

BITES & SUCH

Plain croissant	5
Chocolate Croissant	6
Butter tart	4
Seasonal scones	6
Vegetarian Croissant	8

PRESSED DAILY

Carrot Zinger - carrot, mango, lime, ginger	9
Kale Booster - pineapple, banana, orange, kale	9
Orange juice	9

BREWS

French Press coffee '416 Change Blend' (per person)	6
Teas - Uncle Grey, Toasted Almond Brittle, Green Jasmine, Breakfast Blend	6
Espresso single & double '416 College Street'	4/6
Americano	6
Cappuccino, Latte, Flat White or Macchiato	7.5

COCKTAILS BEFORE NOON

Mimosa - fresh pressed orange juice and blanc de blanc	14
Walter's Caesar/Traditional Bloody Mary – w/ fixin's	14
Sciocchezze dell'espresso Italiano - Amaretto liqueur, Averna, Galliano, espresso, demerara	17
The drink from U.N.C.L.E. - chilled earl grey, bourbon, lemon, maple, cran, egg white	19

SNEAKY SUDS

All priced at 9

Porter - Clifford Brewing	473mL, 5.9% ABV
Can Arriere-Pays, Grisette - Oast House Brewers	473mL, 4.3% ABV
Local Light, Lager - Blackburn Brew House	473mL, 3.9% ABV
Guinness, Draught Stout – Guinness Brewery	500ml, 4.2% ABV

CLASSICS

Michelob Ultra	Molson Canadian
Stella	Corona

VINO

	2oz	6oz	9oz	B
WHITE				
Riesling - crunchy yellow apple, green plum, citrus Ravine Vineyards, St. Davids	5	11	16	44
Melon de Bourgogne - green apple, kiwi, floral Malivoire, Beamsville	6	14	20	57
Minéralité Chardonnay – butter, golden apple, peach Bachelder Estates, Beamsville	6	14	20	57
RED				
Cabernet Franc – floral, cassis, cedar, hint of chocolate Featherstone Estate, Vineland	6	14	20	57
Signature Pinot Noir - minty, blueberry, coulis Domaine Queylus, St. Anns	7	15	22	60
Syrah – blackberries, black plums, cherry juice Melville Estates, California	7	15	22	60
ROSÉ & SPARKLING				
Rosé – strawberry, cherry, lime zest MW Estates, N-O-T-L	6	14	20	57
Blanc de Blanc – green apple, confit lemon, blanched almonds 13 th Street Winery, St. Catharines	7	15	22	60