

Kitchen & Lounge  
**Vegan Street**  
**DRINKS**

## VS Cocktails.

### RUM & EGGNOG • 13

spiced rum, oat nog, cinnamon 2oz



### PINA COLADA • 13

white rum, coconut, pineapple 2oz

### DINO-SOUR • 12

Dinosaur-infused vodka, citrus 2oz

### CAESAR • 11

house klamato, vodka or gin 1oz | 2oz +\$3

### MARGARITA • 14

classic lime or coconut 2oz

### T.A.S.T.E • 13

tequila, averna, simple syrup, tia Maria, espresso 2oz

### SMOKEY ROSE • 13

Mezcal, aperol, cocchi americano, grapefruit 2oz

### EVERTHING'S ALRIGHT • 13

appletons estate, cocchi americano, tia Maria, citrus 2oz

### KENTUCKY MARTINI • 14

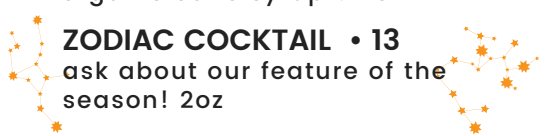
Wildlife barrel-aged gin, cocchi storico, makers mark, angostura, cherry 2oz

### RED MOON OVER MANHATTAN • 13

buffalo trace, red wine, organic cane syrup 3.5oz

### ZODIAC COCKTAIL • 13

ask about our feature of the season! 2oz



## Zero Proof.

non-alcoholic cocktails

### VIRGIN CAESAR • 7

house-made klamato, tabasco, pickle, olive

### VIRGIN PINA COLADA • 7

pineapple juice, coconut cream, citrus, cane syrup, toasted coconut rim

### SHAKEN LEMONADE • 4

citrus, cane syrup, soda

### KOMBUCHA • 6

local happy belly kombucha: purple ginger, or pineapple hops

## Draft.

16oz

### DANDELION • 8

coldgarden blonde 5.1 % ABV 18 IBU

### SUNSHINE RAIN • 8

cabin ipa 6.7% ABV 80 IBU

## Beer/ Cider.

473ml cans

### SUPER SATURATION • 9

cabin nepa 6% 473ml

### FIVE OF DIAMONDS • 9

blindman pilsner 4.8% 473ml

### BEST FRIENDS GIRL • 9

establishment kolsch 4.5% 473ml

### DUOTANG • 9

Sour by 88 Brewing Co 5% 473ml Dry, sour, citrus notes

### VILLAGE CIDER • 9

Semi Dry 5.5% 473ml

### UNCOMMON CIDER • 9

kiwi, lychee, passionfruit, 6.8% 473ml

### N/A BEER • 8

CR\*FT non-alcoholic pale ale 0.3% 473ml

## Beverages.

### GRIZZLY PAW SODA • 4

brewed in Canmore: orange cream soda, root beer, ginger beer, black cherry cola

### JUICE • 3

orange, grapefruit, pineapple

### SODA • 2

### DRIP COFFEE • 4

### TEA • 3.5

peppermint, earl grey, chai, jasmine

### LATTE • 6

with steamed soy milk: vanilla, pumpkin spice

### TEA LATTE • 6

turmeric, matcha, london fog, chai

### AMERICANO/ CAPPUCINO • 5

## Red Wine.

### HOUSE RED

9 | 12 | -

### STONELEIGH PINOT NOIR

New Zealand - dark berry fruit and cherry flavours with persistent fruit sweetness 13 | 17 | 45

### CHARLES SMITH VELVET DEVIL MERLOT

Washington, USA - pure velvet, deep and delicious black fruit, cedar, tobacco and cassis - | - | 45

### ZORZAL TERROIR MALBEC

Argentina - crisp, sharp acidity, with plum and berry flavours and a peppery undertone 13 | 17 | 45

## White Wine.

### HOUSE WHITE

9 | 12 | -

### LANDLUST ORGANIC DRY RIESLING

Germany - lively notes of asian pear, red apple and peach balanced with citrus notes all framed by an intense and refreshing wet stone minerality 11 | 15 | 39

### SANTA JULIA PINOT GRIGIO

Argentina - ripe fruit aromas of pears, apple, melon, and some tropical notes of pineapple and banana. good balance, nice acidity, and a long, fresh finish 11 | 15 | 39

### LUIGI BOSCA CHARDONNAY

Argentina - fruit-based freshness and smoothness that is medium-bodied and unctuous in the palate - | - | 50

### CITY & COUNTRY ROSÉ

Calgary - pineapple, cherries, strawberries, and pink grapefruit, culminating in a tart and fruity finish - | - | 50

