

vegan street

PLATES & POURS

SPECIALS

HAPPY HOUR

3-5 DAILY
 \$4 off appetizers*
 \$6 draft 16oz
 \$6 prosecco 6oz
 \$6 house wine 6oz
 \$10 margaritas 2oz

TACO TUESDAYS

\$5 tacos*
 1/2 priced premium tequila

WING WEDNESDAYS

1/2 priced wings*
 \$6 draft 16oz

THIRSTY THURSDAYS

\$10 margaritas 2oz

CAESAR SUNDAYS

\$4 off caesars 2oz
 \$5 grilled cheeze garnish add-ons*
 \$5 virgin caesars

BRUNCH

11am-2pm saturdays & sundays
 \$5 mimosas

*all food specials are for dine-in only



MARGARITA

cimarron blanco, citrus, organic cane sugar, triple sec 2oz - 15 | 6oz pitcher - 42
 choice of: *classic lime | coconut | coffee | fuzzy peach | guava | pickle | poblano chili | strawberry*

SMOKEY GUAVA MEZCALARITA

fandango mezcal, guava purée, citrus, organic cane sugar, triple sec 2oz | 15

THE COLADA

white rum, coconut, pineapple - *classic or lavender* 2oz | 15

STREET CAESAR

house klamato, spices, pickled veg, vodka, gin, or tequila 2oz | 15
 • *add a grilled cheeze sandwich +7*

DINOSAUR SOUR

dinosaur-infused confluence vodka, citrus, foam 2oz | 14

RED OR WHITE SANGRIA

red: *brandy, red wine, orange & cranberry juice*
 white: *brandy, white wine, pineapple & grapefruit juice* 2oz | 14

CAIPARINIA

cachaça, citrus, organic cane sugar 2oz | 15

SHAFT

vodka, tia maria, cold brew, plant milk 2oz | 13

MIMOSA

organic prosecco, choice of: *orange, cranberry, grapefruit, or pineapple* 4oz | 9

ZODIAC COCKTAIL

ask about our feature of the season 2oz | 14

HANDCRAFTED COCKTAILS

DRAFT

DANDELION'S BLONDE

by cold garden 16oz 5.1% | 8.5
 18 IBU

- *make it a beergarita (1oz tequila) +6*
- *make it a michelada +1*

SUPER SATURATION NEPA

by cabin 16oz 6% | 8.5
 40 IBU

MEZCAL GOSE

by 33 acres 355ml 5% | 7

LAST BEST IPA

by last best 355ml 6.5% | 7

CRISP PILS PILSNER

by jasper brewing 355ml 4.8% | 7

SUNSHINE RAIN IPA

by cabin 473ml 6.7% | 9

JAMROCK BLACKBERRY VANILLA SOUR

by establishment 473ml 5.6% | 9

MY BEST FRIEND'S GIRL GERMAN-STYLE KOLSCH

by establishment 473ml 4.8% | 9

PREMIUM LAGER

by dandy 473ml 5% | 9

NIGHT GALLERY PALE ALE

by '88 473ml 5.5% | 9

FIVE OF DIAMONDS PILSNER

by blindman 473ml 4.8% | 9

VILLAGE CIDER

by village 473ml 5.5% | 9

TROPICAL CIDER

by uncommon 473ml 6.8% | 10

CRFT NON-ALCOHOLIC PALE ALE

by village 473ml 0.3% | 8

LOCAL BEERS



LET'S DRINK

ZERO PROOF

ZERO-PROOF MARGARITA

citrus, organic cane sugar, soda | 6
choice of: *classic lime* | *coconut* | *coffee* | *guava* | *pickle* | *strawberry* | *spicy lime*

ZERO-PROOF PIÑA COLADA

coconut, pineapple, choice of:
classic or *lavender* | 7

ZERO-PROOF CAESAR

house klamato, spices, pickled veg | 7

LAVENDER ICED COFFEE

plant milk, lavender syrup, cold brew | 6

KOMBUCHA

wild tea pineapple mojito | 7

GRIZZLY PAW SODA

root beer | ginger beer | black cherry cola | orange cream soda | 5
• *make it a float w/ vanilla ice cream +4*

JUICE

cranberry | orange | grapefruit | pineapple | 3.5

RED WINE

HOUSE RED 6oz | 9oz | btl
9 | 13 | -

sumac ridge blend | BC
rich plum & raspberry aromas w/ red fruit & smoky oak & vanilla

MALBEC 13 | 17 | 45

zorzal terroir | Argentina
crisp, sharp acidity, with plum and berry flavours & peppery undertone

TEMPRANILLO 14 | 19 | 48

honoro verde | Spain
ripe plum & fig flavours, density, bright acidity, integrated tannins, & a spicy finish

