



**FOOD
MENU**

brunch

available Saturday & Sundays

Poached Eggs / 16

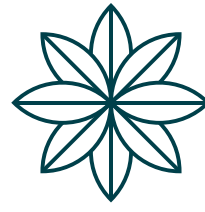
english muffin + lamb bacon +
preserved lemon hollandaise +
green chermoula + lyonnaise potato
sub smoked salmon

French Toast / 16

brioche + tahini maple syrup +
sweet za'atar + tomato chutney

Atai Breakfast / 18

2 eggs sunny side up + lamb bacon & sausage +
lyonnaise potato + lima bean + urfa chili oil
sub smoked salmon



MEZZE PLATTERS

Classic Mezze / 25

Prosciutto di Parma + Buttermilk Ricotta + Za'alouk + Pita

Vegetarian Mezze / 25

Halloumi + Za'alouk + Hummus + Pita

SALADS

Burnt Honey and Orange / 14

olive crumb + marash chili + labneh

Heirloom Tomato / 14

sumac onion + cucumber +
preserved lemon vinaigrette + ricotta

Peasant Salad / 14

pancetta + crispy potato + poached egg +
balsamic vinaigrette

FLAT BREADS

Smoked Eggplant / 15

pickled zucchini + pomegranate + tahini

Bresaola / 18

fennel + harissa + ricotta + za'atar + pomegranate

Double Fromage / 12

halloumi + mozzarella + za'atar

MAINS

Steak au Poivre / 34

6oz tenderloin + green bean +
caramelized shallot + green peppercorn jus

Loaded Hummus / 14

lima bean + sautéed mushroom + urfa chili + pita

Branzino Brochette / 21

red charmoula + preserved lemon + citrus salsa

Lamb Brochette / 18

harissa + roasted garlic + labneh + herb salad

Coq au vin / 28

cornish hen + seasonal mushrooms +
pearl onion + fingerling potato + red wine jus

SIDES

Frites / 7

harissa aioli

Roasted Carrot / 10

whipped tahini + ras el hanout + date syrup + almond

Green Beans / 10

crispy shallot + onion purée + ale vinaigrette

DESSERT

Sfenj / 12

cinnamon sugar dusted doughnuts + pomegranate glaze +
tahini caramel + burnt honey ice cream

Vanilla Ice Cream / 5

Popsicle / 6

milk chocolate + dark chocolate coating



**DRINKS
MENU**

Beverage Menu

Cocktails \$15

Aube Marocaine

spiced | refreshing | light

Bourbon + mint + spice syrup + Moroccan tea + peychaud bitters (1.5oz)

Jardin de roses

Floral | tart | light

Vodka + aperol + rosewater + simple syrup + lemon (2.5 oz)

Crème aux framboises

Rich | fruity | sweet

Raspberry tequila+ cointreau + amaro + raspberry + pomegranate + lemon(2oz)

L'heure du thé

Rich | boozy | sweet

Cognac + Chai rye + burnt honey + Lemon (2oz)

Chaleur d'été

Spicy | boozy | fresh

Jalapeno rum + pineapple + lime + mint syrup (2oz)

Mimosa trio

Brunch Special

Pares Balta Brut

Paired with a trio of fresh juices of the day

13 /65

Wine

5oz

9oz

bottle

ROSE

Mas Carlot 'generations' Grenache/Syrah Cotes du rhone, France, 2020	15	25	75
WHITE			
Maison Ventenec 'Cassandra' Vermentino Vin De France, France, 2020	14	23	70
RED			
Dominio Punctum 'Lobetia' Tempranillo Bordeaux, France, 2018	11	18	55

Beer

Estrella – Draft – 16oz pint - \$12

Lager - Clear gold colour; lemon, light fruit and hop aromas; light body; grain flavour with nice bitterness and clean finish

Jutsu - Bellwoods Brewery (473ml/5.6%) \$12

Pale ale - hazy golden yellow with cantaloupe, pineapple and nectarine

Bell Weiser – Bellwoods Brewery (473ml/4.8%) \$12

Pilsner - pale malt body, firm bitter backbone, and noble-esque hops.

Kronenbourg 1664 (330ml/5.0%) \$8

Wheat beer - slightly cloudy pale golden colour with aromas of floral, tropical fruit and honeysuckle.

High Life (355ml/4.6%) \$6

'Champagne of Beers', this popular brew is pale gold in colour with aromas of citrus, malt, cereal grain and toasted nuts.

Life in the Clouds – Collective Arts (473ml/6.1%)

IPA - New England style IPA, fruit forward, Simcoe and Mosaic hops

Matter of Fact – Collective Arts (473ml/4.8%)

Blonde - Dry Hopped, Centennial and Citra hops puts a citrusy, tropical twist on a clean blonde ale. With a floral, grapefruit nose and bright haze.

Guava Gose – Collective Arts (473ml/4.9%)

Sour - mashed wheat beer dosed with the largest batch of guava, lemony tartness, presence of malted wheat, Himalayan pink sea salt and coriander

Blanche Du Paradis – (473ml/5.5%)

Wheat beer - Blanche du Paradis is a Belgian-style Wit brewed with coriander seeds and Curaçao orange peels, the spices traditionally found in this classic style

Rosée D'hibiscus – (473ml/5.9%)

Wheat beer - rose colour made from hibiscus flowers added during the brewing process. The aromas and flavour of this tropical flower are very prominent in the beer, giving it a slight acidity and a very agreeable fragrance.

Pêche Mortel Decaf – (341ml/9.5%)

Stout - A deep, dark and profound stout. Espresso coffee is infused during the brewing of Pêche Mortel, resulting in an intense dark beer with roasted malt flavours enhanced by bitter coffee. The dry finish is long and persistent.



**COFFEE
& TEA**

COFFEE & TEA

Espresso / 3.25

2oz

Feature Espresso / 3.50

2oz

Drip Coffee

8oz / 2.50

12oz / 2.75

16oz / 3.00

Pour Over Coffee / 6.00

12oz

Cortado / 4.25

4oz

Cappuccino / 4.50

8oz

Flat White / 4.50

8oz

Latte / 4.75

12oz

Chai Latte / 4.75

12oz

Matcha Latte / 4.75

12oz

London Fog / 4.75

12oz

Mocha / 5.00

12oz

Hot Chocolate / 4.75

12oz

Tea / 2.75

12oz

Tea Latte / 3.25

12oz

Ice / 0.25

Extra Shot / 2.00

Flavor Shot / 0.75

SIGNATURE BEVERAGES

Moroccan Pour Over Coffee / 7.00

Feature Coffee, Atai Spice Blend

Iced Horchata Latte / 5.25

Horchata, Espresso, Ice

Iced Tiramisu Latte / 5.25

Espresso, Milk, Almond Syrup,
Mascarpone Cheese Foam,
Cocoa Powder, Ice

Hibiscus Lemonade / 3.75

Hibiscus Tea, Lemonade, Ice

Iced Mint Green Tea / 3.75

Green Tea, Fresh Mint,
Orange Blossom, Sugar, Ice

Tokyo Fog / 4.75

Jasmine Tea, Milk, Vanilla Syrup,
Matcha, Sugar

FROZEN BEVERAGES

Strawberry Cheesecake / 6.00

Strawberries, Milk, Ice, Mascarpone
Cheese Foam, Graham Crackers

Caramel Apple / 6.00

Espresso, Caramel, Spiced Apple
Wedges, Milk, Ice

Vegan Joy / 6.00

Espresso, Coconut Milk,
Chocolate Tahini, Almond Syrup, Ice