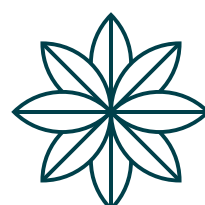




**DINNER
MENU**



PLATTERS

Classic Mezze / 25

prosciutto di parma + buttermilk ricotta +
za'alouk + pita

Vegetarian Mezze *VG* / 25

halloumi + za'alouk + hummus + pita

za'atar almonds / 5

sea salt almonds / 5

blistered olives / 7

halloumi / 12

bresaola / 12

prosciutto / 12

buttermilk ricotta / 8

hummus / 8

za'alouk / 10

pita / 2.5

SALADS

Burnt Honey and Orange *GF, V* / 14

olive crumb + marash chili + labneh

Heirloom Tomato *GF, VG* / 14

sumac onion + cucumber +
preserved lemon vinaigrette + ricotta

Peasant Salad *GF* / 16

pancetta + crispy potato + poached egg +
balsamic vinaigrette

GF – gluten-free

VG – vegetarian

V – vegan

FLATBREADS

Double Fromage *VG / 14*
halloumi + mozzarella + za'atar

Smoked Eggplant *VG / 16*
pickled zucchini + pomegranate + tahini

Bresaola / 18
cured beef + fennel + harissa + ricotta +
za'atar + pomegranate

Short Rib Flatbread / 18
green zhoug + smoked tomato + mozzarella

SEAFOOD

Oysters / MP
half dozen – or – **dozen**
PEI oysters + fresh horseradish + mignonette

Plateau de fruits de mer *GF*
half | **full** MP
oysters + tiger prawns +
lobster tail + mignonette

Sea Bream *GF / MP*
semi-dry tomato + caper berry + anchovy +
urfa chili + sherry vinaigrette

BROCHETTES

Branzino *GF / 21*

red chermoula + preserved lemon +
citrus salsa

Lamb *GF / 19*

harissa + roasted garlic +
labneh + herb salad

MAINS

Loaded Hummus *V / 16*

lima bean + sautéed mushroom + urfa chili + pita

Tagine *VG / 24*

zucchini + patty pans + roasted peppers +
chickpea + capellini spezzati + harissa

Basteeya / 28

braised chicken + phyllo +
cinnamon + brown butter hollandaise

Coq au vin *GF / 28*

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

Lamb Rack *GF / 48*

ontario lamb + rosemary dijon crust +
pave + lamb jus

Ribeye *GF / 52*

14oz ribeye + green bean + caramelized shallot +
green peppercorn jus + pomme purée

SIDES

Frites *GF, VG / 7*
harissa aioli

Roasted Carrot *GF, V / 10*
whipped tahini + ras el hanout + date syrup + almond

Green Beans *GF, V / 12*
crispy shallot + onion purée + ale vinaigrette

Hand Rolled Couscous *VG / 14*
pomegranate + pistachio

DESSERT

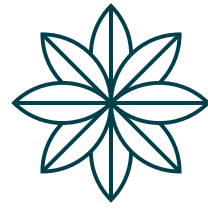
Sfenj *VG / 12*
cinnamon sugar dusted doughnuts +
pomegranate glaze + tahini caramel +
burnt honey ice cream

Vanilla Ice Cream *GF, VG / 5*

Popsicle *GF, VG / 6*
milk chocolate + dark chocolate coating



**DRINKS
MENU**



COCKTAILS

Aube Marocaine / 15

spiced / refreshing / light

bourbon + mint + spice syrup +
moroccan tea + peychaud bitters 1.5oz

Coup Bouche / 15

Spicy / Boozy / Hot

Tempranillo + Cointreau + Rye +
Pepper Honey Syrup + Lavender Bitters 2.5oz

Bid Adieu / 15

rich / sour / sweet

Bourbon + Grand Marnier +
Cognac + Cinnamon Syrup +
Egg White + Black Lemon Bitters 2oz

