


HOT DRINKS

americano espresso	3.5
cortado	3.75
cappuccino	4
latte	4.5
mocha chai latte london fog	4.75
tea	3
yorkshire gold orange pekoe, cream of earl grey, masala chai, jasmine, moringa mint, elderberry hibiscus, lemon ginger rooibos	
korean lemon ginger	3
hot chocolate	3.5
oat almond soy	0.50

COLD DRINKS

iced americano	3.75
iced latte	4.75
iced elderberry hibiscus tea	3
iced rhubarb lemonade	4
regular pop	2.5
coke, diet coke, sprite, ginger ale, club soda	
cool pop! sparkling water!	3.5
inca kola, tahitian treat, tiger malt frusco dry yuzu, frusco dry bergamot	
nuka's kombucha!	3.5
peach mint, rhubarb ginger	
ginger beer	3.5
coconut water	3.5
snapple peach iced tea	3.75
orangina (420ml)	4
ting - green or pink!	4
big sparkling water	6

Find us at @samjamescoffeebar @sovereigncafe
@primrosebagel @bar_volo @tommyswinebarto
@fieldtripcafe @ethicarosters @thelovelesscafe
@contra_cafe @thecommonespresso
@atlantiscoffee_co @runner.market

Donna's Does Pop-Ups! — @shrimpscorner 

BEER/CIDER/SELTZER

Anderson, Anderson Gold	5 / 6 for 20
Burdock, Vermont Blonde	6.5
Blood Brothers, Blood Light	6.5
Tooth & Nail, Vim & Vigor	6.5
True History, Just A Pils	6.5
Neustadt, 10W30 Brown Ale	6.5
Collective Arts, Nature of Things	6.5
West Avenue Cider, Heritage Dry	6.5
Godspeed, Seltzer w/ Green Tea	6.5

COCKTAILS TO GO!

Mezcal Paloma (8oz - 2oz x 4)	26
The Mule (8oz - 2oz x 4)	24
Negroni (12oz - 3oz x 4)	24
Dirty Martini (12oz - 3oz x 4)	24
The Toronto (12oz - 3oz x 4)	26

Breakfast is available from 8 AM to 4 PM.
Evening Fare is available from 4 PM to 8 PM.

Take-out orders can be placed over the phone at 416-536-1414 and through donnas.ca for scheduled pick-up. For large orders and inquiries, reach out at info@donnas.ca. Local delivery is available through Ambassador and delivery throughout the GTA is available on Tock. Take-out alcohol must be accompanied with food. We are not offering table service until further notice. Menu items and prices are subject to change.



827 Lansdowne Ave | 416 536 1414 | @donnas.to

8 AM - 4 PM

BREAKFAST

HEC - Ham, Egg, Cheese	6
ZEN - Zucchini, Egg, Hazelnut	6
Potato Tortilla with Sour Cream	9

11 AM - 8 PM

SANDWICHES

Shrimp Salad	13
Donna's Ham	14
Fried Mushroom*	13
Roast Beef	7/15

SALADS

Leafy Salad with Egg & Croutons	12
Potato Salad with Onion & Celery	12
Pea Salad with Jalapeño & Frisée	13

PANTRY

Chili Oil (2oz)	2
Piccalilli (2oz)	2
Ranchy Ranch (2oz / 12oz)	2/12
Spicy Pete's Hot Sauce (2oz / 12oz)	2/12
Leafy Salad Vinaigrette (2oz / 12oz)	2/12
Sauce Trio (3 x 12oz)	30
Frozen Bone Broth (1L)	20

SWEETS

Sesame, Date & Tahini Cookie	3
Toasted Almond Brioche	4
Rhubarb "Cup" Cake	9
Sticky Toffee Pudding	12

NOT SANDWICHES

Magic Chili with Peanuts	5
Sourdough and Butter	5
Sunchokes, Endive & Berbere	8
Ham Croquettes with Pea Dip	12
Chicken Liver Parfait with Toasts	12
Country Pâte with Toasts	15

EVENING FARE

Chicken Drummers with Hot Ranch	25
Ribby Ribs with Fennel Slaw	25

OTHER

Dawg Treats - Pork	4
Quietly Coffee (340 g / 2.5 lbs)	17+
Classic T-Shirt (S - XL)	25
Happy Hour by Marlowe Granados	25

Get a HEC or ZEN with an Americano or Tea for \$8 before 11 AM!

* available vegan
** ask about GF bread!

WINE! WINE! WINE!

SPARKLING

Comtesse de Pey, Crémant de Bordeaux NV	35
Paltrinieri, Solco '20	40
Paltrinieri, Radice '19	45
Rosehall Run, Ceremony Blanc de Blancs Brut	45
Tête Rouge, Tete en L'air Crémant de Loire Brut	50

WHITE

Latido, Garnacha Blanca '19	25
Barco Del Corneta, Cucú '19	35
Vinyes Del Terrer, Blanc Del Terrer '18	35
Brezo, Godello Blanco '19	40
Luigi Baudana, Dragon Bianco '18	40
A. Lambert, Saint-Cyr-en-Bourg Saumur '18	45
L'Archetipo, Fiano '18	45
Albamar, PAI '19	50
Cinque Campi, Bora Lunga '19	50
Michael Wenzel, "Aus Dem Quartz" Furmint '19	55
Stefan Vetter, Sylvaner '19	55
Domaine de la Pinte, Arbois Chardonnay '17	60
Hajszan Neumann, Muskateller '17	60
Patrick Piuze, Chablis Terroir Découverte '18	75

ORANGE

Fongoli Azienda, Biancofongoli '19	45
Viña González Bastias, Naranjo '19	45
Attis, Sitta Laranxa '18	50
Escoda Sanahuja, Els Bassotets '19	50
Les Pirouettes, Eros '19	50
Possente, Acini di Grillo '19	50
UIVO, Anfora '19	50
Lammidia, Bianco Carbo '18	60
Andi Weigand, SKIN '18	80
Slatnik, Radikon '17	90

ROSÉ

Nicolas Grosbois, Cuisine de Ma Mère '19	25
St. John, Beausoleil Rose '19	30
Pardevalles, Prieto Picudo '19	35
Umatham, Rosa '19	45
François Crochet, Sancerre Rosé '19	50

RED

Venta La Vega, Adaras Aldea '16	30
Domaine Victor Sornin, Beaujolais-Villages '19	35
Chateau Cru Godard, Côtes de Bordeaux '18	40
Sierra de Toloño, Rioja Tinto '18	40
Beatrice & Pascal Lambert, Les Terrasses '18	45
Domaine Benoît Roseau, Syrah de Rosette '17	45
Domaine Henri Milan, Reynard Rebels NV	45
Éric Texier, Chat Fou '19	45
Therianthropy, The Negotiant Cab Franc '18	45
Théophile Milan, Reynard Rebels NV	45
Preisinger, Blau Kalkenstein '19	50
Philippe Brand, "Le Bleu" Pinot Noir '19 (1L)	60
Enderle & Moll, Liaison '18	80
Domaine Bonnardot, Pommard '17	90