

SPECIALS

HAPPY HOUR

3-5 DAILY
 \$4 off appetizers*
 \$6 draft 16oz
 \$6 prosecco 6oz
 \$6 house wine 6oz
 \$10 margaritas 2oz

TACO TUESDAYS

\$5 tacos*
 1/2 priced premium tequila

WING WEDNESDAYS

1/2 priced wings*
 \$6 draft 16oz

THIRSTY THURSDAYS

\$10 margaritas 2oz

CAESAR SUNDAYS

\$10 caesars 2oz
 \$5 virgin caesars

BRUNCH

11am-2pm saturdays & sundays
 \$5 mimosas

*all food specials apply to dine-in only

HANDCRAFTED COCKTAILS

MARGARITA

reposado tequila, citrus, organic cane sugar, triple sec 2oz - 15 | 6oz pitcher - 44

choice of:

- classic lime
- coconut
- coffee
- fuzzy peach
- pickle
- poblano chili
- strawberry

substitute mezcal + 1

FEATURE MARGARITA

ask your server 2oz | 15
 substitute mezcal + 1

THE COLADA

white rum, coconut, pineapple,
 choice of: classic or lavender 2oz | 15

STREET CAESAR

house kalamato, spices, pickled veg,
 vodka, gin, or tequila 2oz | 15
 add a grilled cheeze sandwich +8.5

DINOSOUR SOUR

dinosour-infused confluence vodka,
 citrus, foam 2oz | 14

CAIPARINIA

cachaça, citrus, cane sugar 2oz | 15

SHAFT

vodka, tia maria, cold brew, plant milk
 2oz | 13

MIMOSA

organic prosecco, choice of: orange,
 cranberry, grapefruit, or pineapple 4oz | 9

DESSERTS

MOM'S CARROT CAKE

with lemon buttercream | 12

COOKIE DOUGH BROWNIE

oat cookie dough, chocolate ganache,
 vanilla ice cream | 13

CRÈME BRULÉE

vanilla custard, torched cane sugar | 9

DRAFT

POOL PARTY BLONDE

by cold garden 16oz 5.1% 18 IBU | 9
 • make it a michelada +1

SUPER SATURATION NEPA

by cabin 16oz 6% 40 IBU | 9

CANS

MEZCAL GOSE

by 33 acres 355ml 5% | 8

LAST BEST IPA

by last best 355ml 6.5% | 7

CRISP PILS PILSNER

by jasper brewing 355ml 4.8% | 7

SUNSHINE RAIN IPA

by cabin 473ml 6.7% | 9

JAMROCK SOUR

by establishment 473ml 5.6% | 9

MY BEST FRIEND'S GIRL KOLSCH

by establishment 473ml 4.8% | 9

CASSETTE LAGER

by '88 473ml 4.8% | 9

NIGHT GALLERY HAZY PALE ALE

by '88 473ml 5.5% | 9

FIVE OF DIAMONDS PILSNER

by blindman 473ml 4.8% | 9

TRIPHAMMER ROBUST PORTER

by blindman 473ml 4.8% | 9

AUTUMN AMBER

by born brewing 473ml 5% | 9

VILLAGE CIDER

by village 473ml 5.5% | 9

TROPICAL CIDER

by uncommon 473ml 6.8% | 10

ZERO PEOPLE SKILLS NON-ALC

by toolshed 473ml 0.5% | 8



ZERO PROOF

ZERO-PROOF MARGARITA
citrus, organic cane sugar, soda | 6.5
lime | coconut | strawberry | habanero

ZERO-PROOF PIÑA COLADA
coconut, pineapple, choice of:
classic or lavender | 7

ZERO-PROOF CAESAR
house klamato, spices, pickled veg | 8
add grilled cheeze sandwich garnish +8.5

ATYPIQUE™ NON-ALC APEROL SPRITZ
classic Italian aperitif with bitterness
and citrus fruits 355ml | 9

