



## 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

### 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 • 15**

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

### **FUZZY PEACH SOUR • 15**

fuzzy peach-infused vodka, cane  
syrup, citrus, vegan foamer 2oz

### **CAESAR • 12**

house klamato, tobasco,  
pepperocini, pickle, olive, vodka  
or gin or tequila  
1oz | 2oz +\$3

### **MARGARITA • 15**

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

### **WHAT'S THE TEA • 15**

earl grey, gin, citrus, cane  
syrup 2oz

### **TUMERIC MULE • 15**

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

### **SHAFT • 12**

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

## **OLD SCHOOL**

### **OLD FASHIONED • 15**

buffalo trace, organic cane syrup,  
angostura bitters

### **NEGRONI • 15**

detour gin, campari, vermouth

### **BOULEVARDIER • 15**

buffalo trace, campari, Vermouth

### **SIDECAR • 15**

brandy, cointreau, citrus

## **ZODIAC SERIES**

### **LEO • 15**

Rye whiskey, bridgeland amaro,  
citrus, cane sugar, hellfire bitters,  
tajin rim

## **BEER- DRAFT**

16oz

### **DANDELION • 8**

coldgarden blonde 5.1 % ABV 18  
IBU

### **SUNSHINE RAIN • 8**

cabin ipa 6.7% ABV 80 IBU

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

## N/A BEER • 8

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

## LEITMOTIF • 9

Gose by Cabin 4.8% 473ml  
Itart and salty, crisp lemony  
acidity

## VILLAGE CIDER • 9

Semi Dry 5.5% 473ml


## SOUR CHERRY • 9

Sunny Cider Dry 6.0% 473ml  
Ruby Red in colour, mildly tart with  
a hint of sweetness.


# 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,  
last best afterglow/strange love  
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



6oz | 9oz | bottle



## RED WINE

50%  
OFF

### 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  
9 | 13 | 39

## WHITE WINE

50%  
OFF

### REISLING- RED ROOSTER

Okanagan, BC

dry, medium-bodied with acidity, granny smith apple finish 9 | 13 | 39

## BUBBLES & ROSE

### PROSECCO- VILLA TERESA

Bright straw yellow colour with fine bubbles. A slightly aromatic wine with fruity notes of unripe apple and flowers. 9 | - | 41

### ROSE- CITY & COUNTRY

Each taste is rich with pineapple, cherries, strawberries, and pink grapefruit, culminating in a tart and fruity finish. 12 | 18 | 49

STAY TUNED FOR A  
REFRESHED WINE  
LIST

LIMITED TIME  
OFFER

1/2 PRICED  
BOTTLES OF RED  
ROOSTER RED &  
WHITE

## ZERO PROOF

non-alcoholic cocktails

### VIRGIN CAESAR • 7

house-made kalamato, tabasco, pickle, olive

### VIRGIN PINA COLADA • 7

pineapple juice, coconut cream, citrus, cane syrup, toasted coconut rim

### CITRUS FRUIT PUNCH • 5

citrus, pineapple, grapefruit, orange juice, cane syrup, topped with soda

### EARL GREY ICED TEA • 5

earl grey tea, citrus, cane syrup

### SHAKEN LEMONADE • 5

citrus, 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

### JUICE • 3

orange, grapefruit, pineapple, cranberry

### SODA • 2

## COFFEE/TEA

hot or cold

### DRIP COFFEE • 4

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

### ICED COFFEE • 5

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

### TEA • 3.5

peppermint, earl grey, chai, jasmine

### ESPRESSO • 4

organic oso negro coffee beans

### LATTE • 6

with steamed oat milk and 2oz espresso

### LONDON FOG/ CHAI LATTE • 6

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

### MATCHA LATTE • 6

matcha and vanilla, cane syrup, steamed oat milk

## BOOZY ADD-ONS

1oz/2oz

### 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



# FOOD

## START

### **KALAMARI • 16.5**

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

### **CHICKIN BITES • 16.5**

3/4 lb crispy chickin 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 cheeze, chipotle aioli

## SALADS

### **GREEN SALAD • 6 / 11**

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

### **CAESAR SALAD • 8 / 14**

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

### **HEART BEET SALAD • 11 / 17.5**

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

## FRIES

### **GARLIC FRIES • SM 6 / LG 9**

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

### **STREET FRIES • 12**

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

### **NACHO FRIES • 15**

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

### **BUFFALO FRIES • 16**

house-cut fries, gravy, cheddar cheeze, buffalo chickin, 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 chickin 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 • 19**

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

### **CHILI CHICKIN RICE BOWL • 19**

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

### **SUSHI BOWL • 19**

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

## PLATES / PASTA

### **NO-FISH & CHIPS • 17 / 22**

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

### **MAC N/ CHEEZE • 17**

creamy house-made cheeze 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 chickin 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 • 19

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

### FIESTA • 19

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

### TRUFFLE MUSHROOM • 21

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

## CHICKIN

### KRISPY CHICKIN BURGER • 20

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

### NASHVILLE CHICKIN BURGER • 20

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

### CHICKIN CAESAR WRAP • 19

caesar dressed romaine, crispy  
chicken, tofu bacon bits, whole  
wheat tortilla  
Choice of: buffalo, house bbq,  
sweet chili, greek

## SUBS

### BANH MI • 18.5

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

### BRATWURST • 19

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 (+3) GFA

street fries (+4) GF  
nacho fries (+6) GF  
buffalo fries (+6)

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## ADD-ONS

sauteed onions | 1.5  
add jalapeños | 1  
garlic mushrooms | 1.5  
tofu bakun| 3  
beyond bratwurst | 5  
garlic bread 2pc 2 | 4pc 3

## BRUNCH

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

### THE B.E.L.T(LINE) SANDWICH • 17

beyond breakfast sausage, just egg,  
butterleaf lettuce, blistered cherry  
tomatoes, melted cheeze, truffle  
aioli, toasted pretzel bun GFA  
add avocado | 3

### SMOKED SAMON BREAKFAST BAGEL • 15

house carrot samon, cream cheeze,  
fried capers, red onion, cucumber,  
lemon dill aioli, toasted everything  
bagel  
add avocado | 3

### TRUFFLE BREAKFAST BOWL • 17

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 • 10

house cheeze sauce, macaroni  
noodles, panko

### GRILLED CHEEZE • 10

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 • 12

decadent dense housemade  
carrot cake with cream cheeze  
frosting

### COOKIE DOUGH BROWNIE • 12

black bean brownie, oat cookie  
dough, chocolate ganache,  
chickpea 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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