



OUR MOTTO

Our menu is made without the use of dairy, eggs, honey, shellfish, or meat of any kind. We are, and always will be 100% plant-based. We use local and organic ingredients wherever possible.

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, including dairy and eggs, as we do use some products that are made in facilities where dairy and eggs are processed.

Have you visited our other locations in Inglewood?



SPECIALS

HAPPY HOUR 3-5 EVERYDAY

1/2 price fries
\$5 draft & prosecco
\$6 tall cans & 6oz house wine
\$10 VS classic cocktails

HAPPY MONDAY

ALL. DAY. HAPPY HOUR.
see above

TACO TUESDAY

\$7 1oz craft margaritas (\$10 2oz)
\$5 tacos

WINE WEDNESDAY

1/2 price bottles of wine(excluding house)
\$2 off glasses of wine
\$3 off appetizers

LOCAL LIQUOR THURSDAY

support our local distilleries
\$6 local spirits
\$10 VS classic cocktails
Look for the local symbol!



CAESAR SUNDAY

\$10 2oz housemade caesars
\$7 1oz caesars
\$5 virgin caesars

MIMOSA BRUNCH

every Saturday & Sunday from
12-3: \$4 mimosas!

DRINKS

VS CLASSIC COCKTAILS on happy hour 3-5 for \$10

PINA COLADA • 14

white rum, pineapple juice, coconut cream, fresh lime, toasted coconut rim 2oz

DINOSAUR SOUR • 14

dinosaur-infused vodka, citrus, foam 2oz

CAESAR • 11

house kalamato, tobasco, veghammer pepperoni, pickle, olive, vodka or gin or tequila 1oz | 2oz +\$3

MARGARITA • 14

citrus, organic cane syrup, reposado tequila, triple sec 2oz
flavours: lime, grapefruit, pineapple, cranberry

WHAT'S THE TEA • 14

local cream earl grey, gin, citrus, organic cane syrup 2oz

TUMERIC MULE • 14

vodka, citrus, organic cane syrup, happy belly tumeric ginger kombucha can 2oz

SHAFT • 12

tia maria, cold brew, oat milk, paper straw 2oz

OLD SCHOOL

OLD FASHIONED • 14

buffalo trace, organic cane syrup, angostura bitters

NEGRONI • 14

detour gin, campari, vermouth

BOULEVARDIER • 14

buffalo trace, campari, Vermouth

SIDECAR • 14

brandy, cointreau, citrus

ZODIAC SERIES

CANCER • 14

Cazadores Reposado, Blue Curacao, Limoncello, Simple Syrup, Citrus with a sandy beach rimmer, and red crab garnish

BEER- DRAFT

16oz

DANDELION • 8

coldgarden blonde

SUNSHINE RAIN • 8

cabin ipa

BUY THE HARD-WORKING
KITCHEN STAFF A BEER
AFTER THEIR SHIFT | 4



BEER/CIDER- TALL CANS

HAMMER PANTS • 9

ei8hty ei8ht pale ale 4.8%
473ml

SUPER SATURATION • 9

cabin nepa 6% 473ml

FIVE OF DIAMONDS • 9

blindman pilsner 4.8% 473ml

SURE FOOTED • 9

Sea Buckthorn & Orange Zest
Gose by Cabin 4.8% 473ml

VILLAGE CIDER • 9

Semi Dry 5.5% 473ml

RASPBERRY ROSE • 9

Sunny Cider Dry 6.0% 473ml
Dry and Crisp Apple Cider with a
Raspberry Finish


N/A BEER • 8

CR*FT non-alcoholic pale ale 0.3%
473ml


SPIRITS

enjoy any spirit with your choice of:
*soda, craft tonic, grizzly paw root
beer, black cherry cola, ginger beer,
orange cream soda, or orange or
pineapple juice at no extra cost*


VODKA

 **local:** confluence, wildlife, eau
claire equineox 1oz 10 | 2oz 15
back bar: prairie organic 1oz 10 |
2oz 15
well: alberta pure 1oz 7 | 2oz 12


