



Kitchen & Lounge
Vegan Street

WARM UP

KALAMARI

crispy oyster mushrooms, jalapeños and onion, fried capers, served with tzatziki and lemon | 15

BBQ JACKFRUIT QUESADILLA GF*

bbq braised pulled jackfruit with sautéed onions, corn and black beans, cheddar cheeze, chipotle aioli and green onions | 12.5

JALAPEÑO CHEDDAR DIP GF

warm cheddar cheeze dip with chopped jalapeños served with house corn tortillas | 13

SOLD OUT

DELUXE NACHOS GF

loaded with cheddar, pico de gallo, jalapenos, black olives, chipotle aioli, green onions | 18
add guac | 2.5

CHICKIN BITES

wednesdays only house made seitan bites tossed in your choice of house BBQ, buffalo, sweet chili or greek. served with side of blue cheeze aioli and veggies | 15

FRIES

NACHO FRIES GF

house-cut fries, gravy, cheddar cheeze, jalapeños, pico de gallo, guacamole, chipotle aioli, green onions | 15

CLASSIC STREET FRIES GF

house-cut fries, gravy, cheddar cheeze, sautéed onions, street sauce, green onions | 12.5

BUFFALO FRIES

house-cut fries, gravy, cheddar cheeze, buffalo chickin, blue cheeze drizzle, green onions | 16

GARLIC FRIES GF

house-cut fries, garlic, pink salt, street sauce dip on the side | 7



Our menu is 100% free of all dairy, eggs, honey, shellfish, meat, and nuts. Common allergens in our kitchen include gluten, soy, mustard, garlic, onions, and sesame seeds. While we will do our best to avoid cross-contamination, it is still a risk. Please inform your server of your allergies or sensitivities.

GF = GLUTEN FREE

GF* = CAN BE MADE GLUTEN FREE- PLEASE ASK

BURGERS & SUCH

SERVED WITH GARLIC FRIES OR COLESLAW
SUB STREET FRIES OR CAESAR SALAD | 3
SUB HEART BEET SALAD, BUFFALO FRIES, OR NACHO FRIES | 5
SUB SMASHED PLANTAIN "BUN" | 2 GF

NOTHIN' BUT CLASS BURGER GF*

beyond or veggie patty, cheddar cheeze, lettuce, red onion, dill pickles, tomato, burger sauce | 18.5

BEYOND BRATWURST GF*

beyond sausage, sauteed onions, sauerkraut, chipotle aioli | 17.5

KRISPY FRIED CHICKIN BURGER

house seitan patty in a crispy kfc-style breading, with pickles, street sauce, tomato and butterleaf lettuce | 18.5

NASHVILLE HOT CHICKIN BURGER

crispy chickin tossed in nashville-style hot sauce with pickles, sriracha aioli, tomato and butterleaf lettuce ****VERY spicy**** | 19

FIESTA BURGER GF*

beyond or veggie patty, guacamole, red cabbage, jalapeños, chipotle aioli, smokey bbq | 18.5

BAHN MI SUB GF*

lemongrass tofu, carrots, cucumbers, sriracha aioli, melted swiss cheeze, cilantro, sweet chili soy sauce | 17.5

CHICKIN CAESAR WRAP

caesar dressing, tofu bacon bits, fried capers, and crispy chickin, wrapped in a whole wheat tortilla and grilled. choice of buffalo, greek, house bbq, or sweet chili chickin | 18

GRILLED CHEEZE

sourdough, cheddar cheeze, garlic butter, pickle spear | 16.5

ADD-ONS

MEETS

tofu bacon | 2
beyond bratwurst | 5
buffalo, house bbq, sweet chili, or greek chickin | 5
beyond patty | 5
veggie patty | 5

VEGGIES

sauteed onions | 1
garlic mushrooms | 1.5
pickled jalapeños | 1.5
guacamole | 2
avocado half | 2.5

OTHER

gusta cheddar or swiss cheeze | 2
street sauce, tzatziki, blue cheeze aioli, chipotle aioli, tartar sauce, gravy (3oz) | 1.5

KIDDOS

CHEEZE BURGER GF*

beyond or veggie patty, cheese, ketchup, with choice of veggie sticks and dip or fries | 15

GRILLED CHEEZE SANDWICH

grilled sourdough, melted cheddar cheeze with choice of veggie sticks & dip or fries | 10

MAC N' CHEEZE

macaroni tossed in creamy house-made cheeze sauce, topped with panko | 10
just noodles and butter | 6

NO-FISH & CHIPS

battered no-fish, fries, tartar, and lemon | 12

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TACOS

NO-FISH TACO GF*

no-fish taco crispy battered heart of palm, red cabbage, mango salsa, guacamole, chipotle aioli and a lime wedge

ASADA MUSHROOM GF*

marinated portobello mushrooms, guac, red cabbage, pico de gallo

ONE FOR 7 | TWO FOR 13.5
THREE FOR 18.5

CHICKIN TACO

crispy chickin tossed in your choice of buffalo, house bbq, sweet chili, or greek with coleslaw, blue cheeze aioli, and green onions

