

MOTHER'S DAY BRUNCH FEATURE MENU



HONEY SESAME CHICKEN LO MEIN 25

crispy chicken, carrots, bell pepper,
baby spinach, broccoli, honey drizzle,
sweet & spicy sauce, sesame seed



BLUEBERRY COMPOTE PANCAKE 20

fluffy pancake, blueberry compote,
whipped cream, toffee crackle, mint



PAN SEARED SALMON 22

herb mashed potato, seasonal
vegetables, parsley

BOTTOMLESS MIMOSAS 32 (PER GUEST)

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.

BRUNCH

CLASSIC EGGS BENNY 17

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

SMOKED SALMON EGGS BENNY 20

Poached Eggs | Hollandaise | Capers | Home Fries | House
Salad

SHORT RIB BENNY 22

Poached Eggs | Hollandaise | Home Fries | House Salad

KOREAN BREAKFAST HASH 19

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

MUSHROOM TOAST 20

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

BRAZEN BREAKFAST SANDWICH 19

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

FULL IRISH BREAKFAST 19

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

FRENCH TOAST 16

Brioche | Walnut Crumble | Maple Butter | Whipped Cream

ADD TO ANY BRUNCH:

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

LITTLE SWEETS

MOLTEN CHOCOLATE LAVA CAKE 13

Vanilla Ice Cream | Fresh Berries

CARROT CHEESECAKE 13

Caramel Sauce | Whipped Cream | Fresh Berries

(V) Vegan | (VEG) vegetarian | (VGA) VEGAN AVAILABLE | (GF) GLUTEN

FREE | (GFA) GLUTEN FREE AVAILABLE

Gluten-free items are made with gluten-free ingredients, but we can't
guarantee they're 100% free of gluten due to possible cross-contact.

Please inform us of any allergies or sensitivities.

LUNCH

SMALL PLATES

VEGETABLE GYOZAS - 6EA (V) 15

Sesame Ponzu Sauce | Scallions

GUINNESS BBQ SLIDERS 20

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

LOADED TOTS 16

Queso | Bacon | Scallio

TRADITIONAL IRISH SPICE BAG 19

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

BRAZEN POUTINE 14

House Gravy | Cheese Curds | Scallion

PULLED PORK POUTINE 22

House Gravy | Cheese Curds | Scallion

PUB FRIES (VGA/GF) 9

Malt Vinegar Mayo

SWEET POTATO FRIES (VGA/GF) 12

Chipotle Mayo

TRUFFLE FRIES (VEG/GF) 13

Truffle Oil | Parmesan | Parsley | Truffle Mayo

BUFFALO POPCORN CAULIFLOWER BITES (V) 16

Ranch

BOWLS AND SALADS

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

TUNA POKE BOWL 25

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

PUB CAESAR (GFA) 16

Romaine | Bacon | Croutons | Parmesan |
Caesar Dressing

LIBERTY BOWL (GFA/VGA) 18

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

ROASTED BEET SALAD (VEG/VGA/GF) 17

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