

HIP HOP BRUNCH

AVAILABLE EVERY SATURDAY + SUNDAY FROM 11AM - 3PM

APPETIZERS

BEEF CARPACCIO **GF/CS*** 18^{3/4}

Lightly seared beef tender, sliced thin, with smoked mushroom aioli, charcoal infusion, arugula dressed in an onion vinaigrette, crispy shallots and shaved parmesan

SMOKED BRISKET POUTINE **GF*** TATER TOTS OR FRIES 22

Authentic "Squeaky" cheese curds, sliced brisket, house-made brown gravy, finished with green onions

Double Down! - Double meat, cheese and gravy +12^{1/2}

Substitute Smoked Chicken 0 Meatless 16^{1/2}

CAULIFLOWER WINGS **VEO/VO*** 18^{1/2}

Salt and pepper, chili lime dry rub, bbq, buffalo, rosemary maple chili, hot/honey, dill pickle

Vegan options available

Comes with your choice of blue cheese or ranch dip

HILLBILLY HAND GRENADES x4 **GF/CS*** 18^{1/2}

An explosion of flavour!

Half jalapenos stuffed with secret BBQ rub cream cheese, wrapped in bacon, smoked and basted with classic bbq sauce. Served with a raspberry lime coulis

BRUNCH

LIL CHICKY 22

Two pieces of fried chicken, two fried eggs, bacon, chicken country gravy and scallions on a fluffy Belgian waffle

LIGHTIN MY HASH **VEO*** 22

Smoked brisket, poached eggs, fried onions and peppers, jalapeno, corn salsa, and hollandaise on seasoned tater tots. Garnished with cilantro (substitute fried cauliflower to make it vegetarian)

SAWEETIE WAFFLE SUNDAE 18

Vanilla bean ice cream, strawberry compote, powdered sugar

FAUX PAS? I SAID FOIE GRAS! 19 Solo / 25^{1/2} with side

House ground brisket and chuck patty, cooked the way it should be, medium rare*!

Summer truffle mayo, sour cherry and onion jam, aged white cheddar, and cured foie gras butter. All on a new brioche bun from Kootaney Bakery. A luxurious and decadant burger experience!

SIDE SPECIAL

Truffle parm fries. Fresh grated parm, white truffle oil, parsley +9

Add truffle mayo dip on the side to any order +3

*Consuming raw meat may increase your risk of foodborne illness

*Burger can be cooked well done by request.

We respectfully decline other cook temps.

THE DIRTY BIRD 24

Buttermilk fried chicken, lettuce, tomato, red onion and spicy mayo, on Kootaney Bakery brioche + 1 side

NASHVILLE HOT CHICKEN SANDWICH 24

Buttermilk fried chicken dipped in Nashville-style hot sauce, smoked jalapeno honey aioli, slaw, red onions, and bread and butter pickles on Kootaney Bakery brioche + 1 side

Extra Hot +\$1

THE HOT MESS 24

Sliced to order beef brisket, Bourbon BBQ sauce, slaw, fried onions and pickle on toasted Kootaney Bakery brioche + 1 side

THE HERBIVORE **N/VO*** 23^{1/2}

Vegan "Wild Onion Nutburgers" patty, smoked beet, bourbon onion jam, goat cheese, mixed greens, vegan dijonaise, vegan onion bun + 1 side

FRIED CHICKEN Available all day

Double brined boneless chicken thighs, fried golden. Served with fries, slaw and served with your choice of Alabama white sauce or Nashville hot dipped

2 Piece 23 3 Piece 27 4 Piece 32

ADD ON | **HOUSE SMOKED BACON** | **CHEESE** | **GRAVY** | **\$3**

Sub Gluten free or vegan bun +\$2

OL DIRTY BENNIES

Two poached eggs and hollandaise served on pan-cooked cornbread with seasoned tater tots or garden salad (Sherry vinaigrette or Buttermilk ranch dressing).

Sub **Gluten free bun +\$2**

Choose from the following:

CLASSIC 21

House-smoked bacon, tomatoes, goat cheese, scallions

BRISKET 22

Smoked brisket, fried onions, classic BBQ sauce

FRIED CHICKEN 23

Two pieces of fried chicken tossed in buffalo blue cheese ranch, corn salsa, cilantro

WEST SIDE 24

House cured salmon lox, arugula, red onion, crispy smoked capers, fresh dill

KOREAN PORK 21

10 hour smoked pork butt, gochujang sauce, scallions, black sesame seeds

VEGGIE **VEO*** 21

Fried cauliflower, tomato, arugula, goat cheese, scallions

FEELING THIRSTY?