LAVENDER ICED COFFEE
oat milk, lavender syrup, cold brew | 6.5

KOMBUCHA
wild tea pineapple mojito | 7

GRIZZLY PAW SODA
root beer | ginger beer | black cherry
cola | orange cream soda | 5

HOMEMADE ICED TEA
chilled orange pekoe, citrus, cane
sugar | 4

WINE

HOUSE RED 60Z - 9 | 90Z - 13
sumac ridge blend | BC
rich plum & raspberry aromas w/
red fruit & smoky oak & vanilla

MALBEC 45
zorzal terroir | Argentina
crisp, sharp acidity, with plum and
berry flavours & peppery undertone

TEMPRANILLO 48
honoro verde | Spain
ripe plum & fig flavours, density, bright
acidity, integrated tannins, spicy finish

HOUSE WHITE 60Z - 9 | 90Z - 13
sumac ridge blend | BC
floral & citrus aromas, grapefruit,
peaches & a hint of jasmine

PINOT GRIGIO 45
santa julia | Argentina
pears, apple, melon, pineapple &
banana. balanced acidity, fresh finish

ORGANIC PROSECCO 60Z - 10 | BTL - 42
villa teresa | Italy
fruity notes of unripe apple & flowers

ORGANIC ROSÉ 43
el picoteo | Spain
acidic, notes of citrus, raspberry,
currant, light strawberry and herb

HOT DRINKS

DRIP COFFEE
oso negro from Nelson, BC | 4

TEA
green | chai | earl grey | mint | 4

BOURBON HAZELNUT COFFEE
hot or iced: oso negro coffee, buffalo
trace, frangelico, coffee liqueur 2oz | 14

BAILEE'S & COFFEE
hot or iced: oso negro coffee, coffee
liqueur, jamesons, coconut milk 2oz | 14

SPIRITS

TEQUILA 1oz | 2oz
cazadores reposado 8 | 13
1800 coconut 9 | 14
arette blanco 9 | reposado 10 | anejo 11
espolon blanco 9 | reposado 10 |
anejo 11
casamigos blanco 13 | reposado 15 |
anejo 17
don julio blanco 12 | reposado 14 |
anejo 16 | 1942 40
tierra noble blanco 15 | reposado 18 |
anejo 22 | exquisito | 28
clase azul 40 | 65

MEZCAL
400 conejos 9 | 14
casamigos 18 | 30

VODKA
confluence detour 7 | 12
belvedere 10 | 15

GIN
confluence detour 7 | 12
hendricks 10 | 15

RUM
captain morgan: *white or dark* 7 | 12
kraken spiced 8 | 13
appletons estate 8 | 13
planetary pineapple 9 | 14

RYE & WHISKEY
jamesons 7 | 12
alberta premium 7 | 12
suntory toki 10 | 15

BOURBON
buffalo trace 8 | 13
bookers 18 | 30

SCOTCH
ballentine's 8 | 13
balvenie 12yr 18 | 32



This menu is 100% plant-based

APPETIZERS

GUACAMOLE

fresh avocado, red onion, cilantro, lime, house-fried local tortilla chips | 16

PICO DE GALLO

fresh raw salsa with roma tomatoes, red onions, lime, house-fried local tortilla chips | 14

HEART OF PALM CEVICHE

lime-cured heart of palm, mango, jalapeno, cilantro, red onion, house-fried local tortilla chips | 15

TRIO OF DIPS

heart of palm ceviche, pico de gallo, guacamole, house-fried local tortilla chips | 15

BRUSSEL SPROUTS

with lime crema, pumpkin seed parmesan, cilantro | 15

SWEET CHILI CAULIFLOWER

crispy cauliflower, chipotle aioli, sesame, banana peppers, green onion | 18

- on jasmine rice +4

GINGER BEAF

crispy soy curls, sesame, ginger soy sauce, green onions, cucumbers, cabbage, carrots, wontons | 17

- on jasmine rice | 4

CHICKIN WINGS

(buffalo, salt & pepper, or sweet chili) crispy skin-on seitan, garlic tahini dip | 16

