



LET'S DRINK

Specials | Signature Cocktails | Hot Drinks | Craft Brews

HAPPY HOUR

3-5 DAILY

- \$4 OFF APPETIZERS (DINE-IN ONLY)
- \$6 DRAFT
- \$6 PROSECCO (60Z)
- \$6 MARGARITAS (10Z) (\$10 20Z)
- \$6 HOUSE WINE (60Z) (\$9 90Z)

THE COLADA

WHITE RUM, COCONUT, PINEAPPLE-CLASSIC OR LAVENDER 20Z | 14

STREET CAESAR

HOUSE KLAMATO, SPICES, PICKLED VEG, VODKA, GIN, OR TEQUILA 20Z | 14
• ADD A GRILLED CHEEZE SANDWICH | 7

MARGARITA

CIMARRON TEQUILA BLANCO, CITRUS, ORGANIC CANE SYRUP, TRIPLE SEC 20Z | 14 60Z PITCHER
COCONUT | COFFEE | STRAWBERRY | PICKLE | FUZZY PEACH | POBLANO CHILI | BEERGARITA (10Z TEQUILA + 120Z BEER)

SMOKEY GUAVA MEZCALARITA

FANDANGO MEZCAL, REAL GUAVA PUREE, CITRUS, ORGANIC CANE SYRUP, TRIPLE SEC 20Z | 14

DINOSOUR SOUR

DINOSOUR-INFUSED CONFLUENCE VODKA, CITRUS, FOAM 20Z | 13

RED SANGRIA

BRANDY, RED WINE, ORANGE & CRANBERRY JUICE 40Z | 13

WHITE SANGRIA

BRANDY, WHITE WINE, PINEAPPLE & GRAPEFRUIT JUICE 40Z | 13

SHAFT

TIA MARIA, COLD BREW, PLANT MILK 20Z | 12

MIMOSA

CHOICE OF ORANGE, CRANBERRY, GRAPEFRUIT, PINEAPPLE 40Z | 8

ZODIAC COCKTAIL

ASK ABOUT OUR FEATURE OF THE SEASON! 20Z | 14

DRIP COFFEE

DRIP COFFEE (OSO NEGRO)- PLANT MILK & SUGAR UPON REQUEST | 4

TEA

ORGANIC TEA- JASMINE GREEN | CHAI | EARL GREY | PEPPERMINT | AFRICAN NECTAR | 4

BAILEYS & COFFEE

DRIP COFFEE, PLANT MILK, JAMESONS, TIA MARIA 20Z | 12

WEEKLY SPECIALS

TACO TUESDAYS

\$5 TACOS (DINE-IN ONLY)
1/2 PRICED PREMIUM TEQUILA

WING WEDNESDAYS

1/2 PRICED WINGS (5PC)
\$6 PINTS OF LOCAL DRAFT (160Z)

THIRSTY THURSDAYS

\$10 HANDCRAFTED COCKTAILS (20Z)

