



DRINKS



Vegan Street

VS CLASSIC COCKTAILS

on happy hour
3-5 for \$10

PINA COLADA • 15

white rum, coconut, pineapple 2oz

DINO-SOUR • 15

Dinosaur-infused vodka, citrus 2oz

CAESAR • 12

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

MARGARITA • 15

Classic lime or Coconut 2oz

WHAT'S THE TEA • 15

earl grey, gin, citrus, cane syrup
2oz

PURPLE MULE • 15

vodka, citrus, happy belly purple
ginger kombucha 2oz

SHAFT • 12

tia maria, vodka, cold brew,
oat milk 2oz

ZODIAC COCKTAIL • 15

ask about our feature of the season!

BEER- DRAFT

16oz

DANDELION • 8

coldgarden blonde 5.1 % ABV 18
IBU

SUNSHINE RAIN • 8

cabin ipa 6.7% ABV 80 IBU

BEER/CIDER- TALL 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 TROPICAL CIDER • 9

kiwi, lychee, passionfruit, 6.8%
473ml

N/A BEER • 8

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

ZERO PROOF

non-alcoholic cocktails

VIRGIN CAESAR • 7

house-made kalamato, tabasco,
pickle, olive

VIRGIN PINA COLADA • 7

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

CITRUS FRUIT PUNCH • 5

citrus, pineapple, grapefruit,
orange juice, cane syrup, topped
with soda

EARL GREY ICED TEA • 5

earl grey tea, citrus, cane syrup

SHAKEN LEMONADE • 5

citrus, cane syrup, soda

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

LUIGI BOSCA CHARDONNAY

Argentina - fruit-based freshness and
smoothness that is medium-bodied and
unctuous in the palate
14 | 19 | 50

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

CITY & COUNTRY ROSÉ

Calgary - pineapple, cherries,
strawberries, and pink grapefruit,
culminating in a tart and fruity finish
14 | 19 | 50

VILLA TERESA ORGANIC PROSECCO

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

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
13 | 17 | 45

HONORO VERA RIOJA TEMPRANILLO

Spain - ripe plum and fig flavors with
good density, bright acidity, integrated
tannins, a spicy finish and a long
aftertaste
12 | 16 | 42

ZORZAL TERROIR MALBEC

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

BEVERAGES

KOMBUCHA • 6

local happy belly kombucha:
purple ginger, or pineapple hops

GRIZZLY PAW SODA • 4

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

JUICE • 3

orange, grapefruit, pineapple,
cranberry

SODA • 2

DRIP COFFEE • 4

TEA • 3.5

peppermint, earl grey, chai,
jasmine

LATTE • 6

with steamed oat milk: classic,
vanilla, turmeric, matcha, london
fog, chai



FOOD



Vegan Street

START

KALAMARI • 16.5

fried local blue oyster mushrooms, jalapeños, red onion, capers, tzatziki

CHICKIN BITES • 16.5

3/4 lb crispy chickin served with garlic tahini and fresh veg
Choice of: house bbq, buffalo, sweet chili, greek SFA

QUESADILLA • 12.5

bbq braised jackfruit, onions, corn and black beans, cheddar cheeze, chipotle aioli

SALADS

GREEN SALAD • 6 / 11

mixed greens, red cabbage and carrots, toasted pumpkin seeds, apple cider vinaigrette SF/GF

CAESAR SALAD • 8 / 14

caesar dressing, capers, croutons, tofu bacon GFA
Add crispy buffalo, house bbq, sweet chili, or greek chickin +5

HEART BEET SALAD • 11 / 17.5

roasted beets, hemp hearts, kale, red cabbage, carrots, cucumber, edamame, crumbled lemongrass tofu, goddess dressing GF

BURGERS WITH A SIDE

Choice of Beyond or veggie patty sub gluten free bun +2

NOTHIN' BUT CLASS • 19

cheddar, classic groceries, street sauce, grilled pretzel bun GFA/SFA

FIESTA • 19

guacamole, house BBQ sauce, chipotle aioli, jalapeño, lime slaw, grilled pretzel bun GFA

TRUFFLE MUSHROOM • 21

swiss, garlic mushrooms, onion rings, truffle aioli, butterleaf, grilled pretzel bun GFA

CHICKIN WITH A SIDE

KRISPY CHICKIN BURGER • 20

crispy buttermilk fried seitan, pickles, street sauce, tomato and butterleaf, grilled pretzel bun

NASHVILLE CHICKIN BURGER • 20

buttermilk fried seitan, nashville sauce, pickles, spicy mayo, tomato and butterleaf, grilled pretzel bun

CHICKIN CAESAR WRAP • 19

caesar-dressed romaine, crispy chickin, tofu bacon
Choice of: buffalo, house bbq, sweet chili, greek

SUBS WITH A SIDE

BANH MI • 18.5

grilled lemongrass tofu, sesame soy, carrots, cucumbers, cilantro, Swiss, spicy mayo, grilled scallion bun GFA