KALAMARI

local blue oyster mushrooms, jalapeños, red onions, tzatziki, lemon wedge | 18.5

DELUXE NACHOS

cheddar, pico de gallo, pickled jalapeños, black olives, chipotle aioli, green onions, side of spicy salsa roja | 25 + add guac | 3

FRIES

STREET FRIES

house-cut potatoes, cheeze, gravy, sautéed onions, street sauce, green onions | 14.5

NACHO FRIES

house-cut potatoes, cheeze, gravy, pico de gallo, guacamole, jalapeños, chipotle aioli, green onions | 17

BUFFALO CHICKIN FRIES

house-cut potatoes, cheeze, gravy, crispy buffalo seitan, garlic tahini sauce, green onions | 18

GARLIC FRIES

house-cut kennebec potatoes, minced garlic, sea salt, side of street sauce upon request | 8

TACOS

1 FOR \$7.75 | 2 FOR \$14.5 | 3 FOR \$21

NO-FISH TACO

beer battered palm heart, red cabbage, mango salsa, guacamole, chipotle aioli

CHICKIN TACO

(buffalo, sweet chili, or salt & pepper) crispy house seitan, creamy slaw, garlic tahini sauce, green onions

CHIMICHURRI BEAF TACO

house shaved mushroom & black bean seitan, chimichurri sauce, pico de gallo, guacamole

ASADA PORTABELLO TACO

grilled portabello mushrooms & red cabbage, guacamole, pico de gallo

SOUP/ SALADS

GREEN SALAD

cucumbers, carrots, red cabbage, pumpkin seeds, apple cider vinaigrette sm 7.5 | lg 14

CREAMY DILL SLAW

carrots, red cabbage, tangy dill dressing | 5.5

CAESAR SALAD

bakon bits, fried capers, croutons sm 8.5 | lg 16

- add buffalo, salt & pepper, or sweet chili chickin | 6

CHARRED CORN & CHICKPEA SALAD

fresh dill, red onion, smoked paprika miso dressing | 8.5

HEART BEET SALAD

grilled lemongrass tofu, greens, shredded beets, hemp hearts, cucumber, edamame, goddess dressing | 21 + add avocado | 3

MUSHROOM SOUP

white wine, plant cream, sage sm 7.5 | lg 14

- add garlic bread 2pc 3 | 4pc 4

BOWL/ PLATES

MAC & CHEEZE

smokey coconut cheeze sauce, pumpkin parmesan | 18

- add beyond bratwurst | 6
- add bakon | 3.5
- add mushrooms | 3
- add jalapeños | 1.5
- add garlic bread 2pc 3 | 4pc 4

CHILI CHICKIN RICE BOWL

sweet chili seitan, cucumber, mango salsa, sesame, chipotle aioli, crispy wontons, jasmine rice | 21

SUSHI BOWL

smoked carrot samon, ginger soy sauce, avocado, edamame, cucumber, red cabbage, wasabi aioli, sesame, jasmine rice | 21

SESAME GINGER NOODLE BOWL

grilled lemongrass tofu, spicy coconut sauce, avocado, cucumber, red cabbage & carrots, chipotle aioli, sesame, rice noodles | 21

PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTOMATIC 20% GRATUITY PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AND WE WILL DO OUR BEST TO ACCOMMODATE YOU

WIFI: Vegan Street | Password: friendsnotfood

GLUTEN FREE
GLUTEN FREE WITH MOD
SOY FREE WITH MOD



This menu is 100% plant-based

BURGERS / WRAPS

EVERY BURGER/ WRAP COMES WITH YOUR CHOICE OF SIDE:

- Garlic Fries
- Creamy Dill Slaw
- Green Salad (+2)
- Caesar Salad (+3)
- Charred Corn & Chickpea Salad (+3)
- Mushroom Soup (+3)
- Street Fries (+4)
- Nacho or Buffalo Fries (+6)