BRUNCH OLD FASHIONED 2oz 16

Bacon-washed Bearface Triple Oak Whisky, Bourbon maple syrup, whisky smoke bitters

LADY MARMALADE 2oz 16

Tanqueray Gin, Bols Triple Sec, lemon juice, marmalade syrup, egg white, burnt toast crumb

HIP HOP CAESAR 2oz 25

2oz Smirnoff Vodka, clamato juice, house smoked caesar mix. Garnished with celery, half a pickle, smoked cheese, olives, brisket and a hillbilly hand grenade

BIG PIMPIN' CAESAR 2oz 35

The same as the Hip Hop Caesar but with a piece of fried chicken and extra brisket!

COLD AS ICE MIMOSA 3oz 12

St Louis Brut, pineapple & mango sorbet, splash of OJ

MIMOSA 4oz 11

St Louis Brut and orange juice

MAC + CHEESE

BRISKET MAC 19

Smoked Beretta Farms brisket, classic BBQ drizzle, fried onion tangers, scallions

BUFFALO CHICKEN MAC 19

Smoked chicken tossed in buffalo sauce, drizzled with ranch dip, toasted crumb, scallions

SMOKED CAULIFLOWER MAC **VEO*** 19

Fried smoked cauliflower, southwest dip, fried onions, crispy shallots, arugula in pickled onion vinaigrette

KOREAN PORK MAC 19

Smoked Korean pulled pork, gochujang sauce, yuzu mayo drizzle, cucumber, black sesame seeds, scallions

CHICKEN AND WAFFLES

CLASSIC SWEET 2 Piece 23 3 Piece 26 4 Piece 30

Fried chicken, house made Belgian waffle, bourbon maple syrup and powdered sugar. Add cinnamon butter .50

HOT/HONEY 2 Piece 23 3 Piece 26 4 Piece 30

Fried chicken, house made Belgian waffle, hot honey, scallion

ADD ONS

Bourbon Maple syrup 2, Hot Honey 3, Extra Waffle 4

TENNESSEE HOT 2 Piece 24 3 Piece 28 4 Piece 32

Nashville fried chicken, house made Belgian waffle, slaw, jalapeno honey aioli, bread and butter pickles, scallions

KOREAN FRIED CHICKEN 2 Piece 24 3 Piece 28 4 Piece 32

Fried chicken tossed in gochujang sauce, house made Belgian waffle, yuzu mayo drizzle, cucumbers, scallions, black sesame seeds.

SIDES

EACH 6^{1/2}

MAC + CHEESE **VEO*** +\$2^{3/4} FRIES **VO*** CORNBREAD **VEO*** \$1^{3/4}

TATER TOTS **VO*** COLESLAW **GF/VEO*** DAILY SOUP

GARDEN GREENS **GF/VEO*** POUTINE +\$3^{1/4} CAESAR SALAD +\$2^{1/4}

CARLIC OR CAJUN FRIES **VO***+\$1^{3/4}

HEDON FRIES +\$1^{3/4}

Fries and tots are GF but made in the same fryer as gluten items

TOSSED IN SMOKED BRISKET FAT, SALT & PEPPER

HOUSE MADE DIPS \$2 CARLIC AIOLI, RANCH, BLEU CHEESE, SPICY MAYO, HOUSE HOT, JALAPENO HONEY AIOLI

SWEETS

BONE MARROW CREME BRULEE **GF** 12

Marrow infused creme brulee, triple berry jam, candied bacon bits

SEASONAL MOUSSE **GF** 12

Sweet Greek yoghurt mousse, whipped with lemon zest and vanilla. Topped with a seasonal fruit duo. Finished with a lightly smoked and butter-toasted graham crumb, and toasted salted pumpkin seeds

ESPRESSO MARTINI 17

Liquid dessert?! Smirnoff Vodka, Galliano espresso liqueur, Bailey's, Oso Negro cold brew coffee, Angostura bitters

SOUP/SALAD

DAILY SOUP - Please ask your server 6^{1/2} / 10

SMOKED CHICKEN OR DUCK SALAD **CS/VEO*** 23/31^{1/2}

Substitute for chickpeas (no Charge)

Pulled chicken or smoked & confit duck leg, mixed greens, cabbage, carrots, pickled onion, pepitas, dried cranberries, blue cheese. Buttermilk ranch or sherry vinaigrette dressing

CHICKEN BACON CAESAR SALAD 23

House caesar dressing, smoked chicken, crumbled bacon, parmesan, cornbread crumb

KIDS

LIL' BEAST BURGER With fries 15^{1/4}

MAC + BUTTER OR MAC + CHEESE With fries 14^{1/4}

CHICKEN NUGGETS With plum sauce dip and fries 15

WAFFLE ICE CREAM SUNDAE 6

Vanilla ice cream, strawberry sauce

ALLERGIES - Please alert your server to any allergies before ordering, as some allergens are not listed. We do our best to accommodate all allergies where possible.

N - Contains Nuts

CS - Celiac Safe

VO - Is or can be made vegan

DF - Dairy Free

GF - Gluten Free

VEO - Is or can be made veggie



We serve only the highest quality ingredients sourced locally and sustainably when possible.
All meats are hormone and antibiotic free



A 20% gratuity will be applied to parties of 15 people or more