



BRUNCH MENU



USUAL'S



Served with hash browns, upgrade to Fresh Fruit for \$4.25

CLASSIC BREAKFAST \$19

Two eggs any style, maple sausage links, two strips of bacon, beans, grilled tomato, mushroom, hash browns, with your choice of sourdough or multigrain

LITTLE BARD \$10.75

Two eggs any style, maple sausage links, one strip of bacon, hash browns, and your choice of sourdough or multigrain

LITTLE VEGGIE \$10.75

Two eggs any style, roasted mushroom, roasted tomato, hash browns, choice of sourdough or multigrain



SOMETHING DIFFERENT



EGGS SHAKSHUKA \$16

Two eggs baked in a house marinara with chorizo, topped with goat cheese, served with focaccia

Have it vegetarian for \$12.85

SALMON BAGEL \$16

Everything bagel, dill cream cheese, smoked salmon, cucumber, red onion, capers, with seasonal salad

AVOCADO TOAST \$14

Two poached eggs, smashed avocado, goat cheese, cherry tomatoes, watermelon radish, balsamic glaze

HIPPIE BREAKFAST BOWL \$12.85

Vanilla chia pudding, coconut quinoa granola, shredded coconut & seasonal fruit

CHORIZO BREAKFAST HASH \$16

Crispy hash browns with two poached eggs, chorizo, roasted red peppers, corn & arugula, topped with chipotle hollandaise



BETWEEN BREAD



Served with hash browns, upgrade to Fresh Fruit for \$4.25

THE BREAKFAST BAGEL \$16

NY style cheese and herb bagel stuffed with a two egg roasted red pepper and green onion scramble, topped with cheddar, bacon, tomato and arugula

THE BREAKFAST BUN \$15

Bacon, egg, cheese, caramelized onion, smashed avocado, arugula with chipotle aioli on a brioche bun

CROQUE MONSIEUR \$16

Artisan sourdough loaf, ham, Dijon mustard, béchamel, Swiss, baked to perfection, topped with a sunny side egg, served with hash browns

Make it a Madame, add an egg \$2.15



EGGS BENEDICT



Served with hash browns, upgrade to Fresh Fruit for \$4.25

THE CLASSIC \$14

Back bacon, two poached eggs, on an English muffin topped with hollandaise

THE VEGGIE \$15

Arugula, roasted red peppers, avocado smash, two poached eggs on an English muffin topped with hollandaise

THE MEXI \$16

Pork Carnitas, two poached eggs, chipotle hollandaise, pico de gallo, and pickled red onion



SOMETHING SWEET



STACK OF PANCAKES

Plain \$10.75 Blueberry \$12.85 served with pure maple syrup



MIMOSA TOWERS

COCKTAIL TOWERS

BEER TOWERS



MIMOSA TOWER \$52

Bottle of Pergolo Prosecco with your choice of orange, pink grapefruit or cranberry juice

\*minimum two people

ULTIMATE MIMOSA TOWER \$95

Two bottles of Pergolo Prosecco with your choice of orange, pink grapefruit or cranberry juice

\*minimum four people

VANILLA CRANBERRY MIMOSA TOWER \$64

Bottle of Pergolo Prosecco, vanilla vodka, cranberry juice

\*minimum two people

SPARKLING MULE MIMOSA \$64

Vodka, ginger beer, lime, Prosecco

\*minimum two people

THE SHAFT TOWER \$50

Smirnoff vodka, Kahlua, Baileys, cold brew

\*minimum two people

CAESAR TOWER \$48

Stoli vodka, clamato, Worcestershire, tabasco, all the fixings

\*minimum two people

SPARKLING ROSE SANGRIA TOWER \$118

Rosé, Prosecco, Chambord, Smirnoff vodka, strawberry puree

\*minimum four people

MARGARITA TOWER \$64

El Tequileno Reposado, Triple Sec, simple syrup, lime, apple juice

\*minimum two people

BEERMOSA TOWER \$39

The Bard Lager, with your choice of orange, pink grapefruit or cranberry juice

\*minimum two people

SPARKLING RADLER TOWER \$44

Bottle of Pergolo Prosecco, Russell Lemon Raz Radler

\*minimum two people

BEER TOWERS \$40

Local or domestic draught

\*minimum three people

Loving your tower?! Tag us on Instagram

@bardandbanker to win your next tower on us!



COCKTAILS



Early Bird Happy Hour 9:00 am to 11:00 am

\$7.50 before 11:00 am

THE BARD \$10

Smirnoff vodka, clamato, tobasco, Worcestershire

\$6.50 before 11:00am

SHAFT \$9

Smirnoff vodka, Baileys, Kahlua, cold brew

EL GRINGO \$10

Sombra mezcal, Triple Sec, clamato, tobasco, Worcestershire

MIMOSAS \$10

Sparkling Mule

Smirnoff vodka, ginger beer, lime, Prosecco

Vanilla Cran

Smirnoff vanilla, cranberry, Prosecco

Tequila sunrise

El Tequileno tequila, orange juice, grenadine, Prosecco

\$10.75 Before 11:00am

EMPRESS 75 \$14.5

Empress gin, Prosecco, sugar, lemon juice

ESPRESSO MARTINI \$13.75

Van Gogh Espresso, crème de cacao, Smirnoff vanilla, Baileys, cold brew

ROYAL PEACH TEA \$13.5

Crown Royal Peach, Ice Tea, Lemon





# ROBERT SERVICE

**“THE BARD OF THE NORTH”**  
(1874-1958)

*I would rather drink than eat,  
And though I superbly sup,  
Food, I feel, can never beat  
Delectation of the cup.  
Wine it is that crowns the feast;  
Fish and fowl and fancy meat  
Are of my delight the least:  
I would rather drink than eat.*

*Though no Puritan I be,  
And have doubts of Kingdom Come,  
With those fellows I agree  
Who deplore the Demon Rum.  
Gin and brandy I decline,  
And I shy at whisky neat;  
But give me rare vintage wine,  
Gad! I'd rather drink than eat.*

*Food surfeit is of the beast;  
Wine is from the gods a gift.  
All from prostitute to priest  
Can attest to its uplift.  
Green and garnet glows the vine;  
Grapes grow plump in happy heat;  
Gold and ruby winks the wine...  
Come! Let's rather drink than eat.*

~ **Wine Bibber**, Robert Service

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