BEAF BURRITO

mushroom & black bean seitan, seasoned black beans, pico de gallo, chimichurri, chipotle aioli, rice, **choice of side** | 22 + add guac | 3.5

BEAF DIP

house shaved mushroom & black bean seitan, mozzarella, sautéed onions, horseradish aioli, grilled scallion bun, red wine jus, **choice of side** | 24

CRISPY CHICKIN BURGER

buttermylk-fried seitan, lettuce, tomato, pickles, street sauce, pretzel bun, **choice of side** | 22

NASHVILLE CHICKIN BURGER 

buttermylk-fried seitan, lettuce, tomato, pickles, chipotle mayo, nashville cayenne butter, toasted pretzel bun, **choice of side** | 23

BAKON CHEEZE BURGER  **

(beyond or lentil patty), bakon, cheddar, leaf lettuce, tomato, pickle, red onion, street sauce, pretzel bun, **choice of side** | 22

TRUFFLE MUSHROOM BURGER  **

(beyond or lentil patty), garlic mushrooms, white truffle aioli, mozzarella, onion rings, leaf lettuce, pretzel bun, **choice of side** | 24

CHICKIN CAESAR WRAP

(buffalo, salt & pepper, or sweet chili chickin), bakon bits, fried capers, romaine, **choice of side** | 21

GRILLED CHEEZE SANDWICH

sourdough, garlic butter, cheddar, **choice of side** | 15

ADD-ONS

- bakon | 3.5
- bratwurst | 6
- lemongrass tofu | 4
- cheddar or mozza | 3.5
- garlic bread 2pc | 3
- avocado or guac | 3.5
- garlic mushrooms | 3
- onion rings (2) | 2
- sauteed onions | 2
- pickled jalapeno | 1.5

SAUCE 4oz | 3

- truffle aioli
- street sauce
- horseradish aioli
- tzatziki
- salsa roja
- caesar dressing
- wasabi aioli
- chipotle aioli
- garlic tahini dip
- pico de gallo

DESSERT

MOM'S CARROT CAKE

decadent house carrot cake with lemon buttercream | 12

COOKIE DOUGH BROWNIE  **

black bean fudge brownie, oat cookie dough, chocolate ganache, vanilla ice cream - gluten friendly | 13

CRÈME BRULÉE 

vanilla coconut custard, torched cane sugar | 9

GRIZZLY PAW FLOAT  

(root beer, orange cream soda, or black cherry cola), vanilla ice cream | 9

*bringing your own *vegan* cake to enjoy? there is a \$2 cake fee per person*

ABOUT US

EAT GOOD. DO GOOD.

Vegan Street is a purpose-driven business on a mission to change the way vegan cuisine is viewed and enjoyed. Our recipes are made in-house from scratch daily using locally sourced ingredients, and our food has always been and will always be 100% plant-based.

WEEKEND BRUNCH

We serve up brunch classics every Saturday & Sunday from 11am-2pm. Check out our brunch menu online at veganstreet.ca/menu

LITTLE VEGANS

Ask your server for the kids menu (available to children 12 and under) or check it out online at veganstreet.ca/menu

PRIVATE EVENTS

Looking to make your special occasion an unforgettable one? From corporate events to weddings, we invite you to celebrate with us and be prepared for a night to remember! Visit veganstreet.ca/private-events to inquire today.



PIZZA, PASTA, & PERFORMANCE

Check out our sister location, The Attic, located right next to Vegan Street on the 2nd floor. Indulge in 100% vegan hand-made pasta and stone-fired pizza, with local performances nightly (check our events calendar at theatticyc.ca/events)



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LET'S BRUNCH

11AM - 2PM SATURDAY & SUNDAY

THE ITEMS IN THIS SECTION COME WITH YOUR CHOICE OF SIDE:

- Parmesan Tots
- Caesar Salad (+2.5)
- Garlic Fries
- Mushroom Soup (+3)
- Creamy Dill Slaw
- Street Fries (+4)
- Green Salad (+1.5)
- Nacho or Buffalo Fries (+6)
- Charred Corn & Chickpea Salad (+3)