GIN

 **local:** confluence, wildlife
barrel aged, eau claire flourish
1oz 10 | 2oz 15
back bar: prairie organic 1oz
10 | 2oz 15
well: gordon's 1oz 7 | 2oz 12

WHISKEY

 **local:** eau Claire rupert's 1oz 10
| 2oz 15
back bar: toki suntory whiskey
1oz 11 | 2oz 16
well: canadian club, jamesons
1oz 7 | 2oz 12

RUM

 **local:** romero sugarcane spirit
1oz 10 | 2oz 15
back bar: plantation pineapple,
flor de cana 12yr, appleton
estate signature 12yr
1oz 9 | 2oz 14
well: captain morgan white or
dark 1oz 7 | 2oz 12

TEQUILA/ MEZCAL

back bar: casamigos anejo 1oz
17
well: cazadores reposado 1oz 7 |
2oz 12 sombra mezcal 1oz 10 |
2oz 15

BOURBON

back bar: booker's 1oz | 17
maker's mark 1oz 10 | 2oz 15
well: buffalo trace 1oz 9 | 2oz 14

SCOTCH

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



Kitchen & Lounge
Vegan Street
6oz | 9oz | bottle



RED WINE

HOUSE- SUMAC RIDGE BLEND

Okanagan, BC
rich plum and raspberry aromas,
flavours of red fruit and a hint of
smoky oak and vanilla 8 | 11 | -

HOUSE- SUMAC RIDGE CABERNET MERLOT

Okanagan, BC
blackberries, cherries, spice and
hints of mocha 9 | 13 | -

PINOT NOIR- HAYWIRE

Okanagan, BC
bright, juicy, fruit-forward flavors,
smoke 15 | 22 | 62

MERLOT- RED ROOSTER

Okanagan, BC
This extra-dry, medium to full-bodied
Merlot has soft tannins and fruit
flavours of blue plum, and black cherry
accented by spice. - | - | 48

WHITE WINE

HOUSE- SUMAC RIDGE BLEND

Okanagan, BC
floral and citrus aromas, grapefruit,
peaches, hint of jasmine 8 | 11 | -

HOUSE- SUMAC CHARDONNAY

Okanagan, BC
Bright apple and melon, citrus notes
9 | 13 | -

PINOT GRIS- HAYWIRE

Okanagan, BC
Rich, viscous, tropical fruit
balanced acidity
layers of complexity 15 | 22 | 62

REISLING- RED ROOSTER

Okanagan, BC
dry, medium-bodied with acidity,
granny smith apple finish - | - | 48

BUBBLES

PROSECCO- ZONIN

medium bodied with soft spritz; pear
and melon flavours followed by lime
flavour to finish 9 | - | 41

ZERO PROOF

non-alcoholic cocktails

VIRGIN CAESAR • 7

house-made kalamato, vegan
worsch, tabasco, pickle, olive,
pepperoni

VIRGIN PINA COLADA • 7

pineapple juice, coconut cream,
citrus, toasted coconut rim

CITRUS FRUIT PUNCH • 5

citrus, pineapple, grapefruit,
orange juice, organic cane
syrup

EARL GREY ICED TEA • 5

Teashop YYC cream earl grey,
citrus, organic cane syrup

SHAKEN LEMONADE • 5

fresh squeezed citrus, organic
cane syrup, soda

BEVERAGES

KOMBUCHA • 6

local happy belly kombucha:
pineapple hops or turmeric
ginger

GRIZZLY PAW SODA • 4

brewed in Canmore: orange
cream soda, root beer, ginger
beer, black cherry cola

OAT / CHOCOLATE OAT MILK • 4

tall glass of oat milk/chocolate
oat milk

JUICE • 3

orange, grapefruit, pineapple,
cranberry

SODA • 2

BOOZY ADD-ONS

TIA MARIA • 6/9

1oz/2oz

GRAND MARNIER • 7/10

1oz/2oz

AMARETTO • 6/9

1oz/2oz

BAILEYS • 9

creme de cacao, tia Maria,
coconut milk, vanilla, organic
cane syrup 2oz

COFFEE/TEA

hot or cold

DRIP COFFEE • 3.5

oso negro princess of darkness
from Nelson BC. oat milk and
organic cane sugar upon request