SALADS

CHICKIN CAESAR SALAD

caesar dressing, croutons, tofu bacon bits, fried capers, and crispy chickin with choice of buffalo, greek, house bbq, or sweet chili | 17.5

CAESAR SALAD GF*

same as above but no chickin
half size 6.5 | full size 12.5

ADD GARLIC BREAD 2PC 1.5 | 4PC 2.5
ADD AVOCADO HALF | 2.5

HEART BEET SALAD GF

beets, hemp hearts, shredded kale, red cabbage, carrots, cucumber, edamame, sprouts, goddess dressing, lemongrass tofu
half size 8.5 | full size 16.5

DILL COLESLAW GF

creamy dill dressing, shredded red cabbage and carrots | 5.5

PLATES & BOWLS

MAC N' CHEEZE

creamy house-made cheeze sauce, toasted panko and smoked paprika | 15.5
add pickled jalapeños 1.5
add garlic mushrooms 1.5
add beyond bratwurst 5

HAND-PINCHED PEROGIES*

thursdays only served with beyond bratwurst, blue cheeze aioli, sautéed & green onions, tofu bacon, and sauerkraut | 22

NO-FISH & CHIPS

2 pieces of beer battered no-fish fillets served on a bed of house-cut fries, coleslaw, tartar sauce and lemon | 19

SESAME GINGER NOODLE BOWL GF

rice noodles, red cabbage, carrots, cucumber, avocado, lemongrass tofu, coconut sesame ginger sauce, sriracha aioli, black sesame seeds | 17.5

DESSERTS

COOKIE DOUGH BROWNIE GF

fudge brownie base topped with cookie dough, chocolate ganache, and vanilla icecream | 9

CRÈME BRÛLÉE GF

coconut vanilla crème with torched organic cane sugar | 8

MOM'S CARROT CAKE

with cream cheeze frosting | 9

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SHORT

THE ELDER

bourbon, st. germain, angostura, foam 2oz | 14

SMOKED EARL GREY OLD FASHIONED

bourbon, organic earl grey vanilla cane syrup, angostura, smoke 2oz | 14

DINOSAUR SOUR

dinosaur-infused vodka, fresh-squeezed lemon, foam, dino garnish 2oz | 13

PAPER PLANE

bourbon, amaro nonino, aperol | 14

WHITE NEGRONI

gin, lillet blanc, bitter bianco 3 oz | 14

CLASSIC NEGRONI

gin, sweet vermouth, campari 3 oz | 14

AVIATION

gin, creme de violette, marashino, fresh-squeezed lemon 2oz | 13

SMOKED MANHATTAN

bourbon, sweet red vermouth, angostura and orange bitters, smoke 2oz | 14

HOUSEMADE BAILEYS

in a chilled glass 2oz | 8

TALL

COLADA PICANTE

white rum, jalapeno-infused pineapple juice, coconut cream, toasted coconut rim 2oz | 13

APEROL SPRITZ

organic prosecco, aperol, soda | 14

CAIPIRINHA

cachaça, fresh squeezed lime 2oz | 13

ROSEMARY FRENCH 75

gin, rosemary syrup, fresh-squeezed lemon, prosecco 6oz | 13

ADULT ICED COFFEE

adult iced coffee bourbon, averna, chilled coffee 2oz | 13

THE LIVING ROOM

the living room kahlua, chilled espresso, oat milk, paper straw 1.5 oz | 10

SMOKEY BASIL MARG

mezcal, triple sec, fresh-squeezed lime, basil, chili salt rim 2oz | 14

ROSEMARY GRAPEFRUIT MARG

tequila, organic rosemary cane syrup, triple sec, fresh-squeezed grapefruit 2oz | 13

MOSCOW MULE

vodka, ginger beer, lime, mint 2oz | 12

ESPRESSO MARTINI

chilled espresso, vodka, kahlua | 13

STREET CAESAR

house-made kalamata, vegan worcestershire, tobasco, pepperoni wedge, pickle, and olive. choose vodka or gin 1oz 11 | 2oz 14 add grilled cheeze sandwich garnish | 5

RED WINE

HOUSE RED- SUMAC RIDGE

Okanagan, BC
rich plum and raspberry aromas followed by
flavours of red fruit and a hint of smoky oak
and vanilla 7 | 10 | -

GAMAY- CAVE SPRING

Niagra, Ontario
lively notes of fresh berries, pepper
and spice 10 | 15 | 45

ROSÉ- CAVE SPRING

Niagra, Ontario
refreshing berry fruit and lively acidity
11 | 16 | 46

WHITE WINE

HOUSE WHITE- SUMAC RIDGE

Okanagan, BC
floral and citrus aromas, followed by layers
of grapefruit, peaches and a hint of jasmine
7 | 10 | -

