

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's farmer sausage

14.75

FALAFEL BREAKFAST

Six crispy house made falafel balls served with red pepper hummus, hash browns, tzatziki and a grilled pita
Add eggs

12.50

FALAFEL BENEDICT

House made falafel patties, on a grilled English muffin, poached eggs, creamy hollandaise and hash browns

3.50

14.75

CLASSIC EGGS BENEDICT

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

15.75

PORK BELLY BENEDICT

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

16.50

SMOKED SALMON BENEDICT

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

17.50

ROASTED VEGETABLE TARTINI

Red pepper hummus, balsamic roasted vegetables, arugula, two poached eggs and everything spice on toasted sourdough with hash browns

14.75

BUTTERMILK PANCAKES

Three fluffy buttermilk pancakes served with butter and syrup
Add strawberries
Add bananas or chocolate chips

11.00

4.25

3.00

NEW MONKEY MISCHIEF FRENCH TOAST

Three pieces of sourdough, with a topping of caramelized bananas, whipping cream, dusted with SKOR
Add strawberries
Add bananas or chocolate chips

13.75

4.25

3.00

BREAKFAST BAGEL

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

8.75

4.25

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, Winkler's farmer sausage

14.25

3.00

FRESH FRUIT & CHIA PUDDING PARFAIT

House made flax seed granola, layered with chia pudding and fresh summer berries

10.75

TOAST WITH HOUSE MADE JAM

Sourdough, rye, multigrain

5.75

GLUTEN FREE BUN

4.75

FRESH BAKED CINNAMON BUN

7.00

TWO EGGS

3.50

HASH BROWNS

4.25

BACON (3 PCS)

4.75

WINKLER'S FARMER SAUSAGE (3 PCS)

6.00

SANDWICHES & BURGERS

Our sandwiches and burgers come with a choice of fries, salad, or soup. *Gluten free add 3.00*

NEW EGGSTREME BLT SANDWICH

Fried egg, Spicy Monterey Jack cheese, tomato red pepper jam, sliced tomatoes, lettuce, bacon and rosemary garlic aioli served on sourdough

16.25

SOUVLAKI CHICKEN GYRO

Grilled chicken breast, house made tzatziki, local Chaeban feta, shredded lettuce, diced tomato, local Greenland Farm's cucumber slices and pickled red onions, served in a garlic grilled pita

18.75

ROASTED VEGETABLE GYRO

Roasted button mushrooms, zucchini, red onion, red pepper, crispy falafel, arugula, feta cheese and house made tzatziki in a garlic grilled pita

17.50

PESTO CHICKEN SALAD WRAP

Chicken salad dressed with pesto aioli in a whole wheat tortilla with arugula, tomato, and a tomato red pepper jam

16.00

PARK CHICKEN CLUBHOUSE

Manitoba chicken breast, lettuce, tomato, spicy Monterey Jack cheese, bacon, with a tomato pepper jam on harvest grain

17.00

REUBEN

Grilled corned beef with Russian dressing and white wine sauerkraut, topped with melted Bothwell Swiss cheese on rye bread
Half a sandwich and soup of the day

17.25

13.50

NEW BBQ BRISKET SANDWICH

Smoked and slow roasted beef brisket smothered in a zesty house BBQ sauce, shredded lettuce, sliced Greenland Farm's tomatoes, pickled red onions and feta cheese

19.00

NEW BRISKET QUESADILLA

House smoked braised and shredded brisket in a smoky BBQ sauce, three cheese mix, green onions, tomatoes, red peppers inside a flour tortilla served with salsa and sour cream

17.50

HOUSE MADE PARK BURGER

Hand-pressed 6 oz ground beef burger dressed with rosemary garlic aioli, lettuce, tomato, pickles and grilled onions on a potato onion bun

16.75

Add bacon or cheese

3.00

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

16.50

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

SNACKS

HAND-CUT FRENCH FRIES

5.75

SOUP OF THE DAY *Made daily from scratch*

7.00

CHICKEN FINGERS AND FRIES

A classic breaded and deep fried to golden brown, served with our hand-cut fries and honey dill sauce

