

TRADITIONAL CLASSICS

QUEENS BREAKFAST 19.

2 sunny side eggs, bacon, chorizo sausage, lemon ricotta pancakes, potatoes. Sub Coyowl organic beef sausage 3.



MUSHROOM FRICASSEE SKILLET 19.

Poached eggs, crispy potatoes, watercress

BERKSHIRE PORK CHOP 25.

bistro green salad, carrot ginger dressing

BOLOGNESE POUTINE 17.

12 hours slow cooked pork ragu, reggiano, 2 poached eggs

ON A PEDESTAL 6.

Queens potatoes, tomato jam

FRENCH OMELETTE 19.

Ham & gruyere AOP, croissant



QUEENS OMELETTE 21.

Mushrooms & parmigiano reggiano, truffle salsa of Alba, croissant



COYOWL ORGANIC BEEF SAUSAGE WRAP 17.

Scrambled egg, aged cheddar, soffritto, Queens potatoes

SMOKED SALMON AVO TOAST 19.

2 poached eggs, pea shoots, holly, furikake

BRIOCHE FRENCH TOAST 17.

Peanut butter, condensed milk, bruleed banana.
Add bacon 3.

WAFFLES & PANCAKES

WAFFLE SANDWICH 18.

Sunny egg, bacon, aged cheddar, pea shoots

AHÍ TUNA WAFFLE 23.

Spinach, avocado, cilantro lime vinaigrette, poached egg

BELGIAN WAFFLES 17.

Fresh berries, whipped creme, maple syrup

HAPPINESS LEMON RICOTTA PANCAKES 17.

Lemon butter, fresh berries, Quebec maple. Add bacon 3.



LES CROQUES

Bistro greens, Queens potatoes

CR'Q MADAME 19.

Dijon, ham, gruyere, bacon, sunny side egg

CR'Q FORESTIE 19.

Porcini mushrooms & gruyere, truffle bechemel

CR'Q 'NDUJA' 19.

Calabrese pork spread, buffalo mozzarella, garlic aioli

CROISSANT BENEICTS

2 poached eggs, Queens potatoes. Sub gluten free bun 3.

DOUBLE SMOKED BACON 19.

Tomato bruschetta, EVOO, 6 yr balsámico of Modena

SPANISH CHORIZO 19.

Soffrito, garlic aioli

SMOKED WILD SALMON 21.

Fried capers, red onions, horseradish creme fraiche

PRAWNS & BACON 23.

Garlic butter poached, Red pepper coulis, spinach

LUNCH

BLACK ANGUS BURGER 19.

Aged cheddar, truffle mustard, cranberry gastrique, parmesan frites

MAC & CHEESE 19.

Truffle bechemel, fontina AOP, choice of prosciutto cotto or poached shrimp

PASTA BOLOGNESE 23.

Slow cooked Berkshire pork ragu, parmigiano reggiano

SIDES

Double smoked bacon 6. Chorizo sausage 6.

Organic Coyowl Ranch Beef Sausage 6.

Croissant 5. Half Avocado 3. Vita Egg 3.

Brioche w jam 4.5. Pancake 6. Waffle 8.

Fresh fruit 8. Gluten free carrot bun w coconut butter 7.

Breakfast Cocktails

Mimosa 9

Cremant, fresh orange juice

Campari Mimosa 10

Campari bitter, blood orange, Louis cremant

Raspberry Mimosa 11

Cremant, raspberry puree, fresh lemon, yuzu foam

Aperol Spritz 10

Aperol, Cocchi spumante brut, fresh orange, fever tree tonic

White Negroni 12

Bombay gin, mencino white vermouth, elderflower foam

Lambretta 12

Gabriel boudier crème de cassis, crushed raspberries, lime, cocchi spumante

Peach Royale 10

French peach liquor, jean louis cremant

Italian Connection 10

Prosecco, fresh squeezed orange juice, mencino rosso vermouth

Sangria 12

Traditional Menorcan recipe, red wine, marinated citrus, spices

Earl Grey Spritzer 11

Naked Leaf earl grey lavender, Louis cremant, lemon

Wine

(5oz/bottle) **White**

Lambrusco, Chiarli, Emilia Romagna 10/50

Sparkling Rose, Varichon & Clerc, Savoie 11/52

Sauvignon Blanc, La Potardiere, Loire 11/52

Chardonnay, Domaine Royet, Burgundy 17/78

(5oz/bottle) **Red**

Garnacha, Mas Donis, Monstant 11/52

Sangiovese, Preziosaterra, Tuscany 16/66

Tempranillo, Finca Nuevo, Rioja 13/60

Beer

Draft Pint

Citizen Brewery 'Highjacked IPA' Calgary 7

Grimbergen Double Ambree, France 9

Bottles/Cans

Last Best 'Show Pony' Pale Ale, Calgary 8

Menabrea Lager, Italy 8

Steamworks IPA, Vancouver 8.5

Kronenbourg Lager, France 8.5

Zero Proof

Endless Drip Coffee 3.5

Fratello Coffee roasted in Calgary

Espresso

Americano & Espresso 4.

Cappuccino & Latte 5.

Valrhona Dark Chocolate Mocha 7.

Vanilla Gelato 'Affogato' 9.

(gelato drowned in fresh pressed espresso)

Loose Leaf Tea 5

(From The Naked Leaf in Kensington)

Green Coconut

Earl Grey Crema

Chamomile Lavender

Strawberry

Fresh Juice 5

Orange, Apple, Pineapple

White Cranberry, Grapefruit

Crackling Drinks 5

Grapefruit

Limonata

Blood Orange

Elderflower, lime