Café Soiree / 15

rich / boozy / sweet

Coffee infused Campari + Amaro Nonino +
Gin + Cinnamon Syrup 3oz

Fleur de Nuit / 15

Sweet / light / fresh

Gin + Pomegranate Syrup +
Pea Flower Tea + Yuzu Juice 1.5oz

Promenade / 15

Smoky / sweet / sour

Johnnie Walker Black +
Ginger Black Pepper Syrup + Lemon Juice 1.5oz

GF – gluten-free

VG – vegetarian

V – vegan

Mimosa trio / 13 | 65

Brunch Special

Pares Balta Brut,
Paired with a trio of fresh juices of the day

Za'atar Caesar V / 13

Brunch Special

Harissa, lime juice, Walters caesar mix 1.5oz

GF – gluten-free

VG – vegetarian

V – vegan

WINE

	<u>5oz</u>	<u>9oz</u>	<u>btl</u>
White			
Dominio Punctum 'Lagasca' Viognier <i>Castilla-La Mancha, Spain, 2018</i>	11	18	55
Maison Ventenec 'Cassandra' Vermentino <i>Vin de France, France, 2020</i>	13	22	65
Pardevalles Albarin Blanco <i>Tierra de León, Spain, 2020</i>	15	25	75
Trois-X-P Chardonnay <i>Niagara Peninsula, VQA, 2017</i>	16	26	80
Domaine Wachau Gruner Veltliner <i>Wachau, Austria, 2019</i>			80
Mullineux 'Kloof Street' Old Vine Chenin Blanc <i>Swartland, South Africa, 2020</i>			90
Domaine Oudin Chardonnay <i>Chablis, France, 2017</i>			100
Van Volxem Riesling <i>Wiltingen, Germany, 2015</i>			115

Tom Eddy ‘Parcel One’ Chardonnay <i>Sonoma, California, 2016</i>			150
Vina Tondonia Viura <i>Rioja, Spain, 2005</i>			175
Red	<u>5oz</u>	<u>9oz</u>	<u>btl</u>
Mas Buscados Tempranillo <i>Castilla, Spain, 2019</i>	11	18	55
Stephane Aviron “Beaujolais Villages” Gamay <i>Beaujolais, France, 2019</i>	13	22	65
Bodegas Frontonia ‘Botijo Rojo’ Grenache <i>Valdejalón, Spain, 2018</i>	15	25	75
Maison Ventenac “Le Paria” <i>Grenache, 2020</i>	16	26	80
Domaine Ouled Thaleb ‘Syrocco’ Syrah <i>Zenata, Morocco, 2018</i>	17	27	85
Chateau Combel-La-Serre Malbec <i>Cahors, France, 2019</i>			75
Poggio Torto “Fanti” Sangiovese <i>Tuscany, Italy, 2019</i>			85
Matthew Fritz Pinot Not <i>North Coast, California, 2018</i>			95
Chateau de Lascaux “Les Nobles Pierres” Roussillon <i>Pic-Saint-Loup, France, 2016</i>			110
Terres de Vidalba ‘TOCS’ Grenache <i>Poboleda, Spain 2007</i>			150
Clos de Sarpe ‘Cuvee Charles’ cab/merlot <i>Bordeaux, France, 1998</i>			185
Akutain Gran Reserva Tempranillo <i>Rioja, Spain, 2004</i>			195

Kutch Pinot Noir 200
Sonoma Coast, California, 2017

Domaine Tempier 'Bandol' 300
Peyraud, France 2016

Rosé

Maison Ventenac 'Aure' 13 22 65
Rosé 2020
Cabernet Sauvignon, Grenache Blend

Sparkling

Pares Balta Brut 13 22 65
Côte Méditerranéenne, Spain

Codorniu 'Barcelona' Rosé Brut 13 22 65
Barcelona, Spain

BEER

Estrella / 12

Draft | 16oz pint

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

Jutsu / 12

Bellwoods Brewery | 473ml | 5.6%

Pale Ale - Hazy golden yellow with cantaloupe, pineapple and nectarine.

Bell Weiser / 12

Bellwoods Brewery | 473ml | 4.8%

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

Kronenbourg 1664 / 8

330ml | 5.0%

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

High Life / 6

355ml | 4.6%

'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 / 8

Collective Arts | 473ml | 6.1%

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

Jelly King / 15

Bellwoods Brewery | 500ml | 5.6%

Sour Ale - Dry hopped, combines the best of aromatic hops and tangy acidity with spectacular results. Naturally gold and hazy with aromas of tropical fruit, tangerine, peach and cedar.

Blanche Du Paradis / 8

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 / 8

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 / 8

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.