### VILLA TERESA ORGANIC PROSECCO

Italy - fruity notes of unripe apple and flowers 9 | - | 41

Kitchen & Lounge  
**Vegan Street**  
**MENU**

**Specials.**

**Happy Hour (3-5 daily)**      **Thirsty Thursday**  
 \$50 off street fries      \$10 2oz VS Cocktails


**Caesar Sunday**  
 \$5 virgin caesars  
 \$7 1oz caesars  
 \$10 2oz caesars

**Taco Tuesday**      **Brunch**  
 \$5 Tacos      Saturday & Sunday 12-3  
 \$10 Dbl Margaritas      \$5 mimosas


**Wing Wednesday**  
 1/2 PRICE wings (5 pc)  
 \$5 pints of local draft (16oz)

**Soup / Salad.**      sm / lg

**Kale Goddess Salad GF**       7/12  
 red cabbage, carrots, cucumber,  
 goddess dressing

**Heart Beet Salad GF**       10/17  
 Beets, hemp hearts, crumbled  
 lemongrass tofu, cucumber, edamame,  
 goddess dressing

**Caesar Salad GFA**      8/14  
 Bakon bits, fried capers, croutons  
 Add buffalo, greek, or sweet chili  
 chickin +5

**Mushroom Soup GF**       8 / 12  
 White wine, plant cream, sage  
 Add grilled cheeze sandwich      5  
 Add garlic bread (2pc/4pc)      2/3

**Dessert.**

**Moms carrot cake**      11  
 Decadent dense carrot cake with cream  
 cheeze frosting

**Cookie Dough Brownie GF**       11  
 fudgy black bean brownie, oat cookie  
 dough, chocolate ganache

**Crème Brûlée GF**       7.5  
 vanilla coconut crème, torched organic  
 cane sugar

**Little Vegans.**

**Grilled Cheeze**      10  
 Sourdough, garlic butter, cheddar, fries


**Cheezeburger GFA**      15  
 beyond burger, cheeze, ketchup, fries

**Mac & Cheeze**      9  
 just noodles and sauce

**To Share.**

**Ginger Beef GFA**       15  
 crispy soy curls, ginger sauce, green  
 onions, sesame seeds, cucumbers,  
 carrots, crispy wontons  
 Add jasmine rice +4

**Kalamari**      16  
 local blue oyster mushrooms, jalapeños,  
 house tzatziki

**Miso Tahini Broccoli GF**       12  
 Pan seared broccoli, miso tahini sauce,  
 sesame seeds

**Chickin Wings**      14  
 5 skin-on wings served with blue cheeze  
 dip  
 Choice of buffalo, greek, or sweet chili

**Street Fries - 4 ways**  
 house-cut potatoes, cheeze, gravy,  
 choice of:


- **Classic:** sauteed onions, street sauce, green onions      12
- **Nacho:** pico de gallo, guacamole, jalapeños, chipotle aioli, green onions      14
- **Buffalo Chickin:** buffalo chickin, garlic tahini sauce, green onions      16
- **Kimchi:** kimchi, goshujang aioli, cilantro, green onions       14


**Bowls & Plates.**

**Mac & Cheeze SFA**      17  
 Smoky coconut-based cheeze sauce,  
 toasted panko  
 Add beyond bratwurst + 5  
 Add garlic mushrooms + 2  
 Add Jalapeños + 1.5  
 Add Kimchi + 2

**Dan Dan Noodles**       19  
 wheat noodles, house shaved beef,  
 broccoli, dan dan sauce, green onions

**Chili Chickin Rice Bowl SFA**      19  
 cucumber, mango salsa, black sesame seeds,  
 chili mayo, crispy wontons, on jasmine rice

**Sushi Bowl GF**       18  
 smoked "samon", ginger soy sauce,  
 edamame, cucumber, avocado, red cabbage,  
 wasabi aioli, on jasmine rice

**Sesame Ginger Tofu Bowl GF**       18  
 Grilled lemongrass tofu, coconut ginger sauce,  
 cucumber, red cabbage and carrots, spicy  
 mayo, sesame seeds, on jasmine rice

**No-Fish & Chips**      17  
 Hand-formed no-fish filet, beer batter, tartar,  
 slaw, crispy fries, malt vinegar  
 Add a second piece of fish +4

