

BRAZEN HEAD



DAILY FEATURES

BURGER MONDAY 17

Ontario Angus Ground Chuck | Lettuce | Tomato | Onion | Sour Pickle | Secret Sauce | Brioche Bun | Pub Fries

TACO TUESDAY 6

CHEF'S CREATION (PER TACO)

WINGSDAY WEDNESDAY 15

1LB. WINGS

FISH N' CHIP FRIDAY 18

Mill Street Organic Lager Beer | Batter | Tartar Sauce | Lemon | Parsley | Maldon Salt



BRUNCH

FROM 10:30 TO 3PM ON WEEKENDS

ALL OF OUR BREAKFASTS ARE PREPARED WITH ONTARIO FREE-RUN EGGS.

CLASSIC EGGS BENNY

Poached Eggs | Peameal Bacon | English Muffin | Hollandaise | Home Fries | House Salad

17

SMOKED SALMON EGGS BENNY

Poached Eggs | Smoked Salmon | Croissant | Hollandaise | Capers | Home Fries | House Salad

20

SHORT RIB BENNY

Poached Eggs | Hollandaise | Home Fries | House Salad

22

KOREAN BREAKFAST HASH

Poached Eggs | Potato | Kimchi | Sausage | Bacon | Scallions | Korean BBQ Sauce | Lemon Garlic Aioli | House Salad

19

MUSHROOM TOAST

Truffle Cream | Caramelized Leek | Sherry Gastrique | Sourdough | Grana Padano | House Salad | Breakfast Potato
Add Poached Eggs: +\$4

20

BRAZEN BREAKFAST SANDWICH

Toasted Brioche Bun | Crispy Bacon | Avocado | Lettuce | Tomato | Fried Egg | Home Fries | House Salad

19

FULL IRISH BREAKFAST

Bacon | Sausage | Toast | Two Eggs | Mushrooms | Grilled Tomato | Baked Beans | Home Fries

19

FRENCH TOAST

Brioche | Walnut Crumble | Maple Butter | Whipped Cream

16

ADD TO ANY BRUNCH:

Four Strips of Bacon +5 | English Banger Sausage +5 | Peameal Bacon +6 | Gravy +3 | Toast +2.5 | Extra Egg +2

COCKTAILS & BEVERAGES

BOTTOMLESS MIMOSAS*

32 (PER GUEST)

Sparkling Wine served with Grapefruit, Mango, or Orange Juice (3oz.)

DOUBLE UP ANY CAESAR +6 (10Z.)

STRAIGHT UP CAESAR

Smirnoff Vodka | Tabasco Sauce | Horseradish | Lime Juice | Clamato Juice | Stuffed Olives | Celery Salt Rim (1oz.)

13

DILL-ICIOUS CAESAR

Smirnoff Vodka | Tabasco Sauce | Pickle Brine | Lime Juice | Clamato Juice | Dill Pickle Spear | Dill Salt Rim (1oz.)

14

VEGAN CAESAR

Smirnoff Vodka | Tabasco Sauce | Lime Juice | Vegan Clamato Juice | Cucumber Wheel | Tomato Wedge | Dill Pickle Spear | Stuffed Olives | Extreme Green Bean | Carrot Slice | Celery Stalk | Celery Salt Rim (1oz.)

14

ESPRESSO MARTINI

Smirnoff Vodka | Kahlua | Freshly Brewed Espresso | Simple Syrup | Coffee Beans (3oz.)

15

IRISH COFFEE

Bushmills Irish Whiskey | Cane Sugar | Coffee | Cinnamon | Whipping Cream (2½oz.)

13

FRESH BREWED COFFEE

5

HERBAL & SPECIALTY TEAS

5

JUICES

Apple | Orange | Grapefruit | Cranberry | Pineapple | Tomato | Clamato | Iced Tea

6.25

(V) (VEG) (VGA)
VEGAN | VEGETARIAN | VEGAN AVAILABLE

(GF) (GFA)
GLUTEN FREE | GLUTEN FREE AVAILABLE

ITEMS AS INDICATED ARE PREPARED WITH GLUTEN-FREE INGREDIENTS HOWEVER WE CANNOT GUARANTEE DISHES ARE 100% FREE OF GLUTEN DUE TO TRACE AMOUNTS CROSSING OVER WITHIN OUR KITCHEN. PLEASE CONSIDER THIS WHEN ORDERING FROM OUR MENU OR LET US KNOW IF YOU HAVE A FOOD ALLERGY OR SENSITIVITY.