CAESAR SUNDAYS

\$4 OFF CAESARS (10Z / 20Z)
\$5 GRILLED CHEEZE GARNISH ADD-ONS

BRUNCH

11AM-2PM SATURDAYS & SUNDAYS
\$5 MIMOSAS

DRAFT

DANDELION'S BLONDE

COLDGARDEN (160Z) | 8
• MAKE IT A BEERGARITA (10Z TEQUILA) + 6
• MAKE IT A MICHELADA + 1

SUPER SATURATION

CABIN NEPA (160Z) | 8

MEZCAL GOSE

BY 33 ACRES BREWING 355ML 5% | 7

IPA

BY LAST BEST 355ML 6.5% | 7

CRISP PILS

PILSNER BY JASPER BREWING 355ML 4.8% | 7

FIVE OF DIAMONDS

PILSNER BY BLINDMAN 473ML 4.8% | 9

SUNSHINE RAIN

IPA BY CABIN 473ML 6.7% | 9

JAMROCK SOUR

BLACKBERRY VANILLA BY EST. 473ML 5.6% | 9

MY BEST FRIEND'S GIRL

GERMAN-STYLE KOLSCH BY EST. 473ML 4.8% | 9

PREMIUM LAGER

IMPORT-STYLE LAGER BY DANDY 473ML 5% | 9

NIGHT GALLERY

PALE ALE BY '88 473ML 5.5% | 9

VILLAGE CIDER

SWEET CIDER BY VILLAGE 473ML 5.5% | 9

TROPICAL CIDER

DRY CIDER BY UNCOMMON 473ML 6.8% | 9

CRFT PALE ALE

NON-ALCOHOLIC BEER BY VILLAGE 473ML 0.3% | 8

LOCAL BEERS

HANDCRAFTED COCKTAILS



HOT DRINKS



LET'S DRINK

Zero Proof | Wine | Spirits

ZERO PROOF

ZERO-PROOF MARGARITA

CITRUS, ORGANIC CANE SUGAR, SODA | 6
CHOICE OF: LIME | COCONUT | STRAWBERRY | PICKLE | SPICY LIME | GUAVA

ZERO-PROOF PINA COLADA

COCONUT, PINEAPPLE, CITRUS
CHOOSE CLASSIC OR LAVENDER | 6

ZERO-PROOF CAESAR

HOUSE KLAMATO, SPICES, PICKLED VEG | 7

LAVENDER ICED COFFEE

PLANT MILK, LAVENDER SYRUP, COLD BREW | 5

KOMBUCHA

WILD TEA GINGER | PINEAPPLE MOJITO | 7

GRIZZLY PAW SODA

ROOT BEER | GINGER BEER | BLACK CHERRY COLA | ORANGE CREAM SODA | 5

JUICE

CRANBERRY | ORANGE | GRAPEFRUIT | PINEAPPLE | 3

60Z | 90Z | BTL

RED WINE

HOUSE RED

9 | 13 | -

SUMAC RIDGE BLEND | BC
RICH PLUM & RASPBERRY AROMAS W/ RED FRUIT & SMOKY OAK & VANILLA

MALBEC

13 | 17 | 45

ZORZAL TERROIR UNICO | ARGENTINA
CRISP, SHARP ACIDITY, WITH PLUM AND BERRY FLAVOURS & PEPPERY UNDERTONE

TEMPRANILLO

14 | 19 | 48

HONORO VERDE | SPAIN
RIPE PLUM & FIG FLAVOURS WITH GOOD DENSITY, BRIGHT ACIDITY, INTEGRATED TANNINS, & A SPICY FINISH

MERLOT

10 | 14 | 40

TOMASSI | ITALY

WHITE WINE/ ROSÉ/ BUBBLES

HOUSE WHITE

9 | 13 | -

SUMAC RIDGE BLEND | BC
FLORAL & CITRUS AROMAS, GRAPEFRUIT, PEACHES & A HINT OF JASMINE

PINOT GRIGIO

13 | 17 | 45

SANTA JULIA | ARGENTINA
PEARS, APPLE, MELON, & TROPICAL NOTES OF PINEAPPLE & BANANA. GOOD BALANCE, NICE ACIDITY, AND A LONG, FRESH FINISH

ORGANIC PROSECCO

9 | - | 45

VILLA TERESA | ITALY
FRUITY NOTES OF UNRIPE APPLE & FLOWERS

ORGANIC ROSÉ

12 | 16 | 43

EL PICOTELO | SPAIN
ACIDIC, NOTES OF CITRUS, RASPBERRY, CURRANT, LIGHT STRAWBERRY AND HERB.

SPIRITS

TEQUILA

BLANCO | REPOSADO | ANEJO

CASADORES 10Z 7 | 20Z 12
FUZZY PEACH TEQUILA | 9
1800 COCONUT | 9
ARETTE 9 | 10 | 11
ESPOLON 9 | 10 | -
CASAMIGOS 13 | 15 | 17
DON JULIO 12 | 14 | 16 | 50 (1942)
TIERRA NOBLE 15 | 18 | 22 | 30 (EXTRA ANEJO)
CLASE AZUL - | 45 | -