CIDER

Sol IV / 36

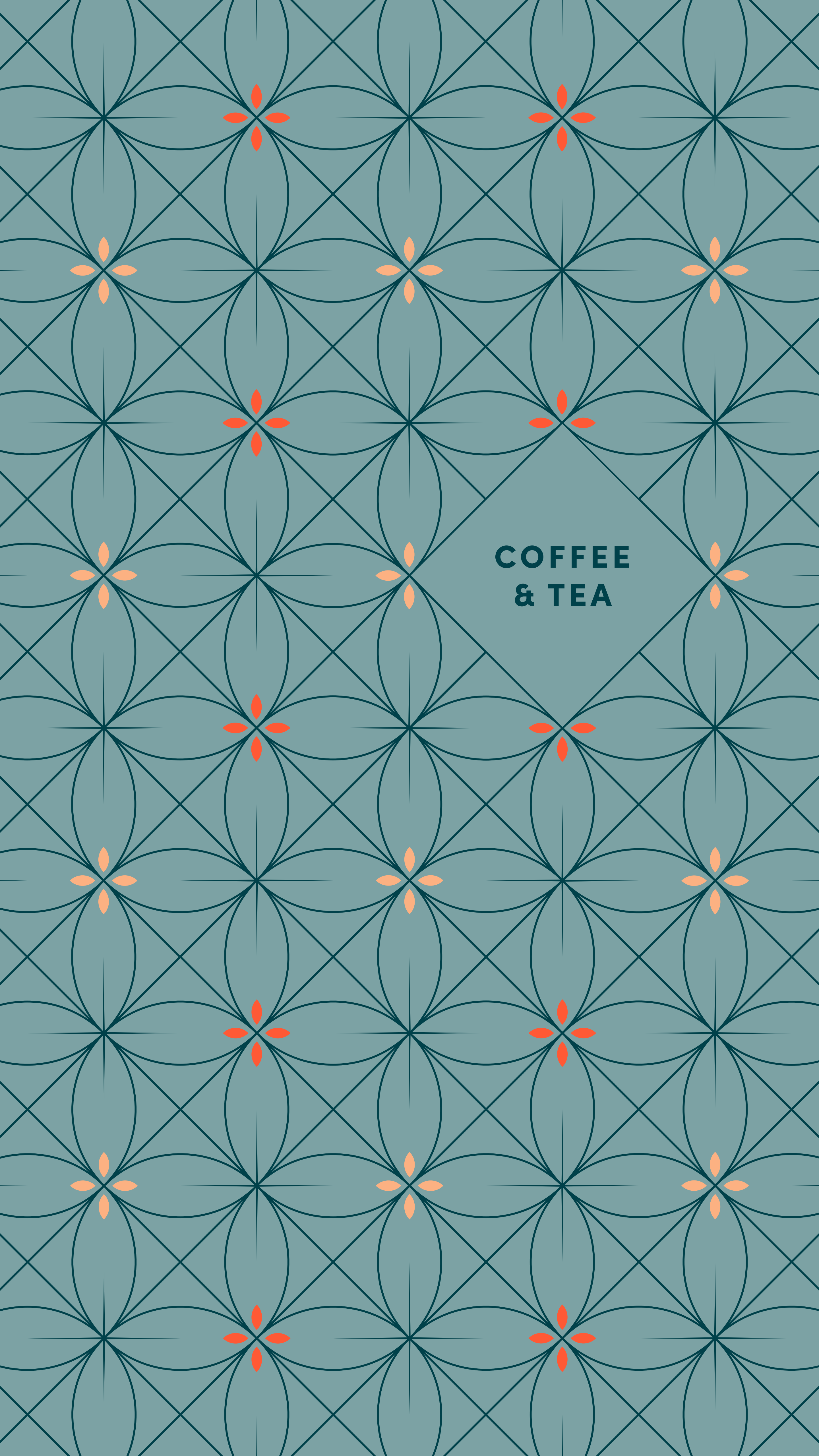
750ml | 5.5%

Marked tangerine, brown sugar, pineapple rind and canned guava. There's a salinity and assertive tannin to it that presents as salted, dried fruit.

Ostara Dandelion / 36

750mL | 6.5%

It has a shockingly intimate dandelion aroma - like if you made a pillow out of dandelions and stuck your face in it, this is what it would smell like (we imagine).



**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