

## TRADITIONAL CLASSICS

### QUEENS BREAKFAST 19.

2 sunny side eggs, bacon, chorizo sausage, lemon ricotta pancakes, potatoes. Sub Coyowl organic beef sausage 3.

### MUSHROOM FRICASSEE SKILLET 19.

Poached eggs, crispy potatoes, watercress

### BERKSHIRE PORK CHOP 23.

bistro green salad, carrot ginger dressing

### BOLOGNESE POUTINE 17.

12 hours slow cooked pork ragu, reggiano, 2 poached eggs

### GLUTEN FREE TOASTED CARROT BUN 15.

Coconut butter, sea salt flakes, vanilla yogurt, fresh berries

### SOUP DU JOUR 10.

Toasted brioche

### ON A PEDESTAL 6.

Queens potatoes, tomato jam

## ADD A SOUP DU JOUR TO ANY MAIN \$5.

### OMELETTE

Croissant, bistro greens

### FRENCH OMELETTE 19.

Ham & gruyere AOP

### QUEENS OMELETTE 21.

Mushrooms & parmigiano reggiano, truffle salsa of Alba

### FRITTATA 18.

Fennel sausage, zucchini, mozzarella, sweet red pepper sauce

### TOAST

### SMOKED SALMON AVO TOAST 19.

2 poached eggs, pea shoots, holly, furikake

### BRIOCHE FRENCH TOAST 17.

Peanut butter, condensed milk, bruleed banana.

Add bacon 3.



### LES CROQUES

Bistro greens, Queens potatoes

### CR'Q MADAME 19.

Dijon, ham, gruyere, bacon, sunny side egg

### CR'Q FORESTIE 19.

Porcini mushrooms & gruyere, truffle bechemel

### CR'Q 'NDUJA' 19.

Calabrese pork spread, buffalo mozzarella, garlic aioli

### CROISSANT BENELECTS

2 poached eggs, Queens potatoes

### DOUBLE SMOKED BACON 19.

Tomato bruschetta, EVOO, 6 yr balsámico of Modena

### SPANISH CHORIZO 19.

Soffrito, garlic aioli

### SMOKED WILD SALMON 21.

Fried capers, red onions, horseradish creme fraiche



### WAFFLES & PANCAKES

### WAFFLE SANDWICH 18.

Sunny egg, bacon, aged cheddar, pea shoots

### BELGIAN WAFFLES 17.

Fresh berries, whipped creme, maple syrup

### HAPPINESS LEMON RICOTTA PANCAKES 17.

Lemon butter, fresh berries, Quebec maple



### SIDES

Insalata Mista 10.

Double smoked bacon 6. Chorizo sausage 6.

Organic Coyowl Ranch Beef Sausage 6.

Croissant 5. Half Avocado 3. Vita Egg 3.

Brioche w jam 4.5. Pancake 6. Waffle 8.

Fresh fruit 8. Gluten free carrot bun w coconut butter 7.



## Breakfast Cocktails

### Mimosa 9

Cremant, fresh orange juice

### Campari Mimosa 10

Campari bitter, blood orange, Louis cremant

### Raspberry Mimosa 11

Cremant, raspberry puree, fresh lemon, yuzu foam

### Aperol Spritz 10

Aperol, Cocchi spumante brut, fresh orange, fever tree tonic

### White Negroni 12

Bombay gin, mencino white vermouth, elderflower foam

### Lambretta 12

Gabriel boudier crème de cassis, crushed raspberries, lime, cocchi spumante

### Peach Royale 10

French peach liquor, jean louis cremant

### Italian Connection 10

Prosecco, fresh squeezed orange juice, mencino rosso vermouth

### Sangria 12

Traditional Menorcan recipe, red wine, marinated citrus, spices

### Earl Grey Spritzer 11

Naked Leaf earl grey lavender, Louis cremant, lemon

## Wine

(5oz/bottle) **White**

Lambrusco, Chiarli, Emilia Romagna 10/50

Sparkling Rose, Varichon & Clerc, Savoie 11/52

Sauvignon Blanc, La Potardiere, Loire 11/52

Chardonnay, Domaine Royet, Burgundy 17/78

(5oz/bottle) **Red**

Garnacha, Mas Donis, Monstant 11/52

Sangiovese, Preziosaterra, Tuscany 16/66

Tempranillo, Finca Nuevo, Rioja 13/60

## Beer

### Draft Pint

Citizen Brewery 'Highjacked IPA' Calgary 7

Grimbergen Double Ambree, France 9

### Bottles/Cans

Last Best 'Show Pony' Pale Ale, Calgary 8

Menabrea Lager, Italy 8

Steamworks IPA, Vancouver 8.5

Kronenbourg Lager, France 8.5

## Zero Proof

### Endless Drip Coffee 3.5

Fratello Coffee roasted in Calgary

### Espresso

Americano & Espresso 4.

Cappuccino & Latte 5.

Valrhona Dark Chocolate Mocha 7.

Vanilla Gelato 'Affogato' 9.

(gelato drowned in fresh pressed espresso)

### Loose Leaf Tea 5

(From The Naked Leaf in Kensington)

Green Coconut

Earl Grey Crema

Chamomile Lavender

Strawberry

### Fresh Juice 5

Orange, Apple, Pineapple

White Cranberry, Grapefruit

### Crackling Drinks 5

Grapefruit

Limonata

Blood Orange

Elderflower, lime