

Team Eats Elite

Sandwiches

Brisket Bomb

Melt-in-your-mouth smoked Alberta brisket layered with our house-made herb and beer mustard, nestled against red wine-infused sweet cabbage, and topped with a roasted garlic aioli. All of this deliciousness is stacked between two thick slices of locally baked, rustic rye bread for a true explosion of flavor.

Christina's Turkey Yum Yum

Tender, slow-roasted turkey breast paired with creamy double-brie, kissed by a sweet and savory strawberry rosemary aioli. Add in crisp butterleaf lettuce and smoky maple bacon, all between perfectly toasted sourdough for a sandwich that's simply irresistible.

This Meat Ain't from Montréal

Rich, cured, and seasoned smoked meat topped with a tangy fennel chardonnay mustard and slices of smooth Emmental Swiss cheese. All packed between thick rye bread that's ready to hold every delicious bite.

I Wish I Was a Real Italian

A stack of Italian deli classics—sliced capicola, soppresseta, and prosciutto—layered with juicy tomato and herb chutney, fresh arugula, mozzarella, and a hint of basil garlic mayo, all wrapped in a golden, crusty ciabatta loaf. Pure Italian bliss in every bite.

Are Ya Chicken

Garlic-roasted, pulled chicken with a burst of sundried tomato tapenade, rich balsamic mayo, sweet caramelized red wine onions, and smoky white cheddar, grilled to perfection between slices of sourdough. This sandwich will have you questioning all the others.

Gardens Grow the Best Things

Fire-roasted garden vegetables dressed in herb and garlic aioli, layered with shredded kale, and drizzled with a hint of honey lemon over gooey Gouda cheese. Served in a soft potato bun, this is the ultimate veggie creation.