BRATWURST • 19

beyond brat, grilled onions, chipotle aioli, sauerkraut, grilled scallion bun GFA/SFA

SIDES

garlic fries GF/SFA caesar salad +3 GFA
house salad GF/SF street fries +4 GF
creamy dill slaw GF nacho fries +6 GF
buffalo fries +6

TACOS

one 7 / two 13.5 / three 19

NO-FISH

crispy heart of palm, red cabbage, mango salsa, guac, chipotle aioli SFA

CHICKIN

crispy chickin, creamy slaw, garlic tahini, green onions
Choice of: house bbq, buffalo, sweet chili, greek

ASADA MUSHROOM

portobello "steak", asada marinade, guac, red cabbage, pico de gallo

BOWLS

SESAME GINGER NOODLE BOWL • 19

rice noodles, lemongrass tofu, sesame ginger sauce, red cabbage and carrot, avocado, cucumber, spicy mayo GF

CHILI CHICKIN RICE BOWL • 19

chili chickin on jasmine rice, cucumber, mango salsa, spicy mayo, green onions SFA

SUSHI BOWL • 19

jasmine rice, smoked carrot samon, teriyaki, edamame, cucumber, avocado, wasabi aioli GF

PLATES / PASTA

NO-FISH & CHIPS • 17 / 22

beer battered no-fish fillets, house-cut fries, coleslaw, tartar sauce, malt vinegar 1pc or 2pc

MAC N/ CHEEZE • 17

creamy house-made cheeze sauce, toasted panko SFA
add jalapeños | 1
add garlic mushrooms | 1.5
add pico de gallo | 1.5
add beyond bratwurst | 5
add chickin bites | 5

FRIES

GARLIC FRIES • SM 6 / LG 9

house-cut fries, garlic, street sauce dip SFA/GF

STREET FRIES • 12

house-cut fries, gravy, cheddar, sautéed onions, street sauce, green onions GF

NACHO FRIES • 15

house-cut fries, gravy, cheddar, jalapeños, pico de gallo, guac, chipotle aioli, green onions GF

BUFFALO FRIES • 16

house-cut fries, gravy, cheddar, buffalo chickin, garlic tahini, green onions

ADD-ONS

sauteed onions | 1.5
add jalapeños | 1
garlic mushrooms | 1.5
tofu bakun| 3
beyond bratwurst | 5
garlic bread 2pc 2 | 4pc 3

BRUNCH

weekends from 12-3
served with tots or house salad
sub gluten free bun +2

THE B.E.L.T(LINE) SANDWICH • 17

beyond sausage, justegg, butterleaf,
blistered cherry tomatoes, cheeze,
truffle aioli, toasted pretzel bun GFA
add avocado | 3

SMOKED SAMON BAGEL • 15

house carrot samon, cream cheeze,
crispy capers, red onion, cucumber,
dill aioli, everything bagel
add avocado | 3

TRUFFLE BREAKFAST BOWL • 17

tots, garlic mushrooms, beyond
sausage, scrambled tofu, blistered
cherry tomatoes, truffle aioli, green
onion GF

MIMOSAS • 5

prosecco, choice of orange,
grapefruit, pineapple 4oz

KIDDOS

MAC N' CHEEZE • 10

house cheeze sauce, macaroni
noodles, panko

GRILLED CHEEZE • 10

garlic buttered sourdough,
cheddar cheeze.

choice of fries or veggies & dip

CHEEZE BURGER • 15

beyond or veggie patty, cheddar,
ketchup, toasted pretzel bun.

choice of fries or veggies & dip

DESSERT

CARROT CAKE • 12

decadent housemade carrot
cake with cream cheeze frosting

COOKIE DOUGH BROWNIE • 12

black bean brownie, oat cookie
dough chickpea vanilla icecreme GF

CREME BRULEE • 7.5

vanilla coconut custard, torched
cane sugar GF

SF/GF =Soy / Gluten friendly
SFA/GFA= Soy / Gluten friendly
available- please ask for
modifications

Modifications may be
subjected to a charge or
politely declined

Parties of 6 or more are subject to an automatic 20% gratuity

**BUY THE HARD-WORKING
KITCHEN STAFF A BEER
AFTER THEIR SHIFT | 4**



Have you visited our other
locations in Inglewood?



Serving vegan tacos, burritos, bowls,
and margaritas



Serving live music, drag shows,
burlesque, and vegan pizza

SPECIALS

HAPPY HOUR 3-5 EVERYDAY

1/2 price regular size fries
\$5 draft & prosecco
\$6 tall cans & 6oz house wine
\$10 VS classic cocktails

TACO TUESDAY

\$7 1oz craft margaritas (\$10 2oz)
\$5 tacos

WINE WEDNESDAY

1/2 price bottles of wine
(excluding house)
\$2 off glasses of wine

THIRSTY THURSDAY

\$10 VS classic cocktails

CAESAR SUNDAY

\$10 2oz housemade caesars
\$7 1oz caesars
\$5 virgin caesars

MIMOSA BRUNCH

every Saturday & Sunday from
12-3: \$5 mimosas!