

PARK CAFE

BREAKFAST SERVED ALL DAY

PARK BREAKFAST

Two eggs cooked to your liking with hash browns tossed with fried onion and herb seasoning, served with toast and your choice of bacon, back bacon or Winkler farmer's sausage

13.95

FALAFEL BREAKFAST

Six crispy housemade falafel balls served with red pepper hummus, hash browns, tzatziki and a grilled pita

Add eggs

11.50

CLASSIC EGGS BENEDICT

Two poached eggs, creamy hollandaise and back bacon on a grilled English muffin, served with hash browns

2.50

14.25

PORK BELLY BENEDICT

Smoked in-house pork belly served on a grilled English muffin with two poached eggs, creamy hollandaise and hash browns

14.95

SMOKED SALMON BENEDICT

Salmon cured and smoked in-house, served on a grilled English muffin with two poached eggs, creamy hollandaise and hash browns

15.25

BUTTERMILK PANCAKES

Three fluffy buttermilk pancakes served with butter and syrup

Add strawberries

Add bananas or chocolate chips

10.25

3.00

2.00

BREAKFAST BAGEL

Fried egg and your choice of bacon, back bacon or Winkler farmer's sausage, served with tomato, lettuce, mayonnaise and Bothwell cheddar on a grilled whole wheat bagel

Add hash browns

7.25

3.75

BREAKFAST QUESADILLA

Three eggs scrambled with peppers, tomato, green onion and mixed cheese in a flour tortilla served with salsa and sour cream

Add bacon, back bacon or Winkler farmer's sausage

12.50

2.00

FRESH FRUIT & GREEK YOGURT PARFAIT

Housemade flax seed granola, layered with thick Greek yogurt flavoured with real vanilla bean, fresh strawberries, sliced banana, and honey

10.25

TOAST WITH HOUSEMADE JAM

Sourdough, rye, multigrain

4.50

GLUTEN FREE BUN

3.50

FRESH BAKED CINNAMON BUN

5.95

TWO EGGS

2.99

HASH BROWNS

3.95

BACON (4 PCS)

4.75

WE USE MANITOBA VITA EGGS

An excellent source of seven essential nutrients. Chickens are fed a vegetarian diet with no preservatives added.

SANDWICHES & BURGERS

Our sandwiches and burgers come with a choice of fries, salad, or soup.

Served on your choice of freshly baked sourdough, rye or multigrain bread. *Gluten free add 1.25*

BACON AND BRIE GRILLED CHEESE Thick-cut smoky bacon, melted Brie cheese, and tangy onion jam	14.25	REUBEN Grilled corned beef with Russian dressing and white wine sauerkraut, topped with melted Bothwell Swiss cheese <i>Half a sandwich and soup of the day</i>	15.95
PARK FRIED CHICKEN SANDWICH Fried Dunn right chicken breast with jalapeno remoulade, lettuce tomato, pickled red onions on a toasted scallion bun	17.49	SLOW ROASTED BEEF SANDWICH Warm slow roasted Angus Beef sliced on a toasted panini, melted Swiss cheese, caramelized onions, arugula, garlic herb mushrooms and zesty horseradish aioli	12.50
BLACKENED CHICKEN GYRO Blackened grilled chicken breast, tzatziki, feta, shredded lettuce, diced tomato, cucumber slices and red onion, served in a garlic grilled pita	17.50	HOUSEMADE PARK BURGER Hand-pressed 6 oz ground beef burger dressed with steak spice aioli, lettuce, tomato, pickles and grilled onions on a potato onion bun <i>Add extra patty</i> <i>Add bacon or cheese</i>	17.99 15.75 3.50 2.00
ROASTED VEGETABLE GYRO 🌱 Roasted button mushrooms, zucchini, red onion, red pepper, crispy falafel, arugula, feta cheese and housemade tzatziki in a garlic grilled pita	16.50	SWEET POTATO GARDEN BURGER 🌱 Sweet potato, quinoa and black bean patty topped with apple chutney, pickled red onion and crispy parsnips, with arugula, tomato and Sriracha mayo on a potato onion bun	13.75 15.95
PESTO CHICKEN SALAD WRAP Roasted chicken tossed with basil pesto aioli in a whole wheat tortilla with green leaf lettuce and tomato			

Our fries are always hand-cut with fresh local potatoes.