VQA CHARDONNAY- NK'MIP

Osoyoos, BC
pineapple, pear and butterscotch aromas that
carry on to the palate rounding into a
balanced, slightly creamy finish. 10 | 15 | 42

BUBBLES

BRUT- SUMMERHILL

Kelowna, BC
aromas of apple, lime, pear, almonds and
grapefruit. exhibits crisp acidity, a soft,
creamy mousse, and a long finish - | - | 58

ORGANIC PROSECCO- VILLA TERESA

Italy
aromas of honeysuckle, vibrant citrus, and
sweet white peach. dry and creamy
in the mouth with good fruit concentration and
a crisp finish 9 | - | 40

SPIRITS

VODKA

confluence, prairie organic 1oz 9 | 2oz 14
alberta pure 1oz 7 | 2oz 12

RUM

plantation pineapple, flor de cana 12yr 1oz 9 |
2oz 14
appleton estate signature blend, captain
morgan white 1oz 7 | 2oz 12

MEZCAL

casamigos 1oz | 17
peloton 1oz 9 | 2oz 14

BOURBON

makers mark, buffalo trace 1oz 9 | 2oz 14
booker's 1oz | 17

GIN

confluence, prairie organic 1oz 9 | 2oz 14
gordon's 1oz 7 | 2oz 12

TEQUILA

casamigos anejo 1oz 17
espolon, arette 1oz blanco 9 | reposado 11
cazadores reposado 1oz 7 | 2oz 12

RYE/ WHISKY

toki suntory whiskey 1oz 11
jamesons, canadian club 1oz 7 | 2oz 12

SCOTCH

balvenie 12yr double wood, springbank 10yr
1oz | 17
ballantine's 1oz 7 | 2oz 12



TALL CANS

DANDY

premium lager 5% 473ml | 8

EI8GHTY EI8GHT

hologram belgian white ale 4.8% 473ml | 8

CABIN

super saturation nepa 6% 473ml | 8

COMING SOON
DANDY

five of diamonds pilsner 4.8% 473ml | 8

INNER CITY

english mild dark ale 4.3% 473ml | 8

COMING SOON
BLINDMAN

blindman river session ale 4.4% 473ml | 8

VILLAGE

cider 5.5% 473ml | 8

VILLAGE

local non-alcoholic pale ale 0% | 7

DRAUGHT

COLDGARDEN

dandelion blonde 16oz | 7.5

CABIN

sunshine rain ipa 16oz | 7.5

HAPPY HOUR

WINE

all wine 2 dollars off by the glass

COCKTAILS

all craft cocktails are \$9 for a 2oz cocktail
(excluding caesars)

DRAFT BEER

all local draft beer is \$5 for a 16oz pint

STREET FRIES

all street fries, buffalo fries, and nacho
fries are \$10

FEATURES

HAPPY HOUR MONDAY

happy hour is all day every monday! \$2 off
glasses of wine, \$9 cocktails, \$5 draft beer,
\$10 loaded street fries

TACO TUESDAY

all tacos are \$5 all day! 2oz craft margaritas
are \$10 all day, too

"WING" WEDNESDAY

our famous chickin bites are available all
day for \$15, along with \$7 tall cans of local
beer

PEROGY THURSDAY

our hand-pinched perogies are available all
day for \$22, along with \$6 local draft beer

CAESAR SUNDAY

our signature caesars are \$7 for a single,
\$10 for a double all day.
add a grilled cheeze sandwich for only \$5



ZERO PROOF

VIRGIN CAEZAR

same, same but no vodka | 7
add grilled cheese sandwich garnish | 5

SPICY PINA COLADA

jalapeno-infused pineapple juice, coconut
cream, toasted coconut rim | 7

GINGER MULE

ginger beer, fresh lime juice, mint | 6

GRAPEFRUIT ROSEMARY SODA

fresh-squeezed grapefruit, rosemary syrup,
soda | 6

VILLAGE LOCAL

non-alcoholic pale ale | 7

VIRGIN ESPRESSO MARTINI

chilled espresso, organic cane syrup,
chocolate bitters | 6

GRIZZLY PAW SODA

orange cream soda, root beer, ginger beer,
black cherry cola | 4
make it into a vanilla icecream float | +3

HAPPY BELLY KOMBUCHA

purple ginger, or pineapple | 5.5

CHOCOLATE OAT MILK

just like the good old days | 4

HOT DRINKS

ORGANIC DRIP COFFEE

with oat creamer and organic cane sugar
upon request | 3.5

AMERICANO/ ESPRESSO

organic oso negro coffee beans | 4

LATTE

with steamed oat milk | 6

TEA

chai, jasmine, twist of lemon, earl grey, mint
bliss | 3

LONDON FOG

earl grey and vanilla, organic cane syrup,
steamed oat milk | 6

MATCHA LATTE

organic matcha and vanilla, organic cane
syrup, steamed oat milk | 6

CHAI LATTE

chai tea, organic cane syrup, steamed oat
milk | 6

HOT CHOCOLATE

with chocolate oat milk | 5

