

# SUNDAY BRUNCHLINES MENU

SORRY, TO ENSURE PROMPT SERVICE, NO SUBSTITUTIONS OTHER THAN THOSE OFFERED PLEASE

OUR REGULAR MENU IS AVAILABLE AFTER 3PM.

## BRUNCH MAINS

Served with *Homestyle Hashbrown Potatoes & Seasonal Fruit*

V=Vegetarian-Friendly Option    VE=Vegan Friendly Option  
GF=Gluten Friendly Option

### TRADITIONAL BREAKFAST GF OPTION V 17

2 Eggs Any Style, 3 Pieces Thick-Cut Bacon, Homestyle Hashbrowns & 2 Slices of Whole Wheat, Sourdough or Gluten-Free Toast. **vegetarian option:** sub plant base bacon

### BACON BENNY GF OPTION 17

2 Soft Poached Eggs & Bacon, on an open-faced, Toasted English Muffin. Topped w/ Tangy, Rich, House-made Hollandaise & Green Onions. **Gluten Friendly option:** sub GF toast

### VEGETARIAN BENNY V GF OPTION 17

2 Soft Poached Eggs, Grilled Tomato, Avocado & Spinach, on an open-faced, Toasted English Muffin. Topped with Tangy, Rich, House-made Hollandaise. **Gluten Friendly option:** sub GF toast

### ANGUS BACON CHEESEBURGER 17

Grilled Angus Beef Burger with Cheese, 2 Strips Bacon, House-made Burger Sauce, Lettuce, Tomato and Onion, on brioche bun.

### CHICKEN STRIPS & FRIES 17.50

House Made Buttermilk Chicken Strips with Sweet Mustard, Honey Garlic or Sriracha Mayo for Dipping.

### VEGAN BEAN & CHEEZ QUESADILLA 16

**VEG/VE OPTION**  
House-made Garlic Sauce, Bell Peppers, Green Onion, Black Beans, Vegan Queso, Cilantro, in a Crispy Baked Flour Tortilla. Served with Salsa & Guacamole. **Vegetarian::** sub real cheese

### CHICKEN WINGS 15

8 Giant, Flavourful Lightly Breaded Southern-Fried Buttermilk-Marinaded Wings tossed in Your Choice of Sauce. **Add Carrots, Celery and Blue Cheese / Ranch +4.50**

#### WING SAUCES & FLAVOURS

Northern Heat Cayenne • Honey Garlic • Southern BBQ • Spicy Asian BBQ • Plain • Brown Butter Sage & Honey • Blue Moon (Cayenne & Blue Cheese)

#### ADD-ONS / SMALL PLATES

Slice Bacon / Bac-un +2    Slice of Toast +2    Hashbrowns +5  
Egg +3    Side Hollandaise +4    Fresh Fruit Bowl +7  
Salsa & Chips +7    Side Guacamole +3

## HAND-CRAFTED MIMOSAS & COCKTAILS

### THE CLASSIC

Prosecco. Orange Juice. Lime.

### STRAWBERRY TART

5oz Prosecco. Strawberry-Infused Pink Grapefruit Juice..

### LYCHEE ROSÉ

Rosé Prosecco & Rosewater-Lychee Juice.

5oz flute 7    8oz glass 10

### SUZY'S SPICY CAESAR 9.50

1oz Vodka or Gin, Clamato, Horseradish, Pickle Juice, Tabasco, Wooster, Caesar Rim

### TEQUILA SUNRISE 9.50

1oz Jose Cuervo Tequila, Orange Juice, Grenadine

### THE PINK LADY 9.50

1oz Vodka, Lychee, Pink Grapefruit

Make it a double +4.50

*Full Liquor Menu Available*

## SOFT DRINKS

Tea...cup 2.50    teapot 5.00

Coffee...3.50

Hot Cocoa & Whipped Cream...4.00

Juice (Orange, Pineapple, Pink Grapefruit, Cranberry)    Small 3.50    Large 5.50

Virgin Cocktails (no alcohol)...5.50

Virgin Pink Lady, Virgin Caesar, Virgin Sunset

355mL San Pellegrino...3.65

1L San Pellegrino....8.25

Bottled Water...2.50    Red Bull...5.50

Canned Soda...2.50