VODKA

10Z | 20Z

CONFLUENCE DETOUR 7 | 12
COFNLUENCE HEADWATER 9 | 14

GIN

CONFLUENCE DETOUR 7 | 12
CONFLUENCE MANCHESTER DRY 9 | 14
WILDLIFE BARREL AGED 10 | 15

MEZCAL

400 CONEJOS 9 | 14
ALIPUS SAN BALTAZAR | 15
CASAMIGOS | 18

RUM

CAPTAIN MORGAN WHITE OR DARK 7 | 12
KRAKEN SPICED RUM 7 | 12
APPLETONS ESTATE 8 | 13
PLANTATION PINEAPPLE 9 | 14

RYE & WHISKEY

JAMESONS, ALBERTA PREMIUM 7 | 12
EAU CLAIRE RUPERTS 8 | 13
BEARFACE OAXACA 9 | 14
SUNTORY TOKI 10 | 15

BOURBON

BUFFALO TRACE 8 | 13

SCOTCH

BALLENTINE'S 7 | 12
BALVENIE 12YR 18 | 32

MIX

WATER | SODA | ROOT BEER | GINGER BEER
| BLACK CHERRY COLA | ORANGE CREAM SODA
| CRANBERRY | ORANGE | GRAPEFRUIT | PINEAPPLE



LET'S EAT

Sharing | Tacos | Soup/ Salads

SHARING

DIP TRIO

HOUSE-FRIED TORTILLA CHIPS, CHOICE OF 3 DIPS: PICO DE GALLO, GUACAMOLE, SALSA ROJA, MANGO SALSA, CHIMICHURRI, TZATZIKI | 11
CASHEW JALAPEÑO CHEEZE DIP (SERVED COLD) +1

BRUSSEL SPROUTS

CRISPY BRUSSEL SPROUTS, LIME CREMA, PUMPKIN SEED PARMESAN, CILANTRO | 13

CHICKIN WINGS

CRISPY SKIN-ON WINGS SERVED WITH BLUE CHEEZE DIP | 14
BUFFALO | GREEK | SWEET CHILI

GINGER BEAF

CRISPY SOY CURLS, GINGER SAUCE, GREEN ONIONS, SESAME SEEDS, CUCUMBERS, CARROTS, WONTONS | 15
• ADD JASMINE RICE +3.5

JALAPEÑO CHEEZE DIP

CRISPY CORN TORTILLAS, CASHEW CHEEZE, ROASTED JALAPEÑOS | 16

KALAMARI

LOCAL BLUE OYSTER MUSHROOMS, JALAPEÑOS, HOUSE TZATZIKI | 16.5

SWEET CHILI CAULIFLOWER

CRISPY CAULIFLOWER, CHIPOTLE AIOLI, SESAME SEEDS, PICKLED PEPPERS | 16

DELUXE NACHOS

CHEDDAR & MOZZARELLA, CORN SALSA, PICKLED JALAPEÑOS, BLACK OLIVES, CHIPOTLE AIOLI, GREEN ONIONS, SIDE OF PICO DE GALLO **HALF 18 | FULL 25**

STREET FRIES

HOUSE-CUT POTATOES, CHEEZE, GRAVY, CHOICE OF:

- **CLASSIC:** SAUTEED ONIONS, STREET SAUCE, GREEN ONIONS | 12.5
- **NACHO:** PICO DE GALLO, GUACAMOLE, JALAPEÑOS. CHIPOTLE AIOLI, GREEN ONIONS | 15
- **BUFFALO CHICKIN:** WITH GARLIC TAHINI SAUCE, GREEN ONION | 16
- **PEROGY POUTINE:** GRILLED PEROGIES, BAKON, HORSERADISH AIOLI, GREEN ONION | 15

