

SPECIALTY COCKTAILS

CLASSIC BRUNCH COCKTAILS

BLOODY MARY	\$10
SCREWDRIVER WITH FRESH ORANGE JUICE	\$10
SANGRIA	\$10/\$45



COFFEE

HOT OR ICED COFFEE WITH....	\$10
KAHLUA	
AMARETTO	
BAILEY'S	
GRAND MARNIER	

IRISH COFFEE...	\$10
WITH JAMESON'S IRISH WHISKEY	

TRIPLE HOT CHOCOLATE...	\$10
GODIVA DARK CHOCOLATE LIQUEUR AND GODIVA WHITE CHOCOLATE LIQUEUR	

'WIRED' QUADRUPLE ESPRESSO...	\$10
DOUBLE ESPRESSO TOPPED WITH VAN GOGH DOUBLE ESPRESSO VODKA	

COFFEE	\$4
ICED COFFEE	\$6
ESPRESSO	\$4
DOUBLE ESPRESSO	\$6
DOUBLE CAPPUCCINO	\$8
HOT TEA	\$4
ICED TEA	\$6
HOT CHOCOLATE	\$4



NON ALCOHOLIC

- \$6 -

JUICE

- FRESH ORANGE •FRESH PINEAPPLE •MANGO
- PEAR •PEACH •APRICOT •FRESH GRAPEFRUIT

PINA COLADA
FRESHLY SQUEEZED PINEAPPLE JUICE WITH A HINT OF COCONUT

SPARKLING BLUEBERRY LEMONADE

A HEAVEN SCENT VIRGIN
FRESH STRAWBERRIES AND FRESH RASPBERRIES MUDDLED WITH ESSENCE OF COCONUT, TOPPED WITH CLUB SODA

MARTINIS

- \$11 -

GO MAN GO
ABSOLUT MANGO VODKA SHAKEN WITH MANGO JUICE AND MANGO NECTAR

PINEAPPLE COCONUT
FRESHLY SQUEEZED PINEAPPLE JUICE AND COCONUT VODKA

PEACHES 'N PEARS
GREY GOOSE 'LA POIRE' PEAR VODKA, SHAKEN WITH PEACH JUICE AND PEACH NECTAR



SPARKLING COCKTAILS

- \$11 -

STRAWBERRY MIMOSA
SPARKLING BUBBLES TOPPED OFF WITH A SPLASH OF STRAWBERRY LIQUEUR

BELLINI
A TRUE 'SPARKLER' MADE IN THE METHOD OF CHAMPAGNE TOPPED WITH FRESH WHITE PEACH PUREE

ROYAL MOJITO
A CLASSIC MOJITO TOPPED WITH SPARKLING BUBBLES

MIMOSA

APRICOT MIMOSA
SPARKLING BUBBLES TOPPED OFF WITH A SPLASH OF APRICOT NECTAR



TALL COCKTAILS

- \$11 -

RASPBERRY MOJITO
STOLI RAZBERI VODKA, WHITE RUM MUDDLED WITH MINT AND FRESH RASPBERRIES

GIN/CUCUMBER MOJITO
CLASSIC BEEFEATER GIN, CUCUMBER, MUDDLED WITH MINT (THE ULTIMATE GIN DRINK - - EVEN FOR THOSE WHO DON'T DRINK GIN!)

TROPICAL ROYALE
A COMBINATION OF PINEAPPLE, GUAVA AND ORANGE JUICE WITH MALIBU BANANA RUM

HEAVEN SCENT
FRESH STRAWBERRIES AND FRESH RASPBERRIES MUDDLED WITH ESSENCE OF COCONUT AND WHITE RUM, TOPPED WITH CLUB SODA

BRUNCH MENU

FARMERS OMELETTE \$12
LEEKs, POTATOES, HAM AND GRUYERE CHEESE

VEGETARIAN \$11
MUSHROOMS, TOMATOES, ONIONS, PEPPERS

SPINACH AND GOAT CHEESE OMELETTE \$12

BENEDICT \$14
CANADIAN BACON, HOLLANDAISE SAUCE
ATOP TOASTED BRIOCHE

FLORENTINE \$14
SPINACH, HOLLANDAISE SAUCE
ATOP TOASTED BRIOCHE

SERVED WITH HAND CUT FRENCH FRIES OR SMALL GREEN SALAD

'LIQUORED UP' FRENCH TOAST \$12
GRAND MARNIER, BAILEY'S, MASCARPONE,
MAPLE SYRUP, CARAMELIZED BANANA

CLASSIC BELGIUM WAFFLES
POACHED PEAR \$12
A LA MODE \$14

SIDES

FRENCH FRIES \$6
BACON \$4
BAGUETTE OR BAGEL \$3
CREAM CHEESE \$2

THE 'ULTIMATE' COBB \$14
GRILLED CHICKEN, AVOCADO,
BLUE CHEESE, TOMATOES, BACON,
HARDBOILED EGG, ONION

CHICKEN CAESAR SALAD \$14
GRILLED CHICKEN, CROUTONS,
CREAMY CAESAR, PARMESAN CHEESE

FRESH FRUIT \$12

CUBANO \$13
A PRESSED BAGUETTE WITH PULLED PORK,
PROSCIUTTO, GRUYERE CHEESE,
PICKLED JALAPENOS, GARLIC MAYO

THE BURGER
ON BRIOCHE, PICKLED RED ONION \$14
WITH CHEESE \$16

SUPER GRILLED THREE CHEESE \$11
GRUYERE, MILD CHEDDAR, MOZZARELLA

BREAKFAST \$12
FRIED EGGS, PROSCIUTTO AND GRUYERE
CHEESE ON A BAGUETTE

SMOKED SALMON AND MORE.... \$14
ON A TOASTED BAGEL WITH CREAM CHEESE
AND RED ONIONS ON THE SIDE

SERVED WITH HAND CUT FRENCH FRIES OR SMALL GREEN SALAD

FILET OF BEEF MIGNON AND EGGS \$22
SLICED WITH HORSERADISH CREAM SAUCE
HAND CUT FRENCH FRIES OR GREEN SALAD

SEA BASS \$16
POACHED IN AROMATIC COCONUT BROTH,
BABY BOK CHOY, WHITE RICE

20% gratuity added to all parties of six or more