



LATE NIGHT MENU

Slide Into these Bites \$ 12

A trio of Chef Doug's signature burger patties on mini brioche buns glazed with maple chipotle barbecue sauce, herbed aioli and crispy onion bits.

Make it 5 sliders for \$15

Gimme All the Grilled Cheese GFO \$ 10

Buttery brioche is stuffed with house-made almond milk cheddar and griddled till brown and gooey! Cut into wedges, topped with crispy tempeh bacon bits, and nestled all snug on top of our maple barbecue sauce and ranch.

The Jack-of-All-Trades Poutine GF \$ 10

We slow roast our pulled jackfruit with a blend of spices and toss it with crispy fries and smoky barbecue sauce. You would think that would be enough, but no! We drench the whole thing in cheesy queso sauce, and top it with sour cream and green onions.

Wings Are For Flying - Boneless Wings \$ 10

Made the old school way, this slow-simmered seitan is seasoned, kneaded by hand, braised, sliced and fried till crisp. Tossed in your choice of house-made honey garlic, buffalo or barbecue sauce, served with a side of carrot and celery sticks and ranch.