165 E. LIBERTY ST. | 416-535-8787
BRAZENHEAD.CA | BRAZENHEADTO

available during brunch service only. All alcohol service is conducted in compliance smart serve guidelines. We reserve the right to stop service as necessary and as required by provincial law.

SMALL PLATES

VEGETABLE GYOZAS - 6EA (V)

Sesame Ponzu Sauce | Scallion

13

BRAZEN POUTINE

House Gravy | Cheese Curds | Scallion

14

GUINNESS BBQ SLIDERS

Ontario Beef | Guinness Mayo | Caramelised Onion | Cheddar | Pickles

20

PULLED PORK POUTINE

House Gravy | Cheese Curds | Scallion

22

LOADED TOTS

Queso | Bacon | Scallion

16

PUB FRIES (GF/VEG)

Malt Vinegar Mayo

9

TRADITIONAL IRISH SPICE BAG

Crispy Chicken | Chips | Sauteéd Red & Green Peppers | Onions | Chillis | Savoury Spice Blend | Pub-Made Curry Sauce

18

SWEET POTATO FRIES (VGA/GF)

Chipotle Mayo

12

BUFFALO POPCORN

CAULIFLOWER BITES (V)

Ranch

16

TRUFFLE FRIES (VEG/GF)

Truffle Oil | Parmesan | Parsley | Truffle Mayo

13

BOWLS AND SALADS

ADD TO ANY SALAD: Salmon +14 | Roasted Chicken + 8 | Falafel +7

TUNA POKE BOWL

Seasoned Rice | Charred Pineapple | Cucumber | Jalapeno | Sesame | Radish

25

LIBERTY BOWL (GFA/VGA)

Couscous | Kale | Apple | Grape Tomato | Chickpeas | Cabbage | Goat Cheese | Almonds | Roasted Garlic Vinaigrette | Alfalfa Sprouts | Craisins | Pumpkin Seeds

18

PUB CAESAR (GFA)

Romaine | Bacon | Croutons | Parmesan | Caesar Dressing

16

ROASTED BEET SALAD (VEG/VGA/GF)

Arugula | Truffle Shallot Vinaigrette | Goat Cheese | Pickled Red Onion

17

HANDHELDS & FLATBREAD

ALL HANDHELDS COME WITH PUB FRIES

Sub House Salad +3 | Sub Caesar +3 | Sub Sweet Fries +3 | Sub Poutine +4 | Sub Vegan Burger +1

ADD TO ANY HANDHELDS:

Sautéed Mushrooms / Aged Cheddar / Bacon / Guacamole +2.5 each
House Gravy +3 | Sub Gluten-sensitive Bun +2

SMASH BURGER

Two 3oz Ontario Beef Patties | American Cheese | Lettuce | Tomato | Onion | Sour Pickle | Brazen Sauce | Brioche Bun

21

CHICKEN PESTO FLATBREAD

Arugula Pesto | Tomatoes | Three Cheese Blend | Chipotle Mayo

20

BRAZEN BURGER

Two 3oz Ontario Beef Patties | Aged Cheddar | Smoked Bacon | Lettuce | Tomato | Onion | Sour Pickle | Brazen Sauce | Brioche Bun

24

CHICKEN CLUB

Lettuce | Tomato | Cheddar | Bacon | Mustard Aioli | Soft Roll

23

BRAZEN'S REAL VEG SANDWICH (VEG/VGA)

House Made Aloo Tikki | Coriander Chutney | Red Onion | Alfalfa Sprouts | Soft Roll

19

MODERN PUB PLATES

FISH N' CHIPS

Mill Street Organic Lager Beer Batter | Tartar Sauce | Lemon | Parsley | Maldon Salt

22

LITTLE SWEETS

MOLTEN CHOCOLATE LAVA CAKE

Vanilla Ice Cream | Fresh Berries

13

CARROT CHEESECAKE

Caramel Sauce | Whipped Cream | Fresh Berries

13