



dessert

LEMON CHEESECAKE <i>V</i>	15
Graham Cracker Tart, White Chocolate Namelaka, Lemon Gel	
FRIED BANANA SPRING ROLL <i>V</i>	15
Crispy Spring Roll Wrapped Banana, Roasted Corn White Chocolate, Vanilla Ice Cream	
VACHERIN <i>V</i>	13
Meringue, Sponge Cake, Strawberries, Chantilly, Mint	
HOUSE-MADE ICE CREAM <i>GF V</i>	7
2 Scoops Vanilla & Seasonal Flavour	
HOUSE-MADE SORBET <i>DF GF V</i>	7
2 Scoops Chef Selected Seasonal Flavours	

coffee

BROOKLYNN'S HOUSE ROAST	3.75
ESPRESSO Double Shot	3.75
LATTE / CAPPUCCINO Double Shot, Choice of Milk Milk Alternatives +! Oat, Almond, Coconut, Soy	5.75
SPANISH (1.5oz) Dark Rum, Kahlúa, Grand Marnier, Sugared Rim, Whipped Cream	10
IRISH (1oz) Jameson Whiskey, Raw Sugar, Whipped Cream	9
NANAIMO (1.5oz) Two Rivers Nanaimo Bar Liqueur, Kahlúa, Coconut Cold Foam	10
EXCHANGE SHAFT (2oz) Two Rivers Coffee Vodka, Kahlúa, Nanaimo Bar Liqueur, Cold Brew	12

sides: house-cut fries | mixed greens | soup | Caesar salad 2 | cucumber salad 2

MEDITERRANEAN HUMMUS DIP

DF VE GF Avail +2 | 16

Chickpea, Tahini, Sesame & Activated Charcoal Spread,
Crudités & Crackers

PAN-FRIED DUMPLINGS *DF VE Avail* | 16

Taiwanese-Style Cabbage & Pork Dumplings,
Soy & Vinegar Dipping Sauce

MOZZA STICKS *V* | 17

Deep-Fried Mozza Sticks, Marinara Sauce, Choice of Side

CHICKEN STRIPS *DF* | 17

Honey Mustard Sauce, Choice of Side

CHICKEN WINGS

Korean Fried or GF Unbreaded | 19

Choice of: Hot, Korean BBQ, Gochujang, Salt & Pepper, BBQ
Served with Ranch Dip

KOREAN FRIED CHICKEN BITES *DF* | 19

Honey-Brined Chicken Thighs, Sweet Gochujang Sauce,
Crushed Peanuts, Green Onion, Pickled Daikon

NACHOS *GF* | 26

Nacho Cheese, Fried Nacho Chips, Orange Stuffed Olives,
Pickled Jalapeños, Roasted Bell Peppers, Green Onions,
Sour Cream, Pico de Gallo, Guacamole

MISO GLAZED TOFU BOWL *DF VE* | 24

Fried Tofu, Sushi Rice, Edamame, Cucumber,
Pickled Ginger, Grilled Bok Choy, Chili Oil,
Miso Sauce, Crushed Peanuts

POKE BOWL *DF GF* | 26

Lightly Smoked Salmon Crudo, Sushi Rice, Edamame,
Trafford Farms Greens, Pickled Ginger, Sesame Seeds,
Avocado, Crispy Vermicelli Noodles, Sesame Soy Dressing

CUCUMBER SALAD *DF GF VE* | 15

Diced Cucumbers, Toasted Sesame Seeds,
Crispy Vermicelli Noodles, Soy Gochutgaru Dressing

MIXED GREENS *DF GF V* | 17

Trafford Farms Baby Kale & Swiss Chard,
Candied Hazelnuts, Dried Cranberries,
Apple Cider & Cold-Pressed Canola Vinaigrette

ITALIAN BURRATA *GF Avail +2 V* | 23

Italian Burrata Cheese, Balsamic & Plum-Marinated
Broxburn Farms Tomatoes, 10-Year Aged Balsamic,
Nefiss Lezizz Divine Olive Oil, Fried Basil,
Grilled Sourdough

CAESAR *GF Avail* | 23

Baby Romaine, Crispy Bacon, Crispy Croutons,
Grana Padano Parmesan, Anchovy & Lemon Dressing

COBB SALAD *DF Avail GF* | 26

Baby Romaine, Tomatoes, Grilled Chicken, Boiled Egg,
Bacon, Blue Cheese Foam, Red Wine Vinaigrette

CHICKEN CLUB WRAP *DF GF Avail +2* | 26

Choice of Grilled or Fried Chicken Breast, Bacon,
Shredded Iceberg Lettuce, Tomato, Gochujang Aioli,
Spinach Flour Tortilla

ALBERTA BEEF BURGER | 24

VE Avail GF Avail +2

2 Smashed Patties, Aged Cheddar,
Shredded Iceberg Lettuce, Sliced Tomato,
Lemon Aioli, Brioche Bun

EXCHANGE BEEF BURGER | 26

GF Avail +2

6 oz Patty, Stone Fruit Jam, Brie Cheese,
Shredded Iceberg Lettuce, Lemon Aioli, Brioche Bun