WHITE WINE & ROSÉ

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, & pineapple & banana. good balance, acidity, and a fresh finish

ORGANIC PROSECCO 10 | - | 42

villa teresa | Italy
fruity notes of unripe apple & flowers

ORGANIC ROSÉ 12 | 16 | 43

el picoteo | Spain
acidic, notes of citrus, raspberry, currant, light strawberry and herb

HOT DRINKS

DRIP COFFEE

oso negro from Nelson, BC | 4

TEA

organic mighty leaf: *jasmine green* | *chai* | *earl grey* | *peppermint* | 4

BOURBON HAZELNUT COFFEE

hot or *iced*: oso negro coffee, buffalo trace, frangelico, tia maria 2oz | 14

TEQUILA

1oz | 2oz
cimarron blanco 7 | 12
1800 coconut 9 | 14
tierra noble exquisito 28 | -
clase azul 40 | -
don julio nineteen forty-two 40 | -

arette 9 | 10 | 11 blanco | reposado | anejo
espolon 9 | 10 | -
casamigos 13 | 15 | 17
don julio 12 | 14 | 16
tierra noble 15 | 18 | 22

MEZCAL

1oz | 2oz
fandango 9 | 14
casamigos 18 | 32

VODKA

confluence detour 7 | 12
confluence headwater 9 | 14

GIN

confluence detour 7 | 12
confluence manchester dry 9 | 14

RUM

captain morgan: *white* or *dark* 7 | 12
kraken spiced 7 | 12
appletons estate 8 | 13
plantation pineapple 9 | 14

RYE & WHISKEY

jamesons 7 | 12
alberta premium 7 | 12
bearface oaxacan 9 | 14
suntory toki 10 | 15

BOURBON

buffalo trace 8 | 13
bookers 18 | 32

SCOTCH

ballentine's 7 | 12
balvenie 12yr 18 | 32

MIX

soda | *root beer* | *ginger beer* | *black cherry cola* | *orange cream soda* | *cranberry juice* | *orange juice* | *grapefruit juice* | *pineapple juice*



This menu is 100% plant-based

SHARING

DIP TRIO house-fried tortilla chips, choice of 3: pico de gallo, guacamole, spicy salsa roja, mango salsa, chimichurri, tzatziki, (cashew jalapeño cheeze dip +1) | 11

BRUSSEL SPROUTS with lime crema, pumpkin seed parmesan, cilantro | 13

CHICKIN WINGS crispy skin-on seitan, blue cheeze dip, choice of: buffalo | greek | sweet chili | 14

GINGER BEAF crispy soy curls, sesame, ginger soy sauce, green onions, cucumbers, cabbage, carrots, wontons | 15
• on jasmine rice +3.5

JALAPEÑO CHEEZE DIP house-fried tortilla chips, cashew cheeze, roasted jalapeños | 16

KALAMARI local blue oyster mushrooms, jalapeños, red onions, tzatziki, lemon wedge | 16.5

SWEET CHILI CAULIFLOWER crispy cauliflower, chipotle aioli, sesame, banana peppers | 16
• on jasmine rice +3.5

DELUXE NACHOS cheddar, pico de gallo, pickled jalapeños, black olives, chipotle aioli, green onions, spicy salsa roja | 23

STREET FRIES house-cut potatoes, cheeze, gravy, choice of:
• classic: sautéed onions, street sauce, green onions | 12.5
• nacho: pico de gallo, guacamole, jalapeños, chipotle aioli, green onions | 15
• buffalo chickin: crispy house seitan, garlic tahini sauce, green onions | 16
• *sundays only* - perogy: grilled perogies, bakon, horseradish aioli, green onions | 15

LITTLE VEGANS

GRILLED CHEEZE SANDWICH sourdough, garlic butter, cheddar, side fries | 13

CHEEZE BURGER beyond burger, cheeze, ketchup, side fries | 15.5

MAC & CHEEZE noodles & house cheeze sauce | 12

CHEEZE QUESADILLA flour tortilla, cheddar | 9

TACOS

1 FOR \$7.5 | 2 FOR \$14 | 3 FOR \$20.5

NO-FISH TACO beer battered palm heart, red cabbage, mango salsa, guacamole, chipotle aioli

CHICKIN TACO crispy house seitan, creamy slaw, garlic tahini sauce, green onions, choice of: buffalo | sweet chili | greek

CHIMICHURRI BEAF TACO house shaved mushroom & black bean seitan, chimichurri sauce, pico de gallo, guacamole

ASADA PORTABELLO TACO grilled portabello mushrooms & red cabbage, guacamole, pico de gallo

SOUP/ SALADS

KALE SALAD cucumbers, carrots, red cabbage, pumpkin seeds, apple cider vinaigrette sm 7 | lg 13

