

Spicy Bison chorizo sausage, with hash browns, corn, tomatoes, peppers, pickled onion, feta cheese, choice eggs, garlic grilled

pita

BREAKFAST SERVED ALL DAY

15.50 BUTTERMILK PANCAKES PARK BREAKFAST 11.50 Two eggs cooked to your liking with hash Three fluffy buttermilk pancakes served with browns tossed with fried onion and herb butter and syrup seasoning, served with toast and your choice of Add strawberries 4.25 bacon, back bacon, or Winkler's farmer sausage Add bananas or chocolate chips 3.00 **BREAKFAST BAGEL** 9.50 FALAFEL BREAKFAST 13.50 Fried egg and your choice of bacon, back bacon or Six crispy house-made falafel balls served with Winkler's farmer sausage, served with tomato, red pepper hummus, hash browns, tzatziki lettuce, mayonnaise, and Bothwell cheddar on a with a grilled pita grilled whole wheat bagel Add eggs 4.00 4.50 Add hash browns 17.50 **CLASSIC EGGS BENEDICT** 15.75 BREAKFAST QUESADILLA Two poached eggs, creamy hollandaise and Three eggs scrambled with peppers, tomato, green back bacon on a grilled English muffin, served onion and mixed cheese in a flour tortilla served with hash browns with salsa and sour cream Add bacon, back bacon, Winkler's farmer sausage 3.00 **PORK BELLY BENEDICT** 18.50 Smoked in-house pork belly served on a FRESH FRUIT & CHIA PUDDING PARFAIT 11.75 grilled English muffin with two poached House-made flax seed granola, layered with eggs, creamy hollandaise with hash browns chia pudding, topped with a fresh berry **SMOKED MANITOBA STEELHEAD** 19.50 compote TROUT BENEDICT TOAST WITH HOUSE-MADE JAM 6.00 Smoked steelhead trout, cured and smoked in-Sourdough, rye, multigrain house, served on a grilled English muffin with two poached eggs, creamy hollandaise with **BUN SUBSTITUTE** 4.75 hash browns FRESH BAKED CINNAMON BUN 8.50 **CROISSANT BENEDICT** 16.50 **NEW CROISSANT** 6.25 Topped with grilled tomatoes, two poached eggs, creamy hollandaise with hash browns Chocolate drizzle and icing sugar **TWO EGGS** 4.00 ROASTED VEGETABLE TARTINI 15.00 Red pepper hummus, balsamic roasted 4.50 HASH BROWNS vegetables, arugula, two poached eggs and everything spice on toasted sourdough with 5.00 BACON (3 PCS) hash browns WINKLER'S FARMER SAUSAGE (3 PCS) 6.00 18.00 **NEW BISON CHORIZO SKILLET**

SANDWICHES & BURGERS

Our sandwiches and burgers come with a choice of fries, salad, or soup. **Bun substitute available** 3.00

EGGSTREME BLT SANDWICH Fried egg, Monterey Jack cheese, tomato red pepper jam, sliced tomatoes, lettuce, bacon and rosemary garlic aioli served on sourdough bread	16.75	REUBEN Grilled corned beef with Russian dressing and white wine sauerkraut, topped with melted Bothwell Swiss cheese on rye bread	19.00
SOUVLAKI CHICKEN GYRO	19.00	Half a sandwich and soup of the day	14.00
Grilled chicken breast, house-made tzatziki, Chaeban feta, shredded lettuce, diced tomato, local Greenland Farm's cucumber slices and pickled red onions, served in a garlic grilled pita		HOUSE-MADE PARK BURGER Dressed with rosemary garlic aioli, lettuce, tomato, pickles and grilled onions on a potato onion bun	19.25
ROASTED VEGETABLE GYRO Roasted button mushrooms, zucchini, red onion, red pepper, crispy falafel, arugula, Chaeban feta and house-made tzatziki in a garlic grilled pita	18.00	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	17.00
BBQ SMOKED TURKEY WRAP House-made smoked turkey, provolone, chipotle BBQ sauce, leaf lettuce, sliced tomato, bacon, wrapped in a whole wheat tortilla	16.75	THE BACON AND CHEESE House-made park burger, dressed with a chipotle BBQ sauce, bacon, Bothwell cheddar cheese on a potato onion bun	22.00
PARK CHICKEN CLUBHOUSE Manitoba chicken breast, lettuce, tomato, Monterey Jack cheese, bacon, with a tomato	19.50	Our fries are always made with fresh, hand-cut, local	al potatoes.

