

# RECIPES

Name of Recipe	Price of Recipe
1) CINNAMON SUGAR PRETZEL BITES,WARM FRIED DOUGH (Covered in cinnamon on sugar served with chocolate sauce for dipping)	\$8.00
2) CREAMY, GARLICKY SPINACH STUFFED MUSHROOMS (Topped with bubbling parmesan cheese)	\$12.00
3) MINI HASSELBACK POTATOES WITH CREAMY DILL DAUCE (Crispy on the outside, soft and pillowy on the inside seasoned potatoes topped with a creamy dill sauce)	\$12.00
4) SALTED CARAMEL WHITE CHOCOLATE BROWNIES AND DECADENT GOOEY WHITE CHOCOLATE BROWNIES (Layered with in house made caramel)	\$12.00
5) CRISPY TOFU LETTUCE WRAPS (Wrapped in little lettuce packages with homemade pickled onions and radishes, topped with miso mayo)	\$14.00
6) GRILLED EGGPLANT AND VEGETABLES SALAD (Grilled red peppers, minced garlic and cilantro with a fresh lime vinaigrette)	\$14.00
7) PERSIMMON, POMEGRANATE AND MASSAGED KALE SALAD (Served with a delicious tangy citrus dressing)	\$14.00
8) CRANBERRY BRIE PULL APART BREAD (Gooey brie topped with sweet cranberries on a crusty loaf of sourdough)	\$18.00
9) GRUYERE, MUSHROOM AND CARAMELIZED ONION BITES (Caramelized onion bites with sautéed crimini mushrooms, balsamic caramelized onions, and applewood smoked gruyere cheese)	\$18.00
10) WILD MUSHROOM AND CREAMY RISOTTO (Topped with crunchy chestnuts, baby spinach and parmesan)	\$18.00
11) BROCCOLI AND APPLE SALAD (With charred broccoli, sweet fuji apples, feta cheese served on a bed of mixed greens)	\$18.00
12) PEACH SWEET CORN AND HALLOUMI SALAD (Fresh sweet corn and juicy peaches served with salty halloumi cheese on arugula)	\$22.00
13) SUN DRIED TOMATO FLORENTINE PASTA (Spicy pasta cooked in a sun dried tomato cream sauce topped with spinach and mozzarella)	\$22.00
14) APPLE AND ONION OVEN ROASTED AUBERGINE HEARTY FALL FLAVOURS (Served with brussels sprouts with toasted hazelnut butter and an in house made french roll)	\$24.00
15) GRILLED MOROCCCAN AUBERGINE (Aubergine cooked with garlic, lemon, za’atar and pomegranate molasses served with roasted turmeric cauliflower topped with creamy yogurt)	\$26.00
16) MEATY MUSHROOM BIRRIA TACOS (Shiitake mushrooms with shaved cabbage and queso blanco served with consommé)	\$32.00

# DRINKS

NAME	PRICE
1) CLUB SODA AND LIME	\$4.00
2) FOUNTAIN DRINKS	\$5.00
3) RASPBERRY ICED TEA	\$6.00
4) SHIRLEY TEMPLE	\$7.00
5) ARNOLD PALMER	\$7.00
6) STRAWBERRY BASIL LEMONADE	\$7.00
7) ROY ROGERS	\$7.00
8) HORCHATA	\$8.00
9) APPLE KIWI GREEN SMOOTHIE	\$9.00
10) KOMBUCHA	\$10.00

# OFFERS

- TUESDAY  
(\$2 off Fountain Drinks)
- WEDNESDAY  
(Half-priced appetizers after 9pm)
- THURSDAY  
(\$2 off specialty drinks)
- FRIDAY  
(One free dessert with the purchase 2 mains)