ICED COFFEE • 4.0

oso negro princess of darkness,
shaken with oat milk, cane
syrup & vanilla, served on ice

LOOSE LEAF TEA • 4

Teashop YYC. peppermint blend,
rootbeer rooibos chai, chamomile,
cream earl grey, hojicha green

ESPRESSO • 2.5

organic oso negro coffee beans

HOT CHOCOLATE • 4.5

Chocolate Oat Milk

LATTE OR MOCHA • 5

with steamed chocolate oat or oat
milk and 2oz espresso, Ask for a
Pumpkin Spice Latte or Tumeric
Steamer for no extra charge.

LONDON FOG/ CHAI LATTE • 5

earl grey or chai tea, vanilla,
organic cane syrup, steamed oat
milk

MATCHA LATTE • 5

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

FOOD

START

KALAMARI • 15.5

fried local blue oyster mushrooms, jalapeños and red onion, capers, served with tzatziki and lemon

CHICKIN BITES • 15.5

3/4 lb crispy chicken served with garlic tahini sauce and fresh veg
Choice of: house bbq, buffalo, sweet chili, greek SFA

QUESADILLA • 12.5

bbq braised jackfruit, onions, corn and black beans, cheddar cheese, chipotle aioli

SALADS

GREEN SALAD • 5.5 / 10

mixed greens, shredded red cabbage and carrots, toasted pumpkin seeds, apple cider vinaigrette SF/GF

CAESAR SALAD • 7 / 13

house caesar dressing, fried capers, croutons, tofu bacon bits, lemon wedge GFA
Add crispy buffalo, house bbq, sweet chili, or greek chicken +5

HEART BEET SALAD • 9 / 16.5

roasted beets, hemp hearts, kale, red cabbage, carrots, cucumber, edamame, crumbled lemongrass tofu, savoury goddess dressing GF

FRIES

small / regular

GARLIC FRIES • 5 / 8

house-cut fries, garlic, pink salt, street sauce dip on the side SFA/GF

STREET FRIES • 9 / 12

house-cut fries, gravy, cheddar cheese, sautéed onions, street sauce, green onions GF

NACHO FRIES • 11 / 15

house-cut fries, gravy, cheddar cheese, jalapeños, pico de gallo, guacamole, chipotle aioli, green onions GF

BUFFALO FRIES • 12 / 16

house-cut fries, gravy, cheddar cheese, buffalo chicken, garlic tahini sauce, green onions

TACOS

one 7 / two 13.5 / three 19

NO-FISH

crispy battered heart of palm, red cabbage, mango salsa, guacamole, chipotle aioli, lime SFA

CHICKIN

crispy chicken bites with creamy slaw, garlic tahini sauce, and green onions
Choice of: house bbq, buffalo, sweet chili, greek

ASADA MUSHROOM

sliced portobello mushroom "steak" marinated in a traditional asada marinade, guacamole, red cabbage, pico de gallo

BOWLS

SESAME GINGER NOODLE BOWL • 18

rice noodles, lemongrass tofu, sesame ginger sauce, shredded red cabbage and carrot, avocado, cucumber, spicy mayo, black sesame seeds GF

CHILI CHICKIN RICE BOWL • 18

house made chili chicken on jasmine rice, cucumber, mango salsa, black sesame seeds, spicy mayo, green onions, SFA

SUSHI BOWL • 18

jasmine rice, smoked carrot "samon", teriyaki sauce, edamame, cucumber, avocado, black sesame seeds, wasabi aioli GF

PLATES / PASTA

NO-FISH & CHIPS • 16 / 21

beer battered no-fish fillets served on a bed of house-cut fries, coleslaw, tartar sauce and lemon 1pc or 2pc

