

# THE PARK CAFE

BREAKFAST SERVED ALL DAY

<b>PARK BREAKFAST</b>	<b>11.00</b>	<b>BREAKFAST BAGEL</b>	<b>6.50</b>
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		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	
		<i>Add hash browns</i>	<b>3.75</b>
<b>FALAFEL BREAKFAST</b> 	<b>10.25</b>	<b>NEW BRISKET BENEDICT</b>	<b>12.95</b>
Six crispy house made falafel balls served with red pepper hummus, hash browns, tzatziki and a grilled pita		Our briskets are painstakingly prepared, rubbed with a secret blend spices and cooked for 24 hours. Sliced thick on a toasted English muffin, with poached eggs of your choice, and topped with hollandaise and horse radish. Served with a side of hash browns	
<i>Add eggs</i>	<b>2.25</b>		
<b>CLASSIC EGGS BENEDICT</b>	<b>12.50</b>	<b>BREAKFAST QUESADILLA</b>	<b>11.75</b>
Two poached eggs, creamy hollandaise and back bacon on a grilled English muffin, served with hash browns		Three eggs scrambled with peppers, tomato, green onion and mixed cheese in a flour tortilla served with salsa and sour cream	
<b>PORK BELLY BENEDICT</b>	<b>12.75</b>	<i>Add bacon, back bacon or Winkler farmer's sausage</i>	<b>2.00</b>
Smoked in house pork belly served on a grilled English muffin with two poached eggs, creamy hollandaise and hash browns		<b>FRESH FRUIT &amp; GREEK YOGURT PARFAIT</b> 	<b>8.95</b>
<b>NEW PORK BELLY BURNT ENDS SKILLET</b>	<b>12.00</b>	Housemade flax seed granola, layered with thick Greek yogurt flavoured with real vanilla bean, fresh strawberries, sundried blueberries and honey	
Sweet and crisp pork belly burnt ends on our signature hash browns with fried peppers and onions. Topped with avocado dressing, feta, jalapenos, an egg of your choice and crunchy chicharon		<b>TOAST WITH HOUSE MADE JAM</b>	<b>4.25</b>
<b>SMOKED SALMON BENEDICT</b>	<b>14.50</b>	Sourdough, rye, multigrain	
Salmon cured and smoked in house, served on a grilled English muffin with two poached eggs, creamy hollandaise and hash browns		<b>GLUTEN FREE BUN</b>	<b>3.50</b>
<b>BREAKFAST EGG MUFFIN</b> 	<b>4.25</b>	<b>GRILLED CINNAMON BUN</b>	<b>5.95</b>
Grilled English muffin with fried egg and Bothwell cheddar		<b>TWO EGGS</b>	<b>2.25</b>
<i>Add bacon, back bacon or Winkler farmer's sausage</i>	<b>2.00</b>	<b>HASH BROWNS</b>	<b>3.75</b>
<i>Add hash browns</i>	<b>3.75</b>	<b>BACON (4 PCS)</b>	<b>3.25</b>
<b>BUTTERMILK PANCAKES</b> 	<b>8.75</b>		
Three fluffy buttermilk pancakes served with butter and syrup		<b>WE USE MANITOBA VITA EGGS</b>	
<i>Add strawberries</i>	<b>3.00</b>	An excellent source of seven essential nutrients. Chickens are fed a vegetarian diet with no preservatives added.	
<i>Add bananas or chocolate chips</i>	<b>2.00</b>		

# SANDWICHES & MORE

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

## **NEW BBQ BRISKET** **12.95**

Thick sliced bbq brisket on a toasted scallion bun. Served with crispy fried Swiss cheese, caramelized onions, arugula, pickled red onion and a bbq horseradish mayo

## **CHICKEN APPLE CHUTNEY SANDWICH** **12.95**

Grilled chicken, Bothwell Swiss cheese, tender arugula, tomato, apple chutney and a mild curried mayonnaise

*Half a sandwich and soup of the day* **12.25**

## **BLACKENED CHICKEN GYRO** **11.99**

Blackened grilled chicken breast, tzatziki, feta, shredded lettuce, diced tomato, cucumber slices and red onion, served in a garlic grilled pita

## **ROASTED VEGETABLE GYRO** **10.25**

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

## **PESTO CHICKEN SALAD WRAP** **9.25**

Roasted chicken tossed with basil pesto aioli in a whole wheat tortilla with green leaf lettuce and tomato

## **REUBEN** **12.25**

Grilled corned beef with Russian dressing and white wine sauerkraut, topped with melted Bothwell Swiss cheese

*Half a sandwich and soup of the day* **12.25**

# BURGERS

## **HOUSEMADE PARK BURGER** **9.25**

Hand pressed 6 oz ground beef burger fully dressed with steak spice aioli, lettuce, tomato, pickles and grilled onions on a Potato Onion bun

*Add extra patty* **3.25**

*Add bacon or cheese* **2.00**

## **SWEET POTATO GARDEN BURGER** **9.25**

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

## **NEW KOREAN HOT FRIED CHICKEN** **11.95**

Pickle brined chicken thighs get breaded in our special blend of spices, fried until crispy and dipped in our Korean inspired Buffalo sauce and topped with flaming hot Cheeto crumble. Served with a creamy coleslaw, and thick cut sweet pickles on a potato scallion bun