* WHILE QUANTITIES LAST *

GRILLED CHEEZE SANDWICH

SOURDOUGH, GARLIC BUTTER, CHEDDAR, FRIES | 12

CHEEZE BURGER

BEYOND BURGER, CHEEZE, KETCHUP, FRIES | 15

MAC & CHEEZE

NOODLES & CREAMY CHEEZE SAUCE | 12

CHEEZE QUESADILLA

FLOUR TORTILLA, CHEDDAR | 8

LITTLE VEGANS

SUNDAY SPECIAL ONLY

TACOS

1 FOR \$7 | 2 FOR \$14 | 3 FOR \$21

NO-FISH TACO

BATTERED PALM HEART, RED CABBAGE, MANGO SALSA, GUACAMOLE, CHIPOTLE AIOLI

CHICKIN TACO

CRISPY CHICKIN, CREAMY SLAW, GARLIC TAHINI SAUCE, GREEN ONIONS
CHOICE: *BUFFALO* | *SWEET CHILI* | *GREEK*

CHIMICHURRI BEAF TACO

HOUSE SHAVED BEAF, CHIMICHURRI, PICO DE GALLO

CAULIFLOWER TACO

CRISPY CAULIFLOWER, CHIPOTLE AIOLI, GREEN ONION, LIME CABBAGE

SOUP/ SALADS

KALE SALAD

KALE, CUCUMBERS, LEMON VINAIGRETTE, CARROTS, RED CABBAGE, PUMPKIN SEEDS
SM 8 | LG 14

CAESAR SALAD

BAKON BITS, FRIED CAPERS, CROUTONS
SM 8 | LG 14
• ADD BUFFALO, GREEK, OR SWEET CHILI CHICKIN +5

HEART BEET SALAD

SHREDDED BEETS, HEMP HEARTS, GRILLED LEMONGRASS TOFU, CUCUMBER, EDAMAME, GODDESS DRESSING | 18

MUSHROOM SOUP

WHITE WINE, PLANT CREAM, SAGE
SM 7 | LG 12

BOWL/ PLATES

MAC & CHEEZE

SMOKY COCONUT CHEEZE SAUCE, PUMPKIN PARMESAN | 16.5

- ADD BEYOND BRATWURST +5
- ADD GARLIC MUSHROOMS +2
- ADD JALAPEÑOS +1.5
- ADD BACON +2

CHILI CHICKIN RICE BOWL

CUCUMBER, MANGO SALSA, BLACK SESAME SEEDS, CHIPOTLE AIOLI, CRISPY WONTONS, ON JASMINE RICE | 19.5

SUSHI BOWL

SMOKED CARROT SAMON, GINGER SOY SAUCE, EDAMAME, CUCUMBER, AVOCADO, RED CABBAGE, WASABI AIOLI, JASMINE RICE | 18

SESAME GINGER NOODLE BOWL

GRILLED LEMONGRASS TOFU, CREAMY SESAME GINGER SAUCE, CUCUMBER, AVOCADO, RED CABBAGE AND CARROTS, CHIPOTLE AIOLI, SESAME SEEDS, RICE NOODLES | 19

PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTOMATIC 20% GRATUITY

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AND WE WILL DO OUR BEST TO ACCOMMODATE YOU



LET'S EAT

Burgers | Wraps | Dessert | Brunch

BURGERS / WRAPS

BEAF BURRITO

HOUSE SHAVED BEAF, RICE, BLACK BEANS, PICO DE GALLO, CHIMICHURRI, CHIPOTLE AIOLI
CHOICE OF SIDE | 19

BEAF DIP

HOUSE SHAVED BEAF, MOZZARELLA, SAUTÉED ONIONS, HORSERADISH AIOLI, GRILLED SCALLION BUN, RED WINE JUS
CHOICE OF SIDE | 21

CRISPY CHICKIN BURGER

BUTTERMYLK-FRIED CHICKIN, LETTUCE, TOMATO, PICKLES, STREET SAUCE, PRETZEL BUN *CHOICE OF SIDE* | 20

NASHVILLE CHICKIN BURGER

BUTTERMYLK-FRIED CHICKIN, NASHVILLE SAUCE, LETTUCE, TOMATO, PICKLE, CHIPOTLE AIOLI, PRETZEL BUN
CHOICE OF SIDE | 21

CHICKIN CAESAR WRAP

ROMAINE, BACON, CAESAR DRESSING
CHOICE OF SIDE
SWEET CHILI | BUFFALO | GREEK | 19

BACON CHEEZE BURGER

2 STRIPS OF BACON, CHEDDAR, BUTTERLEAF, TOMATO, PICKLE, ONION, STREET SAUCE, TOASTED PRETZEL BUN (BEYOND OR VEGGIE PATTY)
CHOICE OF SIDE | 21

