



BREAKFAST

gluten free and dairy free options available

AÇAÍ SMOOTHIE BOWL 16

*almond milk, açai, saskatoon berry,
local “good morning” honey,
house-made granola, toasted coconut*

REFUEL BOWL 18

*golden beet, chia seed crusted, rainbow carrots,
alfalfa, sprouted lentils, greenland cucumbers,
avocado, organic brown rice, sweet potatoes,
toasted tahini & orange squeeze vinaigrette*

SPICED CHICKPEA PROTEIN BOWL 23

*moroccan-spiced chickpeas, black beans, quinoa,
grilled zucchini, kale, crumbled feta,
locally-grown micro greens, red pepper hummus,
walnut oil citrus & flat parsley vinaigrette*

“GREENLAND” CUCUMBER GAZPACHO 14

*avocado, chia seeds, greek yogurt,
freshly squeeze lime juice, banana bread croutons*

Our menus are all recycled after use to
ensure our guests and team members stay safe.

DRINKS

BOTTLED BEER | COOLERS

GRIZZLY PAW GRUMPY BEAR 330ml	8	PAMP FIZZ 330ml	9
MILL STREET ORGANIC 473ml	9	EAU CLAIRE EQUINOX MULE 330ml	9
RUTTING ELK 330ml	9	VILLAGE NEIGHBOUR PALE ALE 473ml	9
BLIND MAN IPA 473ml	9	MOTT'S CLAMATO CAESAR 330ml	9
WARDS CHERRY CIDER 330ml	9		

WINE

WHITE

	6OZ	9OZ	BTL
CAMPAGNOLA PINOT GRIGIO <i>Italy</i>	14	19	55
CALLAWAY CHARDONNAY <i>California, USA</i>	14	19	55
OYSTER BAY SAUVIGNON BLANC <i>New Zealand</i>	15	19	55
ROSE OF THE WEEK <i>Please ask your Server</i>	16	21	60

RED

	6OZ	9OZ	BTL
HESTER CREEK CABERNET MERLOT <i>Okanagan, Canada</i>	16	21	60
J. LOHR CABERNET SAUVIGNON <i>California, USA</i>	18	26	75
LUIGI BOSCA MALBEC <i>Argentina</i>	18	26	75

SPARKLING

	375ML	750ML
VEUVE CLICQUOT <i>France</i>	75	145
JEAN LOUIS CUVÉE 200ML -		-
		5OZ BTL
GIUSTI ASOLO PROSECCO <i>Italy</i>	11	55
GIUSTI ROSE <i>Italy</i>	11	55

TWO TREES
- BISTRO -