



**BRUNCH
MENU**

brunch

- available Saturdays & Sundays -

PLATTERS

Classic Mezze / 30

bresaola + buttermilk ricotta +
za'alouk + pita

Vegetarian Mezze *V* / 25

halloumi + za'alouk + hummus + pita

BUILD YOUR OWN MEZZE

za'atar almonds / 5

sea salt almonds / 5

blistered olives / 7

halloumi / 12

bresaola / 12

buttermilk ricotta / 8

hummus / 8

za'alouk / 10

pita / 2.5

Plateau de fruits de mer *GF*

half | full MP

oysters + tiger prawns +
lobster tail + mignonette

Oysters *GF* / MP

half dozen – or – **dozen**

oysters + fresh horseradish + mignonette

GF – gluten-free

V – vegetarian

VG – vegan

SALADS

Burnt Honey and Orange *GF, V / 14*
olive crumb + marash chili + labneh

Heirloom Tomato *GF, V / 14*
sumac onion + cucumber +
preserved lemon vinaigrette + ricotta

Peasant Salad *GF / 16*
pancetta + crispy potato + poached egg +
balsamic vinaigrette

FLATBREADS

Fromage *V / 14*
halloumi + mozzarella + za'atar

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

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

GF – gluten-free

V – vegetarian

VG – vegan

MAINS

Loaded Hummus *VG / 16*

lima bean + sautéed mushroom +
urfa chili + pita

Poached Eggs / 16

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

French Toast *V / 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

Baked Eggs *V / 20*

za'alouk + blistered tomato +
pickled serrano + green zhoug + pita

Steak & Eggs / 36

6oz tenderloin + frites + harissa aioli

DESSERT

Sfenj *V / 12*

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

Vanilla Ice Cream *GF, V / 5*

Popsicle *GF, V / 6*

milk chocolate + dark chocolate coating

GF – gluten-free

V – vegetarian

VG – vegan



**DRINKS
MENU**



COCKTAILS

Arme de Fleurs / 15

refreshing | light | floral

cardamom rose vodka + lemon + cointreau +
rosé cava + simple syrup 3oz

Fou D'amour / 15

fruity | sour | fresh

empress gin + raspberry
pomegranate syrup + lemon juice +
chambord + egg white 2.25oz

L'éclipse Lunaire / 15

rich | caffeinated | spiced

Moroccan pour-over coffee + vodka +
Kahlua + simple syrup 2oz

Moroccan Mule / 15, large format - 60

boozy | refreshing | crushable

choice of bourbon/gin/reposado
tequila/vodka + lime juice + ras el
hanout syrup 2oz

Baiser Épicé / 15, large format - 60

spicy | boozy | tart

Harissa tequila + lime juice +
cointreau + simple syrup 2.5oz

BRUNCH SPECIAL

Mimosa Trio / 13 | 65

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

Za'atar Caesar VG / 13

harissa, lime juice, Walters Caesar Mix 1.5oz



WINE

| | <u>5oz</u> | <u>9oz</u> | <u>btl</u> |
|---|------------|------------|------------|
| White | | | |
| Peter Zemmer 'La Lot' Pinot Grigio <i>Trentino-Alto, Italy, 2020</i> | 11 | 18 | 55 |
| Maison Ventenac 'Cassandra' Vermentino <i>Vin de France, France, 2020</i> | 13 | 22 | 65 |
| 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 |
| 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 | | | |
| Mas Buscados Tempranillo <i>Castilla, Spain, 2019</i> | 11 | 18 | 55 |
| Stéphane Aviron 'Beaujolais Villages' Gamay <i>Beaujolais, France, 2019</i> | 13 | 22 | 65 |
| Maison Ventenac 'Le Paria' Grenache <i>Languedoc, France, 2020</i> | 16 | 26 | 80 |

| | <u>5oz</u> | <u>9oz</u> | <u>btl</u> |
|--|------------|------------|------------|
| Domaine Ouled Thaleb 'Syrocco' Syrah <i>Zenata, Morocco, 2018</i> | 17 | 27 | 85 |
| Pearce Predhomme Pinot Noir <i>Willamette Valley, Oregon, 2019</i> | 17 | 30 | 90 |
| Chateau Combel-La-Serre Malbec <i>Cahors, France, 2019</i> | 15 | 25 | 75 |
| Poggio Torto 'Fanti' Sangiovese <i>Tuscany, Italy, 2019</i> | | | 85 |
| Matthew Fritz Pinot Noir <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 'Cuvée Charles' Cab/Merlot <i>Bordeaux, France, 1998</i> | | | 185 |
| Akutain Gran Reserva Tempranillo <i>Rioja, Spain, 2004</i> | | | 195 |
| Kutch Pinot Noir <i>Sonoma Coast, California, 2017</i> | | | 200 |
| Domaine Tempier 'Bandol' <i>Peyraud, France, 2016</i> | | | 300 |
| Rosé | | | |
| Maison Ventenac 'Aure' Rosé 2020 <i>Cabernet Sauvignon, Grenache Blend</i> | 13 | 22 | 65 |
| Sparkling | | | |
| Pares Balta Brut <i>Côte Méditerranéenne, Spain</i> | 13 | 22 | 65 |
| Kir Yianna Akakies Rosé <i>Xinomavro, Greece</i> | 16 | 26 | 80 |

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 2oz / 3.25

Matcha Latte 12oz / 4.75

Feature Espresso 2oz / 3.50

London Fog 12oz / 4.75

Drip Coffee

8oz / 2.50

12oz / 2.75

16oz / 3.00

Mocha 12oz / 5.00

Hot Chocolate 12oz / 4.75

Pour Over Coffee 12oz / 6.00

Tea 12oz / 2.75

Cortado 4oz / 4.25

Tea Latte 12oz / 3.25

Cappuccino 8oz / 4.50

Ice / 0.25

Flat White 8oz / 4.50

Latte 12oz / 4.75

Extra Shot / 2.00

Chai Latte 12oz / 4.75

Flavour Shot / 0.75

SIGNATURE BEVERAGES

Moroccan Pour Over Coffee / 7.00

Feature Coffee, Atai Spice Blend

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