Vegetarian Option

All applicable taxes extra

# SALADS & SOUPS

## CAESAR SALAD

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

9.95

## HOUSE SALAD

Fresh green leaf lettuce, kale and arugula tossed with tomato, cucumber, carrot, radish, red pepper and hemp seeds with basil vinaigrette

8.25

## ADD TO ANY SALAD

Roasted chicken breast

5.25

Three falafel balls

2.95

## CAFE BEET SALAD

Tender beets, arugula and thinly sliced kale tossed in a Dijon balsamic vinaigrette with feta cheese, hemp hearts and garnished with crispy parsnips

9.95

## NEW SMOKED SALMON SALAD

11.95

Salmon cured with garden fresh dill cold smoked and sliced thin, served with tender field greens, shallots, feta, lemon caper and herb vinaigrette, fresh dill, soft poached egg, and dill salmon crackers

## SOUP OF THE DAY

5.95

Made daily from scratch

## SIDE SALAD AND SOUP

10.50

## COMPLETE YOUR MEAL

SIDE CAESAR SALAD 5.00

SIDE HOUSE SALAD 4.50

HAND CUT FRENCH FRIES 4.95

SWEET POTATO FRIES 6.50

With basil pesto aioli

Add gravy 1.95

*All of our French fries and hash browns are always hand cut with fresh local potatoes*

## SNACKS

### TRADITIONAL POUTINE

7.95

Hand cut French fries topped with Bothwell cheese curds and gravy

### NEW POUTINE POR FAVOUR

11.25

Chili lime dusted hand cut fries, braised pork shoulder, mole gravy, pickled red onion and jalapeños, Bothwell cheese curds, sour cream, and crunchy pork chicharron

### CHICKEN FINGERS AND FRIES

10.95

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

**Ask your server about our seasonal desserts**

**DON'T BE LAST IN LINE!**

Ask your server about our No Wait app



Vegetarian Option

All applicable taxes extra

# BEVERAGES

<b>FAIR TRADE COFFEE (WITH FREE REFILLS)</b>	<b>2.95</b>	<b>FOUNTAIN DRINKS (WITH FREE REFILLS)</b>	<b>3.50</b>
<b>REGULAR ICED COFFEE</b>	<b>3.50</b>	Coca Cola, Coke Zero, Ginger Ale, Sprite, Nestea Iced Tea	
<b>ICED CREAM COFFEE</b>	<b>4.50</b>	<b>HERBAL LEMONADE</b>	<b>4.50</b>
Iced coffee topped with soft serve vanilla ice cream and caramel sauce		<b>JUICE</b>	<b>3.95</b>
<b>FAIR TRADE LOOSE LEAF TEA</b>	<b>2.95</b>	Orange, Apple, Cranberry	
<i>Black:</i> Aged Earl Grey, English Breakfast Blend		<b>MILK OR CHOCOLATE MILK</b>	<b>3.75</b>
<i>Green:</i> Gunpowder <i>Decaf:</i> Rooibos Chai		<b>DASANI WATER</b>	<b>3.50</b>
<i>Herbal/Decaf:</i> Chamomile Lemon, Moroccan Mint		<b>SPARKLING PERRIER 330ml</b>	<b>4.25</b>
<b>COLD BREW TEA</b>	<b>4.50</b>		
Freshly made cold brewed green tea			

# SPIRITS, WINE & BEER

<b>LOCALLY CRAFTED BEER</b>		<b>COLD BREW TEA WITH A TWIST</b>	<b>8.75</b>
Farmery, Half Pints Bulldog, Fort Garry Dark Ale, St. James Pale Ale, Trans Canada Bluebeary Ale		Cold brew green tea with Triple Sec and fresh orange twists	
	<b>341ml 6.95</b>	<b>ELECTRIC LEMONADE</b>	<b>8.75</b>
Little Brown Jug 1919 Pale Ale		Citron Vodka, Blue Curacao mixed with fresh lemonade and soda water, garnished with lemons	
	<b>473ml 8.50</b>	<b>PARK CAFÉ CAESAR</b>	<b>8.75</b>
<b>IMPORTED BEER</b>		Made with Absolute Vodka, hot sauce and Clamato juice. Rimmed with celery salt and garnished with a pickle	
Corona, Stella Artois	<b>330ml 6.95</b>	<b>SALTED CARAMEL BAILEYS ICED COFFEE</b>	<b>8.75</b>
<b>WHITE WINE</b>		Iced coffee mixed with Salted Caramel Bailey's liquor topped with soft vanilla ice cream and chocolate shavings	
Copper Moon, Sauvignon Blanc, Canada Black Cellar Pinot Grigio Chardonnay, Canada			
<b>6oz 6.95    9oz 9.95    Bottle 24.95</b>			
<b>RED WINE</b>			
Copper Moon, Shiraz, Canada Black Cellar, Cabernet Sauvignon, Canada			
<b>6oz 6.95    9oz 9.95    Bottle 24.95</b>			

**PLEASE ENJOY RESPONSIBLY.**

*All applicable taxes extra*



MENU FRENCH