SNACKS

HAND-CUT FRENCH FRIES	5.50	BREAKFAST POUTINE Hand-cut french fries with Bothwell cheese curds, chunks of bacon, fried onions and gravy topped with an egg, sunny side up	10.75
SOUP OF THE DAY Made daily from scratch	6.25		
TRADITIONAL POUTINE Hand-cut french fries topped with Bothwell cheese curds and gravy	8.95	CHICKEN FINGERS AND FRIES A classic. Breaded and deep fried to golden brown, served with our hand-cut fries and honey dill sauce	11.95



Vegetarian Option




All applicable taxes extra

SALADS & SOUPS

CAESAR SALAD 	10.25	SMOKED SALMON SALAD	12.50
Romaine lettuce tossed with creamy Caesar dressing, herbed garlic croutons, and parmesan cheese		Salmon cured with garden-fresh dill cold smoked and sliced thin, served with tender field greens, shallot, feta, lemon caper and herb vinaigrette, fresh dill and a soft poached egg	
HOUSE SALAD 	8.75	SIDE SALAD AND SOUP	10.75
Fresh green leaf lettuce, kale and arugula tossed with tomato, cucumber, carrot, radish, red pepper and hemp seeds with lemon vinaigrette			
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ADD TO ANY SALAD			
Roasted chicken breast	5.95		
Three falafel balls	3.25		

KIDS MENU

 AGE 10 AND UNDER Meals include your choice of milk, juice or fountain pop

DOLLAR PANCAKES 	7.95	CHICKEN FINGERS	8.25
Three fluffy dollar pancakes with your choice of chocolate chips, strawberries or banana		Two piece chicken fingers, honey dill dip and choice of french fries, Caesar salad	
PARK BREAKFAST	7.95		
One scrambled egg, toast, hash browns, plus your choice of bacon, sausage or back bacon			
GRILLED CHEESE 	7.95	KIDS PARFAIT 	4.75
Half a sandwich plus your choice of french fries, Caesar salad		With strawberries, fresh granola and honey	

DESSERTS

BANANA BREAD PUDDING	6.95	SEASONAL CRUMBLES	6.95
Our famous housemade banana bread pudding, served with fresh strawberries, salted caramel and vanilla ice cream		Chef's choice of seasonal crumbles, made with fresh fruit, crisp crumble topping and served with vanilla ice cream	

BEVERAGES

FAIR TRADE COFFEE (WITH FREE REFILLS)	3.50	FOUNTAIN DRINKS (WITH FREE REFILLS)	3.75
APPLE CIDER	5.25	Coca Cola, Coke Zero, Ginger Ale, Sprite, Nestea Iced Tea	
HOT CHOCOLATE	5.25	JUICE	4.25
FAIR TRADE LOOSE LEAF TEA	3.50	Orange, Apple, Cranberry	
<i>Black:</i> Aged Earl Grey, English Breakfast Blend		MILK OR CHOCOLATE MILK	4.25
<i>Green:</i> Gunpowder <i>Decaf:</i> Rooibos Chai		DASANI WATER	4.50
<i>Herbal/Decaf:</i> Chamomile Lemon, Moroccan Mint			

SPIRITS, WINE & BEER

LOCALLY CRAFTED BEER	473ml 9.50	HOT TODDY	8.95
Little Brown Jug 1919 Pale Ale, Kilter Vintage Pilsner, Half Pints Bulldog Amber Ale, Farmery, Fort Garry Dark, Mad Scientist IPA, La Sneak Belgique White		The perfect winter warmer upper served with bourbon, honey simple syrup garnished cinnamon quill and lemon wedge	
IMPORTED BEER	473ml 9.95	SPIKED APPLE CIDER	8.95
Corona, Stella Artois		Bourbon and hot apple cider garnished with a lemon slice	
WHITE WINE		MAYAN HOT CHOCOLATE	8.95
Copper Moon Sauvignon Blanc (Canada), Black Cellar Pinot Grigio Chardonnay (Canada)		Kahlua, hot chocolate, mini marshmallows, caramel, and chocolate drizzle	
6oz 7.24 9oz 10.25 Bottle 25.50		NUTRL	9.25
RED WINE		Light tasting yet flavourful sugar-free vodka	
Copper Moon Shiraz (Canada), Black Cellar Cabernet Sauvignon (Canada)			
6oz 7.24 9oz 10.25 Bottle 25.50			

PLEASE ENJOY RESPONSIBLY.



All applicable taxes extra