TRUFFLE MUSHROOM BURGER

GARLIC MUSHROOMS, TRUFFLE AIOLI, SWISS, ONION RINGS, LEAF LETTUCE, TOASTED PRETZEL BUN (BEYOND OR VEGGIE PATTY) *CHOICE OF SIDE* | 22

COME WITH CHOICE OF SIDE:

GARLIC FRIES

CRISPY HOUSE-CUT KENNEBEC POTATO FRIES TOSSED IN REAL GARLIC, SIDE OF OUR SIGNATURE STREET SAUCE

CREAMY DILL SLAW

RED CABBAGE, CARROTS, TANGY DILL DRESSING

KALE SALAD +1

KALE, CUCUMBER, LEMON VINAIGRETTE

CAESAR SALAD +2.5

ROMAINE, BAKON BITS, CROUTONS, CRISPY CAPERS

MUSHROOM SOUP +3

PLANT CREAM, SAGE

CLASSIC STREET FRIES +3

FRIES, CHEEZE, GRAVY, SAUTÉED ONIONS, STREET SAUCE, GREEN ONIONS

SIDES

MOM'S CARROT CAKE

DECADENT DENSE CARROT CAKE WITH CREAM CHEEZE FROSTING | 11

COOKIE DOUGH BROWNIE

FUDGY BLACK BEAN BROWNIE, OAT COOKIE DOUGH, CHOCOLATE GANACHE, VANILLA ICE CREAM | 11.5

CRÈME BRULÉE

VANILLA COCONUT CRÈME, TORCHED ORGANIC CANE SUGAR | 7.5

BRINGING YOUR OWN *VEGAN* CAKE IN TO ENJOY? WE CHARGE A \$2 CAKE FEE PER PERSON

DESSERTS

11-2 SAT & SUN ONLY

VS BENNIES

JUST EGG, HOLLANDAISE, TOASTED ENGLISH MUFFIN, SIDE OF TOTS | 18
CHOICE OF:

- TRUFFLE MUSHROOM & KALE GFA
- SMOKED SAMON & CAPER GFA
- BACON & GRILLED TOMATO

CHICKIN & WAFFLE STACK

REAL MAPLE SYRUP, BUTTERMYLK FRIED CHICKIN, GRAVY, GREEN ONIONS | 18
CHOICE OF: CLASSIC, OR NASHVILLE HOT

CLASSIC BREAKFAST

CHEEZY SCRAMBLED TOFU, SOURDOUGH TOAST STRAWBERRY JAM, TOTS | 16
CHOICE OF: 2 STRIPS BACON OR SAUSAGE
• ADD AVOCADO +2.5
• ADD GARLIC MUSHROOMS +1.5

PEROGY HASH

SEARED POTATO AND ONION PEROGIES, BACON BITS, SAUTEED ONIONS AND BACON, CHEEZY SCRAMBLED TOFU, GREEN ONIONS, BRATWURST, HORSERADISH AIOLI | 20

BRUNCH BURRITO

REFRIED BLACK BEANS, CHEEZY SCRAMBLED TOFU, PICO DE GALLO, CHIMICHURRI, CHIPOTLE AIOLI, SIDE OF TOTS | 18

CHILAQUILES {CHEE-LAH-KEY-LEZ}

CORN CHIPS, SALSA ROJA (SPICY), CHEEZE, SCRAMBLED TOFU, LIME CREMA, SIDE OF GUACAMOLE & BLACK BEANS, CILANTRO | 18


BRUNCH MIMOSA

ORANGE | GRAPEFRUIT | PINEAPPLE | CRANBERRY 4OZ | 5

BRUNCH

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PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AND WE WILL DO OUR BEST TO ACCOMMODATE YOU

