



COCKTAILS Boozy beginnings.		
4WD Spritz Aperol, On the Hunt pilsner, Angostura Bitters.		\$11
Browhouse Cooper		\$12 Rim.
Beermosa Off the Grid Hazy Pale Ale, topped with Orange		\$ 5
EGGS & SUCH Post-snooze consumables.		
Brunch Poutine Beef gravy, fries, cheddar cheese curds, crispy poached eggs, parmesan cream sauce.		\$20
Croque Madame Peameal bacon stuffed grilled cheese with posseasoned smashed nugget potatoes.		\$22
Double Bacon Skillet Peameal bacon, double cooked bacon strips, s poached eggs, parmesan cream sauce, grilled	easoned smashed nugget potatoes,	\$20
Smoked Brisket Skillet Roasted tomato, smashed nugget potatoes, pagrilled sourdough.		\$22
Smashed Burger Benny Two 3oz smashed patties, diced white onion, so cheese sauce, seasoned smashed nugget potential to the control of the con	weet pickles, brioche, poached eggs, atoes.	\$23
Add double cooked bacon \$5		-
Peameal Bacon Benny Brioche, poached eggs, parmesan cheese sau		\$20 es.
Pork Carnitas Hash Cumin spiced pulled pork, pico de gallo, pickled avocado, lime, poached eggs, seasoned smash	d red onions & jalapenos, smashed	\$20
Fried Chicken and Waffles Cajun dusted chicken thigh, pickled red onions poached eggs.		\$20 syrup,
Add parmesan cream sauce \$2	Add smahed nugget potatoes \$6	6
Add poached egg \$2	radish, hemp seed blend, grilled sourd Add smashed nugget potatoes \$ Add smoked brisket \$ Add blackened trout \$	6 B
NON-ALCOHOLIC BEVERAGES	3	
Juice or Milk Apple, Orange, Pineapple, Cranberry, Clamato, 2		\$4¼
Coffee		\$3





Virgin Caesar









\$5