**Tacos.**      1 for 7 | 2 for 13.5 | 3 for 19

**No-Fish Taco SFA**  
 battered palm heart, red cabbage,  
 mango salsa, guacamole, chipotle  
 aioli  
**Chickin Taco**  
 crispy chickin, creamy slaw, garlic  
 tahini sauce, green onions  
 Choice of: buffalo, sweet chili, greek  
**Korean Beef Taco**  
 house shaved beef, goshujang aioli,  
 cilantro, green onion, cucumber,  
 kimchi, sesame seeds


**Burgers & Sandwiches.**

**Nothin But Class Burger GFA**      19  
 street sauce, beefsteak tomato, red  
 onions, pickles, iceberg, toasted pretzel  
 bun (beyond or veggie patty)

**Truffle Mushroom GFA**      21  
 garlic mushrooms, truffle aioli, swiss,  
 onion rings, butterleaf, toasted pretzel  
 bun (beyond or veggie patty)  
 Sub gluten free bun +1

**Beaf Dip**      21  
 house shaved beef, white cheeze,  
 sautéed onions, horseradish aioli, grilled  
 scallion bun, red wine jus for dipping

**Krispy Chickin Sandwich**      20  
 buttermilk-fried chickin, lettuce, tomato,  
 street sauce, soft pretzel bun

**Nashville Chickin Sandwich**       20  
 buttermilk-fried chickin, Nashville sauce,  
 lettuce, tomato, spicy mayo, soft pretzel  
 bun

**Fish Sandwich**      19  
 Beer battered palm-heart filet, tartar  
 sauce, slaw, pickles, soft pretzel bun

**Sides.**      included with every burger & sandwich

**Garlic Fries**  
**Creamy Dill slaw**  
**Kale goddess salad +1.5**  
**Caesar Salad + 2.5**  
**Mushroom Soup + 3**  
**Classic Street Fries + 3**

SF/GF = Soy / Gluten friendly  
 SFA/GFA = Soy / Gluten friendly available- please ask for modification  
 all parties of 6 and more are subject to a 20% automatic gratuity

# Brunch Menu.

Sat & Sun 12-3

## VS Bennies GFA 18

just egg, hollandaise, toasted english muffin, side of breakfast potatoes.

- Truffle Mushroom & Kale GFA
- Smoked Samon & Caper GFA
- Bacon & Grilled Tomato

## Breakfast Sammy GFA 17

just egg, bacon, cheeze, truffle aioli, grilled tomato, butterleaf, side of breakfast potatoes.

## Chickin & Waffle Stack 18

real maple syrup, buttermilk fried chickin, gravy, green onions

Choice of classic, or nashville hot

## Banana Cream & Berry Waffles 15

crispy battered banana, vanilla custard, seasonal berries, toasted coconut, pumpkin seeds

Add a bratwurst +5

## Perogy Hash 19

seared potato and onion perogies, bacon bits, hollandaise, sauteed onions and mushrooms, just egg, green onions, bratwurst, side of horseradish aioli

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## Brunch Add Ons.

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- Avocado +3
- Guacamole +2.5
- Just egg +3.5
- Bratwurst sausage +5
- Two strips of Bacon +3
- Garlic Mushrooms +2
- Breakfast potatoes +4.5
- Toasted croissant +6

## Kalamari 16

blue oyster mushrooms, tzatziki, jalapeños, red onion

## Ginger Beef GFA 15

crispy soy curls, ginger sauce, green onions, sesame seeds, cucumbers, carrots, crispy wontons  
Add jasmine rice +4

## Tacos 1 for 7 | 2 for 13.5

choice of no-fish or chickin (sweet chili, buffalo, or greek)

## Chili Chickin Rice Bowl SFA 19

cucumber, mango salsa, black sesame seeds, chili mayo, crispy wontons, on jasmine rice

## Krispy Chickin Sandwich 20

buttermylk-fried chickin, lettuce, tomato, street sauce, soft pretzel bun

## Nashville Chickin Sandwich 20

buttermylk-fried chickin, Nashville sauce, lettuce, tomato, spicy mayo, soft pretzel bun

## Caesar Salad GFA 14

Bakon bits, fried capers, croutons

## Street Fries

house-cut potatoes, cheeze, gravy, choice of:

- Classic: sauteed onions, street sauce, green onions 12
- Nacho: pico de gallo, guacamole, jalapeños. chipotle aioli, green onions GF 14
- Buffalo Chickin: buffalo chickin, garlic tahini sauce, green onions 16
- Kimchi: kimchi, goshujang aioli, cilantro, green onions 14

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## Drink Specials.

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## Bailey's Latte \$9

steamed soy milk, 2oz espresso, 2oz baileys

## Mimosas \$5

Organic prosecco, juice  
Choice of Orange, Pineapple, or Grapefruit

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