15.00

TRADITIONAL POUTINE

9.50

Hand-cut french fries topped with Bothwell cheese curds and gravy

NEW BRISKET POUTINE

17.50

Hand-cut french fries with Bothwell cheese curds, topped with house brisket in BBQ sauce with pickled onions, and pickled jalapenos



Vegetarian Option



Gluten Free Option

All applicable taxes extra

SALADS & SOUPS

CAESAR SALAD

12.00

Romaine lettuce tossed with creamy Caesar dressing, herbed garlic croutons, and parmesan cheese

HOUSE SALAD

10.25

Fresh tender field greens, tossed with tomato, cucumber, carrot, radish, red pepper and hemp seeds with lemon vinaigrette

ADD TO ANY SALAD

Herb roasted chicken breast

6.25

Three falafel balls

3.25

SMOKED SALMON SALAD

14.50

House cold-smoked salmon sliced thin with tender field greens, pickled red onions, local Greenland Farm's cucumber, local Chaeban feta and lemon vinaigrette with a soft poached egg

NEW BEET SALAD

14.00

House pickled red beets, leafy field greens, cucumbers, local Chaeban feta, parsnip crisps, hemp seeds with a balsamic dressing

SIDE SALAD AND SOUP

11.75

KIDS MENU

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

DOLLAR PANCAKES

9.00

Three fluffy dollar pancakes with your choice of chocolate chips, strawberries or banana

GRILLED CHEESE

9.00

Half a sandwich on sourdough with hand-cut french fries

PARK BREAKFAST

9.50

One scrambled egg, toast, hash browns, plus your choice of bacon, sausage or back bacon

CHICKEN FINGERS

10.50

Two piece chicken finger, honey dill dip served with hand-cut french fries

DESSERTS

BANANA BREAD PUDDING

8.75

Our famous house made banana bread pudding, served with fresh strawberries, salted caramel and vanilla ice cream

NEW LEMON LAVA CAKE

8.25

House made lemon lava cake, served with fresh strawberries, whipping cream and dusted with icing sugar



Vegetarian Option



Gluten Free Option

All applicable taxes extra

BEVERAGES

FAIR TRADE COFFEE (WITH FREE REFILLS)

3.95

HOT APPLE CIDER

5.95

PARK SPICED GINGER ALE

4.75

FAIR TRADE LOOSE LEAF TEA

3.95

Black: Aged Earl Grey, English Breakfast Blend

Green: Gunpowder

Herbal/Decaf: Chamomile Lemon, Rooibos Chai, Moroccan Mint

FOUNTAIN DRINKS (WITH FREE REFILLS)

4.25

Coca Cola, Coke Zero, Ginger Ale, Sprite, Nestea Iced Tea

JUICE

5.25

Orange, Apple, Cranberry

HOT CHOCOLATE

5.25

MILK OR CHOCOLATE MILK

4.95

DASANI WATER

4.50

All our Fair Trade teas are organic and gluten free.

SPIRITS, WINE & BEER

LOCALLY CRAFTED BEER

473ml 9.95

Little Brown Jug 1919 Pale Ale, Kilter Vintage Pilsner, TCB Bluebeary, Farmery Lager, Fort Garry Dark, Mad Scientist IPA, La Sneak Belgique White, Zoo Brew Blonde Ale

IMPORTED BEER

473ml 10.25

Corona, Stella Artois

WHITE WINE

Copper Moon: Chardonnay, Pinot Grigio, Sauvignon Blanc (Canada)

6oz 7.95

9oz 10.95

Bottle 25.95

RED WINE

Copper Moon: Cabernet Sauvignon, Shiraz (Canada),

6oz 7.95

9oz 10.95

Bottle 25.95

CAFÉ BERRY SANGRIA PITCHER

25.00

A refreshing classic with the perfect blend of summer berries and Copper Moon Cabernet Sauvignon

PARK CROWN AND GINGER

9.95

2 oz of Manitoba Crown Royal rye in our house made spiced ginger ale

SPIKED APPLE CIDER

9.25

House made hot apple cider spiked with Jim Beam Kentucky Bourbon

NEW PARK MIMOSA

8.00

MAYAN HOT CHOCOLATE

9.25

Hot chocolate spiked with kahlua, topped with whipping cream and a chocolate and caramel drizzle

PLEASE ENJOY RESPONSIBLY.



All applicable taxes extra