MAC N/ CHEEZE • 16

creamy house-made cheese sauce, toasted panko, smoked paprika SFA

add jalapeños | 1

add garlic mushrooms | 1.5

add pico de gallo | 1.5

add beyond bratwurst | 5

add chicken bites | 5

SF/GF = Soy / Gluten friendly

SFA/GFA= Soy / Gluten friendly available- please ask for modifications

Modifications may be subjected to a charge or politely declined

Parties of 6 or more are subject to an automatic 20% gratuity

all burgers, chicken, and subs are served with your choice of side

BURGERS

Choice of Beyond or veggie patty
sub gluten free bun +2

NOTHIN' BUT CLASS • 18.5

cheddar cheese, butterleaf, red
onion, pickles, tomato, street
sauce, grilled pretzel bun
GFA/SFA

FIESTA • 18.5

guacamole, house BBQ sauce,
chipotle aioli, jalapenos, tangy
lime red cabbage, grilled
pretzel bun GFA

TRUFFLE MUSHROOM • 20

swiss cheese, garlic
mushrooms, onion rings, truffle
aioli, butterleaf, grilled pretzel
bun GFA

CHICKIN

KRISPY CHICKIN BURGER • 19

crispy buttermilk fried seitan,
pickles, street sauce, tomato
and butterleaf, grilled pretzel
bun

NASHVILLE CHICKIN BURGER • 19

crispy buttermilk fried seitan,
nashville hot sauce, pickles,
spicy mayo, tomato and
butterleaf, grilled pretzel bun

CHICKIN CAESAR WRAP • 18.5

caesar dressed romaine, crispy
chicken, tofu bacon bits, whole
wheat tortilla

Choice of: buffalo, house bbq,
sweet chili, greek

SUBS

BANH MI • 18

grilled lemongrass tofu, sesame
soy sauce, carrots, cucumbers,
cilantro, Swiss cheese, spicy
mayo, grilled scallion bun GFA

BRATWURST • 18.5

beyond brat, grilled onions,
chipotle aioli, sauerkraut, grilled
scallion bun GFA/SFA

SIDES

garlic fries GF/SFA
house salad GF/SF
creamy dill slaw GF
caesar salad (+2.5) GFA

street fries (+2.5) GF
nacho fries (+4) GF
buffalo fries (+4.5)

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ADD-ONS

sauteed onions | 1
add jalapeños | 1
garlic mushrooms | 1.5
tofu bakun| 2
beyond bratwurst | 5
garlic bread 2pc 1.5 | 4pc 2.5

BRUNCH

weekends from 12-3
served with tots or house salad
sub gluten free bun +2

THE B.E.L.T(LINE) SANDWICH • 16

beyond breakfast sausage, just egg,
butterleaf lettuce, blistered cherry
tomatoes, melted cheeze, truffle
aioli, toasted pretzel bun GFA
add avocado | 2.5

SMOKED SAMON BREAKFAST BAGEL • 14

house carrot samon, cream cheeze,
fried capers, red onion, cucumber,
lemon dill aioli, toasted everything
bagel
add avocado | 2.5

TRUFFLE BREAKFAST BOWL • 16

tots, garlic mushrooms, beyond
breakfast sausage, cheezy
scrambled ehggs, blistered
cherry tomatoes, truffle aioli,
green onion GF

MIMOSAS • 4

prosecco, choice of orange,
grapefruit, pineapple, cranberry 6oz

KIDDOS

MAC N' CHEEZE • 9

house cheeze sauce, macaroni
noodles, panko

GRILLED CHEEZE • 9

garlic buttered sourdough,
cheddar cheeze. choice of
fries or veggies and dip

CHEEZE BURGER • 15

beyond or veggie patty, cheddar
cheeze, ketchup, toasted
pretzel bun. choice of fries or
veggies and dip

DESSERT

CARROT CAKE • 10

decadent dense carrot cake
with cream cheeze frosting

COOKIE DOUGH BROWNIE • 10

black bean brownie, oat cookie
dough, chocolate ganache,
vanilla icecreme GF

CREME BRULEE • 7.5

vanilla coconut custard, torched
organic cane sugar GF

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KITCHEN STAFF A BEER
AFTER THEIR SHIFT | 4**



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