

## TRADITIONAL CLASSICS

### QUEENS BREAKFAST 19.

2 sunny side eggs, bacon, chorizo sausage, lemon ricotta pancakes, potatoes. Sub chicken sausage 2.

### WAFFLE SANDWICH 18.

Sunny egg, bacon, aged cheddar, pea shoots

### MUSHROOM FRICASSEE SKILLET 19.

Poached eggs, crispy potatoes, watercress

### SMOKED SALMON AVO TOAST 19.

2 poached eggs, pea shoots, holly, furikake

### DOP WAFFLE 19.

Prosciutto di parma, melón, reggiano, EVOO, 6yr balsamic

### HAM & GRUYERE OMELETTE 19.

Mixed green salad, brioche

### QUEENS OMELETTE 21.

Black truffle salsa of Alba, reggiano, salad & brioche

### BERKSHIRE PORK CHOP 23.

bistro green salad, carrot ginger dressing

### ON A PEDESTAL 6.

Queens potatoes, tomato jam. Add duck fat dijon 2.

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

## 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

## CROISSANT BENEDICTS

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

### OYSTER FRITO 22.

Bacon, poached eggs, coriander lime crema

## DOLCE

### HAPPINESS LEMON RICOTTA PANCAKES 17.

Cultered butter, fresh berries, Quebec maple

### BRIOCHE FRENCH TOAST 17.

Peanut butter, condensed milk, bruleed banana.  
Add bacon 3.

### BLACKBERRY BANANA & WAFFLES 17.

Valrhona white chocolate ganache, salted caramel

## AND...

### SOUP DU JOUR 10.

Toasted brioche

### BOLOGNESE POUTINE 17.

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

## SIDES

Insalata Mista 10.

Double smoked bacon 6.

Chorizo sausage 6.

Organic Coyowl Ranch Beef Sausage 6.

Croissant 5. Avocado 3. Vita Egg 3. Brioche w jam 3.

Pancake 6. Waffle 8.

Fresh fruit 8. Gluten free carrot bun w coconut butter 6.



## Breakfast Cocktails

### Mimosa 9

*Cremant, fresh orange juice*

### Campari Mimosa 10

*Campari bitter, blood orange, Louis cremant*

### 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/) **White**

**Lambrusco**, Chiarli, Emilia Romagna 10

**Cremant**, Jean Louis, France 10

**Pinot Grigio**, Dal Cero, Veneto 12

**Chardonnay**, Domaine Royet, Burgundy 17

(5oz/bottle) **Red**

**Garnacha**, Mas Donis, Monstant 11

**Sangiovese**, Preziosaterra, Tuscany 16

**Pinot Noir**, Bender, Phalz 15

**Dolcetto d'Alba**, Claudio, Piedmont 15

## 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

*Fratello Coffee roasted in Calgary*

### Espresso

*Americano & Espresso 4.*

*Cappuccino & Latte 5.*

*Valrhona Dark Chocolate Mocha 7.*

*Vanilla Gelato 'Affogato' 8.*

*(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*