CAESAR SALAD bakon bits, fried capers, croutons sm 8 | lg 15
• add buffalo, greek, or sweet chili chickin +5
• add garlic bread 2pc 2.5 | 4pc 3.5

HEART BEET SALAD grilled lemongrass tofu, kale, shredded beets, hemp hearts, cucumber, edamame, goddess dressing | 19
• add avocado +3

MUSHROOM SOUP white wine, plant cream, sage sm 7 | lg 13
• add garlic bread 2pc 2.5 | 4pc 3.5
• add grilled cheeze sandwich +7

BOWL/ PLATES

MAC & CHEEZE smokey house cheeze sauce, pumpkin parmesan | 16.5
• add beyond bratwurst +5
• add bakon +3
• add garlic mushrooms +2
• add jalapeños +1.5
• add garlic bread 2pc 2.5 | 4pc 3.5

CHILI CHICKIN RICE BOWL sweet chili seitan, cucumber, mango salsa, sesame, chipotle aioli, crispy wontons, jasmine rice | 19.5

SUSHI BOWL smoked carrot samon, ginger soy sauce, avocado, edamame, cucumber, red cabbage, wasabi aioli, sesame, jasmine rice | 19.5

SESAME GINGER NOODLE BOWL grilled lemongrass tofu, spicy sesame ginger sauce, avocado, cucumber, red cabbage & carrots, chipotle aioli, sesame, rice noodles | 19.5



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BURGERS / WRAPS

BEAF BURRITO

mushroom & black bean seitan, seasoned black beans, pico de gallo, chimichurri, chipotle aioli, rice, *choice of side* | 20

BEAF DIP

house shaved mushroom & black bean seitan, mozzarella, sautéed onions, horseradish aioli, grilled scallion bun, red wine jus, *choice of side* | 22

CRISPY CHICKIN BURGER

buttermylk-fried seitan, lettuce, tomato, pickles, street sauce, pretzel bun, *choice of side* | 20

NASHVILLE CHICKIN BURGER

buttermylk-fried seitan, spicy nashville butter, lettuce, tomato, pickle, chipotle aioli, pretzel bun, *choice of side* | 21

CHICKIN CAESAR WRAP

crispy house seitan, bakon bits, *choice of side* | 19.5
choice of: *sweet chili* | *buffalo* | *greek*

BAKON CHEEZE BURGER **

beyond or veggie patty, bakon, cheddar, leaf lettuce, tomato, pickle, red onion, street sauce, pretzel bun, *choice of side* | 21

TRUFFLE MUSHROOM BURGER **

beyond or veggie patty, garlic mushrooms, white truffle aioli, mozzarella, onion rings, leaf lettuce, pretzel bun, *choice of side* | 22

GARLIC FRIES **

crispy house-cut fries tossed in real garlic, side of street sauce

CREAMY DILL SLAW

red cabbage, carrots, tangy dill dressing

KALE SALAD +1.5

kale, cucumber, red cabbage, carrots, apple cider vinaigrette, pumpkin seeds

CAESAR SALAD +2.5 **

romaine, bakon bits, fried capers, croutons

MUSHROOM SOUP +3

white wine, plant cream, sage

CLASSIC STREET FRIES +3

fries, cheeze, gravy, sautéed onions, street sauce, green onions

ADD HOUSE SAUCE (3oz) +2.5

choice of: *street sauce*, *garlic tahini*, *white truffle aioli*, *wasabi aioli*, *chipotle aioli*, *tzatziki*

SIDE OPTIONS

MOM'S CARROT CAKE

decadent house carrot cake with lemon buttercream | 11

COOKIE DOUGH BROWNIE

black bean fudge brownie, oat cookie dough, chocolate ganache, vanilla ice cream - gluten friendly | 12

CRÈME BRULÉE

vanilla coconut custard, torched organic cane sugar | 8

GRIZZLY PAW FLOAT

vanilla ice cream, choice of: *root beer*, *orange cream soda*, *black cherry cola*, *ginger beer* | 9

*bringing your own *vegan* cake to enjoy? there is a \$2 cake fee per person*

DESSERT

BRUNCH

11AM-2PM SAT & SUN ONLY

VS BENNIES **

just egg, hollandaise, toasted english muffin, choice of: *truffle mushroom & kale*, *smoked samon & fried caper*, *bakon & grilled tomato*, *choice of side* | 19

CHICKIN & WAFFLE STACK

buttermylk-fried seitan, gravy, real maple syrup, green onions, choice of: *classic*, or *nashville hot* | 18

CLASSIC BREAKFAST

cheezy scrambled tofu, sourdough toast, strawberry jam, choice of: *bakon or sausage*, *choice of side* | 18

- *add avocado* +2.5
- *add garlic mushrooms* +1.5

PEROGY HASH

seared potato and onion perogies, bratwurst, bakon bits, cheezy scrambled tofu, sautéed onions, hollandaise, horseradish *aioli*, green onion | 20

