Lox** / 11.25 Cream cheese, lox, poached eggs, greens

**Latkes** / 11.25 Potato pancakes, poached eggs, herb sour cream. Mixed greens.

Baka Brunch / 11.25 Eggs (poached or scrambled), roasted potatoes, toast, bacon or sausage patty

> Seasonal Fruit Salad cup \$3.75 bowl \$7.25

### SIDES

Toast / 1.50 Bacon / 3.00 Potatoes / 2.50 Sausage / 2.75 (2) Eggs / 3.00 (poached or scrambled)

### DRINK SPECIALS

Mimosa / 6.50

#### Baka Caesar / 7.50

2oz vodka, clamato, horseradish, lemon juice, Worcestershire and tabasco

Freshly squeezed orange juice with bubbly champagne (3oz)



### French Macarons / 1.95

Chocolate, salted caramel, pistachio, lemon, raspberry, cassis

### Chocolate Coconut Macaroon / 2.80

Croissants Plain / 2.55 almond, chocolate / 2.75

**Scones** / 2.85 Lemon poppy seed, blueberry, cranberry, chef choice of the day

### **Cupcakes** / 2.75

Danish / 2.95 Assorted

Muffins / 2.85 Peanut butter and banana (Vegan), wildberry crumble, banana chocolate chip, blueberry bran (Low Fat)

Quinoa Walnut Cranberry Muffin / 3.20 Gluten free

**Assorted Daily Chef Choice Desserts** 



Pa-la-cheen-keh (crepes)



Chocolate Nut Cluster / 6.50

Nutella & Banana / 6.50

Apple & Cinnamon / 6.50

**Jam** / 4.75

Ham & Cheese / 7.00