BRUNCH

VS BENNIES **

just egg, hollandaise, toasted english muffin, | 20

choice of side AND choice of:

- truffle mushroom
- smoked salmon & fried caper
- bacon & grilled tomato

CLASSIC BREAKFAST

cheezy scrambled tofu, toasted sourdough, strawberry jam, choice of: *bacon or sausage*, **choice of side** | 19

- add avocado +3
- add garlic mushrooms +3

BRUNCH BURRITO **

seasoned black beans, cheezy scrambled tofu, pico de gallo, chimichurri, chipotle aioli, **choice of side** | 20

- gluten free option as burrito bowl on a bed of tots
- add guac | 3.5

EGG VS-MUFFIN

toasted and buttered english muffin, just egg, gusta cheddar, 2 strips of bacon, **choice of side** | 16

- add chipotle mayo | 1.5
- add guac | 3.5
- add tomato | 1.5

MORE BRUNCH

PEROGY HASH

seared potato and onion perogies, bratwurst, bacon bits, cheezy scrambled tofu, sautéed onions, hollandaise, horseradish aioli, green onion | 22

CHILAQUILES

house-fried tortilla chips, spicy salsa roja, cheeze, scrambled tofu, lime crema, guacamole, seasoned black beans, cilantro | 19

CHICKIN & WAFFLE STACK

buttermylk-fried seitan, gravy, organic maple syrup, green onions, choice of: *classic*, or *nashville hot* | 19

ADD-ONS

- bacon | 3.5
- bratwurst | 6
- toast & jam | 3
- side of tots | 5
- just egg | 3.5
- avocado or guac | 3.5
- garlic mushrooms | 3
- fresh or grilled tomato | 1.5
- side tofu scramble | 4.5
- cheddar or mozza | 3.5

SAUCE

4oz | 3

- truffle aioli
- street sauce
- horseradish aioli
- tzatziki
- salsa roja
- chipotle aioli
- garlic tahini dip
- pico de gallo
- chimichurri

LUNCH

NO-FISH TACO **

beer battered palm heart, red cabbage, mango salsa, guacamole, chipotle aioli | 7.75

GINGER BEAF **

crispy soy curls, sesame, ginger soy sauce, green onions, cucumbers, cabbage, carrots, wontons | 17

- on jasmine rice +4

KALAMARI

local blue oyster mushrooms, jalapeños, red onions, tzatziki, lemon wedge | 18.5

STREET FRIES

house-cut potatoes, cheeze, gravy, sautéed onions, street sauce, green onions | 14.5

NACHO FRIES

house-cut potatoes, cheeze, gravy, pico de gallo, guacamole, jalapeños, chipotle aioli, green onions | 17

BUFFALO CHICKIN FRIES

house-cut potatoes, cheeze, gravy, crispy buffalo seitan, garlic tahini sauce, green onions | 18

CRISPY CHICKIN BURGER

buttermylk-fried seitan, lettuce, tomato, pickles, street sauce, pretzel bun, **choice of side** | 22

NASHVILLE CHICKIN BURGER

buttermylk-fried seitan, lettuce, tomato, pickles, chipotle mayo, nashville cayenne butter, toasted pretzel bun, **choice of side** | 23

SOUP/SALAD

MUSHROOM SOUP

white wine, plant cream, sage sm 7.5 | lg 14

GREEN SALAD

spring mix, cucumber, red cabbage, carrots, apple cider vinaigrette, pumpkin seeds sm 7.5 | lg 14

CREAMY DILL SLAW

carrots, red cabbage, tangy dill dressing | 5.5

CAESAR SALAD **

bacon bits, fried capers, croutons sm 8.5 | lg 16

- add buffalo, salt & pepper, or sweet chili chickin | 6

CHARRED CORN & CHICKPEA SALAD

fresh dill, red onion, smoked paprika miso dressing | 8.5

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