



Dinner menu

Monday to Friday, 4:30 - 6 p.m.

SHARING

Prawn Tacos (2 pcs) 9
Fennel cabbage slaw, pickled red onions, and chipotle mayo

Chicken Wings 9
Choice of: red hot sauce with blue cheese crumble, honey garlic sesame, or salt and pepper

Charred Cauliflower 9
Cucumber raita, mint chutney

Margherita Flat Bread 9
Grape tomato, bocconcini cheese, and pesto

Poutine 9
Cheese curds, mushroom gravy

French Fries 5
Roasted garlic aioli

Yam Fries 5
Chipotle mayo

Onion Rings 6
Roasted garlic aioli

BURGERS

Toasted brioche bun, cheddar cheese, caramelized onion relish, garlic aioli, lettuce, tomato, and pickles. Served with fries or mesclun greens salad*

Bacon Cheeseburger
Black Bean and Quinoa Burger
Crispy Chicken Burger

*Substitute for yam fries, onion rings, soup, or Caesar salad 2

ENTREES

Brassica Caesar Salad 10
Romaine, baby kale, charred cauliflower, house-made croutons, crispy capers, parmesan cheese, and classic Caesar dressing

Add grilled chicken breast, garlic prawns, or spicy crispy tofu 4

Bannock Bowl 12
Mesclun greens, diced tomato, green onions and salsa, sour cream. (Choice of Baked salmon, ground beef or vegetarian)

Butter Chicken Or Shahi Paneer 12
(Mild or spicy)
Basmati rice, papadum, cilantro, and cucumber raita

Braised Beef Short Rib Rigatoni
Arugula, grape tomatoes, and pickled red onions



theBistro

DESSERT

Signature Dessert 5
Please ask your server for today's feature

BEVERAGES

Soft Drinks 3
Coffee or Tea or Hot Water 3
Milkshake 5
Smoothies 5
Cappuccino or Latte 5

ALCOHOLIC BEVERAGES

Cocktail Feature (1 oz) 6
Domestic Beer 6

DOMESTIC WINE

Glass (6 oz) 7
Half litre 19
Bottle 30

Applicable taxes apply. Please be advised that the servers and cooks in the Bistro are Hospitality Management students in training. Your patience and understanding are greatly appreciated.