

BRUNCH



Available Saturday & Sunday from 10:00am - 2:00pm

MAINS

EGGS BENEDICT \$23

*béarnaise, hash brown, mixed greens
choice of: short rib,
mushroom & spinach, smoked salmon*

FRENCH TOAST \$21

*dulce de leche, oat crust,
compressed pear*

BRAISED LAMB SHAKSHUKA \$27

*lamb shoulder, chermoula,
spiced tomato sauce*

LOBSTER OMELETTE \$41

lobster bisque, frisée salad, chive

CASSOULET \$27

duck confit, 'nduja, poached egg

EGGPLANT PARMESAN \$25

*fire roasted tomato sauce, basil,
fior di latte*

CHEESE BURGER \$27

*cheddar, bacon,
bone marrow aioli
served with choice of fries or salad*

CAESAR INSALATA \$23

*parmesan & anchovy dressing,
crouton, guanciale crumb
add chicken \$12*

STEAK FRITES \$40

flank steak, sunnyside egg, truffle jus

ADDITIONS

TRIO OF ALFORNO PASTRIES \$15

assorted pastries, freshly baked



COCKTAILS | 2OZ

BOUGIE MIMOSA \$20

champagne, fresh pressed orange juice

A WHOLE NEW BUZZ \$15

*nodo coffee tequila, peanut butter spirit,
espresso*

BASIL AND THE BERRY \$15

*tanqueray 10 gin, raspberry, basil,
annex ginger beer*

PINEAPPLEY EVER AFTER \$15

*el tequileño blanco, dulce vida
pineapple, agave, jalapeño*

BEER

LAGER – BABE BREWING,

'TANGERINE DREAM' \$10

Rocky Mountains, Alberta, 355ml

FRUITED GOSE – TROLLEY NO.5,

'ROSE' \$13

Calgary, Alberta, 473ml

WINE | 5OZ

NV MONMARTHE 'SECRET DE

FAMILLE' BRUT \$30

Champagne, France

2023 SIRIUS SAUVIGNON BLANC

BLEND \$13

Bordeaux, France

2023 DÖNNHOFF 'NIEDERHÄUSER

KLAMM' KABINETT RIESLING \$17

Nahe, Germany

2023 ALBERT BICHOT PINOT NOIR

\$22

Burgundy, France

TEATRO