



available
sat / sun
10 am - 2 pm

drinks

mimosas - \$9 each | \$24 flight of 3

classic

orange juice, cointreau, cuvee

spicy

mango juice, alma tapec chili liqueur, cuvee

bitter

grapefruit juice, salvia & limone, cuvee

floral

lychee juice, st. germain, cuvee

cocktails

tea n tonic

11

1.5 oz, jaya chai liqueur, house made tonic

caesar

12

1.5 oz, vodka, gin, blanco tequila, bourbon or white rum, gochujang hot sauce, clamato, worcestershire sauce

sangria jalisco

14

rosé, white wine, pineapple, lime, jalapeño, salvia & limone, reposado, grapefruit, bubbles

field house sangria

14

red wine, strawberry, orange, jaya chai liqueur, brandy, amaro nonino, bubbles

yuzu rising

14

2 oz, havana 3yr, aurora gin, cachaca, st. germain, yuzu honey, lemon

espresso de olla

15

2.5 oz, cimarron blanco & reposado, kahlua, amaro montenegro, cold brew, orange zest

beers - \$7 for 12 oz | \$9 for 16 oz

cold garden

dry cider

cold garden "red smashed in buffalo jump"

red ale

village "blonde"

natural golden ale

village "squeeze"

raspberry lemon ale

dandy "julia"

peach cobbler ale

bent stick "electric boogaloo"

hazy ipa

non-alcoholic

romantic on the borderline 8

vanilla rooibos tea, house made tonic, strawberry olio, lemon

slow down, you crazy child 8

chai tea, pineapple, coconut orgeat, lime, coconut water, soda

orange juice

5

drip coffee

5

assorted pop

3.5

EPIC brunch





available
sat / sun
10 am - 2 pm

food

handhelds

served with fruit and crispy potatoes

salmon lox 21

everything bagel, cream cheese, smoked salmon, fried caper, pickled onion, arugula
GAO

breakfast burrito 15

flour tortilla, avocado, baked beans, jack cheese, pico de gallo, potatoes, scrambled eggs, served with salsa and sour cream **V**

bennies

served on a toasted english muffin, topped with house made hollandaise

salmon 19

smoked salmon, avocado **GAO**

pork 18

pulled pork, caramelised onions **GAO**

belt sandwich 18

everything bagel, mayo, 2 fried eggs, bacon, cheddar cheese, lettuce, tomato
GAO

vegetarian 18

sundried tomato, pumpkin pesto, arugula
V, GAO

bowls & plates

add bacon +4, smoked meat +6, or pulled pork +6

breakfast poutine 18

crispy potatoes, poached egg, cheese curds, hollandaise, crispy onion, green onion, smoked paprika **V**

epic breakfast 19

2 eggs any style, sausage or bacon, crispy potatoes, toast, roasted tomato **GAO**

halloumi & toast 22

toasted halloumi cheese, focaccia, citrus yogurt, pico de gallo, peppers, 2 fried eggs, microgreens, side salad **V**

brunch salad 18

greens, cucumber, orange, grapefruit, carrot, strawberry, blueberries, citrus vinaigrette **VG**

chicken and waffles 22

crispy waffles, chicken karaage, sweet lemon butter, maple syrup

sweets

cinnamon bun 11

warm hand-rolled cinnamon bun baked to golden brown, cream cheese frosting, candied pecans, caramel, fresh berries **V**

EPIC brunch

V: vegetarian | VG: vegan | GA: gluten-aware | GAO: gluten-aware option