BRUNCH BURRITO

seasoned black beans, cheezy scrambled tofu, pico de gallo, chimichurri , chipotle aioli, *choice of side* | 19

CHILAQUILES

house-fried tortilla chips, spicy salsa roja, cheeze, scrambled tofu, lime crema, guacamole, seasoned black beans, cilantro | 18

BRUNCH MIMOSA

orange | grapefruit | pineapple | cranberry 4oz | 5

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

GLUTEN FREE
GLUTEN FREE WITH MOD **
SOY FREE WITH MOD **

LET'S BRUNCH

11AM - 2PM SATURDAY & SUNDAY

NO-FISH TACO 🌱**

beer battered palm heart, red cabbage, mango salsa, guacamole, chipotle aioli | 7.5

GINGER BEAF 🌱**

crispy soy curls, sesame, ginger soy sauce, green onions, cucumbers, cabbage, carrots, wontons | 15

- on jasmine rice +3.5

KALAMARI 🌱**

local blue oyster mushrooms, jalapeños, red onions, fried capers, tzatziki, lemon wedge | 16.5

STREET FRIES

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

- classic: *sautéed onions, street sauce, green onions* | 12.5
- nacho: *pico de gallo, guacamole, jalapeños, chipotle aioli, green onions* | 15
- buffalo chickin: *crispy house seitan, garlic tahini sauce, green onions* | 16

CRISPY CHICKIN BURGER

buttermylk-fried seitan, lettuce, tomato, pickles, street sauce, pretzel bun, **choice of side** | 20

NASHVILLE CHICKIN BURGER

buttermylk-fried seitan, spicy nashville butter, lettuce, tomato, pickle, chipotle aioli, pretzel bun, **choice of side** | 21

PARMESAN TOTS 🌱**

crispy taters tossed in pumpkin seed parmesan

GARLIC FRIES 🌱**🌱

crispy house-cut fries tossed in real garlic, side of street sauce

CREAMY DILL SLAW 🌱

red cabbage, carrots, tangy dill dressing

KALE SALAD +1.5 🌱🌱

kale, cucumber, red cabbage, carrots, apple cider vinaigrette, pumpkin seeds

CAESAR SALAD +2.5 🌱

romaine, bakon bits, fried capers, croutons

MUSHROOM SOUP +3 🌱🌱

white wine, plant cream, sage

CLASSIC STREET FRIES +3

fries, cheeze, gravy, sautéed onions, street sauce, green onions

ADD HOUSE SAUCE (3oz) +2.5

choice of: *street sauce, garlic tahini, white truffle aioli, wasabi aioli, chipotle aioli, tzatziki*

VS BENNIES 🌱**

just egg, hollandaise, toasted english muffin, choice of: *truffle mushroom & kale, smoked samon & fried caper, bakon & grilled tomato, *choice of side** | 19

CHICKIN & WAFFLE STACK

buttermylk-fried seitan, gravy, organic maple syrup, green onions, choice of: *classic, or nashville hot* | 18

CLASSIC BREAKFAST 🌱**

cheezy scrambled tofu, toasted sourdough, strawberry jam, choice of: *bakon or sausage, *choice of side** | 18

- add avocado +2.5
- add garlic mushrooms +2

PEROGY HASH

seared potato and onion perogies, bratwurst, bakon bits, cheezy scrambled tofu, sautéed onions, hollandaise, horseradish aioli, green onion | 20

BRUNCH BURRITO 🌱**

seasoned black beans, cheezy scrambled tofu, pico de gallo, chimichurri, chipotle aioli, **choice of side** | 19

CHILAQUILES 🌱

house-fried tortilla chips, spicy salsa roja, cheeze, scrambled tofu, lime crema, guacamole, seasoned black beans, cilantro | 18

BRUNCH MIMOSA

orange | grapefruit | pineapple | cranberry 4oz | 5

MOM'S CARROT CAKE

decadent house carrot cake with lemon buttercream | 11

COOKIE DOUGH BROWNIE

black bean fudge brownie, oat cookie dough, chocolate ganache, vanilla ice cream - gluten friendly | 12

CRÈME BRULÉE 🌱

vanilla coconut custard, torched organic cane sugar | 8

GRIZZLY PAW FLOAT 🌱🌱

vanilla ice cream, choice: *root beer, orange cream soda, black cherry cola, ginger beer* | 9

*bringing your own *vegan* cake in to enjoy?
we charge a \$2 cake fee per person*

LUNCH

BRUNCH

SIDES & ADD-ONS

DESSERT

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

GLUTEN FREE 🌱
GLUTEN FREE WITH MOD 🌱**
SOY FREE WITH MOD 🌱**