

x x x x **BREAKFAST** x x x x

6:30–11:30am

## Breakfast

Hemp Seed Granola + Greek Yoghurt <b>v</b>	15	Fruit Cup <b>v</b>	13
Coconut Chia Seed Pudding <b>v</b>	15	Selection of Cereals <b>v</b>	10

## Entrées

Kindred Breakfast	23	Churro Waffle <b>v</b>	19
<i>two eggs your way, bacon, sausage, roasted tomato, fried potatoes, multi-grain toast</i>		<i>cinnamon, fresh + preserved berries, dulce de leche vanilla whipped cream</i>	
Eggs Benedict	22	Sausage + Biscuits	20
<i>two soft-poached eggs, smoked ham, cheddar biscuit, Hollandaise, fried potatoes</i>		<i>two fried eggs, cheddar biscuit, southern sausage gravy</i>	
Frittata <b>v</b>	20	Mushroom Toast <b>v</b>	20
<i>tomato, spinach, Canadian cheddar, pico de gallo, cottage potatoes, cilantro crema</i>		<i>sunny eggs, French loaf, torched Mornay, wild + tame mushrooms</i>	
Avocado Toast <b>v</b>	22	Bacon Buddy	16
<i>hummus, cucumber, tomato, poached eggs, toasted seeds</i>		<i>smoked bacon, maple butter, brioche, cottage potatoes</i>	

## Sides

Pork Sausage	5	Roasted Tomato <b>v</b>	5
Crispy Bacon	5	Sliced Tomato <b>v</b>	5
Cheddar Biscuit	5	Berries <b>v</b>	9
Cottage Potatoes <b>v</b>	5	Toast <i>multi-grain, white or rye</i>	4

x x x x **DRINKS** x x x x

## Signature Cocktails

Sangria 4oz	15	Strathcona Caesar 1.5oz	14
<i>choice of red, white or sparkling wine, Bols apricot brandy, Chambord, orange + cranberry juice</i>		<i>Strathcona Badlands seaberry gin, Walter Craft Caesar mix, Tabasco, Worcestershire sauce, celery salt</i>	
Vitamin C 2oz	15	Mimosa 3oz	10
<i>Smirnoff vodka, Cointreau, pomegranate + lime juice</i>		<i>Prosecco, choice of mango, orange, pineapple or grapefruit juice</i>	
Sherbrooke Sour 1.52oz	16	Semenko Margarita 2oz	14
<i>Maker's Mark bourbon, Laphroaig whisky, lemon juice, simple syrup, egg whites</i>		<i>Sauza silver tequila, Cointreau, lime juice, charred jalapeño syrup</i>	

## Mocktails

Grapefruit Smash	6	Daily Smoothie	6
<i>pink grapefruit, ginger beer, chili syrup, lemon</i>		<i>ask your server about our daily creation</i>	
Glow Juicery	7		
<i>daily selection of locally made green + cold-pressed juices</i>			

### **v** VEGETARIAN

Chef de Cuisine Jason Greene  
Corporate Executive Chef Anthony Walsh

*Please make us aware of any food allergies, as there may be ingredients that are not listed.*

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