16.75

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10.00

17.00

NEW HONEY DILL FRIED CHICKEN SANDWICH

pepper jam on harvest grain bread

House-made honey dill, fresh arugula, tomato, pickled red onion, on a potato onion bun

SNACKS

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SOUP OF THE DAY Made daily from scratch

LOVE ME TENDERS

A classic breaded and deep fried to golden brown chicken fingers, served with our handcut french fries and honey dill sauce

5.95 TRADITIONAL POUTINE

Hand-cut french fries topped with

7.50 Bothwell cheese curds and gravy

16.75 **NEW EL POLLO**

Hand-cut french fries topped with Bothwell cheese curds, spiced chicken breast, pico de gallo, crispy tortilla strips and gravy

SALADS & SOUPS

CAESAR SALAD Romaine lettuce tossed with creamy Caesar dressing, herbed garlic croutons, and parmesan cheese HOUSE SALAD Fresh tender field greens, tossed with tomato, cucumber, carrot, radish, red pepper and hemp seeds with lemon vinaigrette	12.50 10.75	SMOKED STEELHEAD SALAD House-made cold-smoked Manitoba Steelhead trout sliced thin with tender field greens, pickled red onions, local Greenland Farm's cucumber, Chaeban feta and lemon vinaigrette with a soft poached egg NEW THE ROCKET Fresh arugula, goat cheese, pickled red onions, cucumbers, orange segments, sunflower seeds	14.75
ADD TO ANY SALAD		and a house buttermilk dressing	
Herb roasted chicken breast	7.00	SIDE SALAD AND SOUP	11.95
Three falafel balls	3.75	Choice House or Caesar	

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

DOLLAR PANCAKES Three fluffy dollar pancakes with your choice of chocolate chips, strawberries or banana	9.25	GRILLED CHEESE Half a sandwich on sourdough with hand-cut french fries	9.25
PARK BREAKFAST One scrambled egg, toast, hash browns, plus your choice of bacon, sausage or back bacon	9.75	CHICKEN FINGERS Two piece chicken finger, honey dill dip served with hand-cut french fries	10.75
CHEESE QUESADILLA	8.00		

DESSERTS

served with salsa and sour cream

White flour tortilla, filled with a mix of cheeses

Our famous house-made banana bread pudding, served with fresh strawberries, salted caramel and vanilla ice cream	0.70	Vanilla ice cream layered with caramel and green apple syrup	
		NEW JAPANESE SPONGE CAKE Fluffy sponge cake topped with fresh berry compote and whipping cream	9.50

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NEW CARAMEL APPLE SUNDAE

9.50

BEVERAGES

WHITE BUFFALO COFFEE Add Flavour: Hazelnut, Cinnamon Bun, S'MORE's	4.95 5.25	ITALIAN SODAS Watermelon, Blue Cotton Candy, Green Apple, Peacl	6.00 h
ICED COFFEE	5.95	HERBAL LEMONADE	6.00
SOFT SERVE LATTE		FOUNTAIN POP	5.25
FAIR TRADE LOOSE LEAF TEA Black: Aged Earl Grey, English Breakfast Blend	5.953.95	Coca Cola, Coke Zero, Ginger Ale, Sprite, Iced Tea JUICE Orango Apple Crapherns	5.25
Green: Gunpowder Herbal/Decaf: Chamomile Lemon, Rooibos Chai, Moroccan Mint		Orange, Apple, Cranberry MILK OR CHOCOLATE MILK DASANI WATER	4.95
		DAJANI WAILN	4.50

All our Fair Trade teas are organic.

SPIRITS, WINE & BEER

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LOCALLY CRAFTED BEER 473 mL 10.95 Little Brown Jug 1919 Pale Ale, Kilter Vintage Pilsner, TCB Bluebeary, Farmery Lager, Fort Garry		e, Kilter Vintage	CAFÉ SANGRIA PITCHERS Choice of Refreshing Cafe Berry or Green Apple Sangria	27.95
Dark, Stormwa IMPORTED BE		0 .	THE TOUCAN Manga Syrup White Pum Sprite Orange Juice	10.25
Corona, Stella	Artois	473 mL 11.25	Mango Syrup, White Rum, Sprite, Orange Juice STRAWBERRY MIMOSA	9.75
Polar Ice Berry	Blizzard	473 mL 11.25		9.75
HOUSE WINE Choice of Red	l or White		SPIKED LEMONADE	9.75
6 oz 8.95	9 oz 11.95	Bottle 27.95		
PREMIUM WIN	NE			
6 oz 12.95	9 oz 15.95	Bottle 39.95		
BLUSH/ROSÉ				
6 oz 11.95	9 oz 14.95	Bottle 38.95		

PLEASE ENJOY RESPONSIBLY.