GLUTEN FREE 

GLUTEN FREE WITH MOD 

SOY FREE WITH MOD 



LET'S BRUNCH

11-2 sat & sun only

NO-FISH TACO

BATTERED PALM HEART, RED CABBAGE, MANGO SALSA, GUACAMOLE, CHIPOTLE AIOLI **1 FOR 7 | 2 FOR 14**

GINGER BEAF

CRISPY SOY CURLS, GINGER SAUCE, GREEN ONIONS, SESAME SEEDS, CUCUMBERS, CARROTS, WONTONS | 15
• ADD JASMINE RICE +3.5

KALAMARI

LOCAL BLUE OYSTER MUSHROOMS, JALAPEÑOS, HOUSE TZATSIKI | 16.5

STREET FRIES

HOUSE-CUT POTATOES, CHEEZE, GRAVY, CHOICE OF:

- **CLASSIC:** SAUTEED ONIONS, STREET SAUCE, GREEN ONIONS | 12.5
- **NACHO:** PICO DE GALLO, GUACAMOLE, JALAPEÑOS. CHIPOTLE AIOLI, GREEN ONIONS | 15
- **BUFFALO CHICKIN:** WITH GARLIC TAHINI SAUCE, GREEN ONION | 16
- **PEROGY POUTINE:** GRILLED PEROGIES, BAKON, HORSERADISH AIOLI, GREEN ONION | 15

* WHILE QUANTITIES LAST *

SUNDAY SPECIAL ONLY

CRISPY CHICKIN BURGER

BUTTERMYLK-FRIED CHICKIN, LETTUCE, TOMATO, PICKLES, STREET SAUCE, PRETZEL BUN *CHOICE OF SIDE* | 20

NASHVILLE CHICKIN BURGER

BUTTERMYLK-FRIED CHICKIN, NASHVILLE SAUCE, LETTUCE, TOMATO, PICKLE, CHIPOTLE AIOLI, PRETZEL BUN *CHOICE OF SIDE* | 21

BURGERS

COME WITH CHOICE OF SIDE:

GARLIC FRIES

CRISPY HOUSE-CUT KENNEBEC POTATO FRIES TOSSED IN REAL GARLIC, SIDE OF OUR SIGNATURE STREET SAUCE

CREAMY DILL SLAW

RED CABBAGE, CARROTS, TANGY DILL DRESSING

KALE SALAD +1

KALE, CUCUMBER, LEMON VINAIGRETTE

CAESAR SALAD +2.5

ROMAINE, BAKON BITS, CROUTONS, CRISPY CAPERS

MUSHROOM SOUP +3

PLANT CREAM, SAGE

CLASSIC STREET FRIES +3

FRIES, CHEEZE, GRAVY, SAUTÉED ONIONS, STREET SAUCE, GREEN ONIONS

SIDES

VS BENNIES

JUST EGG, HOLLANDAISE, TOASTED ENGLISH MUFFIN, SIDE OF TOTS | 18
CHOICE OF:

- TRUFFLE MUSHROOM & KALE GFA
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CHICKIN & WAFFLE STACK

REAL MAPLE SYRUP, BUTTERMYLK FRIED CHICKIN, GRAVY, GREEN ONIONS | 18
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REFRIED BLACK BEANS, CHEEZY SCRAMBLED TOFU, PICO DE GALLO, CHIMICHURRI, CHIPOTLE AIOLI, SIDE OF TOTS | 18

CHILAQUILES {CHEE-LAH-KEY-LEZ}

CORN CHIPS, SALSA ROJA (SPICY), CHEEZE, SCRAMBLED TOFU, LIME CREMA, SIDE OF GUACAMOLE & BLACK BEANS, CILANTRO | 18

BRUNCH

BRUNCH MIMOSA

ORANGE | GRAPEFRUIT | PINEAPPLE | CRANBERRY 4OZ | 5

MOM'S CARROT CAKE

DECADENT DENSE CARROT CAKE WITH CREAM CHEEZE FROSTING | 11

COOKIE DOUGH BROWNIE

FUDGY BLACK BEAN BROWNIE, OAT COOKIE DOUGH, CHOCOLATE GANACHE, VANILLA ICE CREAM | 11.5

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SOY FREE WITH MOD