

5 PM – 9 PM

EVENING FARE

STARTERS

PEI Oysters w/ Hot Sauce & Lime	3/per
Magic Chili w/ Peanuts	5
Sourdough & Butter	5
Miss Vickies Chips w/ Sprats & Pepperoncini	6
Littlejohn Melon w/ chilli salt	6
Sunchokes, Endive & Berbere	8

MIDDIES

Baby Artichokes w/ Aioli	12
Ham Croquettes w/ Maple Mustard	12
Lamb Liver on Toast	15
Tomato Tart w/ Comté	15
Leafy Salad w/ Egg & Croutons	13
Potato Salad w/ Onion & Celery	13
Pea Salad w/ Jalapeño & Frisée	13

MAINS

Chili Shrimp w/ Garlic, Lemon & Butter	25
Summer Soup w/Duck, Romanos & Zucchini	25
Griddled Spanish Mackerel w/Tomatoes & Perilla	25
Ribby Ribs w/ Fennel Slaw	25

DESSERTS

Blueberry Semifreddo w/ Peaches & Verbena	12
Corn Puppies w/ Dulce De Leche Cream	12



BEER/CIDER/SELTZER/ OTHER BEVERAGES

Anderson, Anderson Gold	5 / 6 for 20
Anderson x London, Sunfest Cerveza	5
Anderson, Juicy IPA	6
Burdock, Vermont Blonde	6.5
Blood Brothers, Blood Light	6.5
Mascot, Enchanté w/ raspberry n' sage	9
Tooth & Nail, Vim & Vigor	6.5
Tooth & Nail, Discretion	
Collective Arts, Nature of Things	6.5
East Street Cider, Harvest Botanical	7.5
East Street Cider, Watermelon Mint	7.5
Godspeed, Seltzer w/ Green Tea	6.5
Collective Arts, Pink Gin & Soda	6.5
Amabuki Shuzo Co Ltd. Josen Cup, Sake	14

WINES BTG!

• sparkling •	
Ai Galli, Prosecco Brut	11/55
100% Glera – Presents straw in colour but don't be fooled! Clean on the nose with fresh apples & peach blossom. Well balanced with a lasting perlage!	
• white •	
Latido, Garnacha Blanca '19	11/50
Garnacha Blanca – Pineapple, stone fruit & citrus, with a green, vegetal finish. Dry, chalky minerality. So tasty	
Luigi Baudana, Dragon Bianco '18	13/65
Field Blend of Chardonnay, Nascetta, Sauvignon Blanc & Riesling – From Serralunga d'Alba in Piemonte. Textured & vibrant with bright acid & a nice herbaceous quality.	
• orange •	
Podericellario, É Orange (L bottle)	12/75
Italian-indigenous blend of grapes – Zippy acid, but not super funky. Slight pineapple, apricot & tangerine. Clean & dry. Y-U-M	
Vino Lauria, Radice '20	15/65
100% Cararratto – From an organically farmed, 30 year old vineyard! Spices, pepper, orange peel & ripe apples on the nose. Bone dry.	
• rosé •	
Caves De Donnas, Larmes Du Paradis '19	12/55
Mostly Nebbiolo – Dry, crunchy & slightly mineral driven with red berries, rosemary & some salinity on the finish. We love!	
Baud, L'Audacieuse Côtes du Jura '20	13/65
50% Poulsard 50% Pinot Noir – Vibrant with a sweet macerated strawberry nose. Dry but not too dry, & suuuper smooth!	
• red •	
Punset, NEH! '18	11/55
Blend of Barbera, Nebbiolo & Dolcetto – Juicy & organic plush fruits, with a medium body, elegant tannins & clean finish. An all-around red for all!	
Fattoria Di Sammontana, Alberese '20	12/55
Field blend of Sangiovese & Trebbiano – Simple, bright, & goes with just about anything. Such a delight!	

• sparkling •

Ai Galli, Prosecco Brut	55
Paltrinieri, Solco '20	65
Rosehall Run, Ceremony Blanc de Blancs Brut	70
Integrale, Vino Rosé Frizzante NV (Pet-Nat)	70
Meinklang, 'Prosa' Sparkling Rosé '20 (Pet-Nat)	75
Domaine Baud, Crémant du Jura Brut Sauvage NV	75

• white •

Agustí Torelló Mata, XIC Xarel·lo '19	45
Latido, Garnacha Blanca '19	50
Vincent Caillé, Je T'aime Mais J'ai Soif NV	55
Brezo, Godello Blanco '19	65
Luigi Baudana, Dragon Bianco '18	65
Szent Gyorgy Hegy, Gilvesy '19	65
Niepoort Vinhos, Clos de Crape Branco '19	70
A. Lambert, Saint-Cyr-en-Bourg Saumur '18	70
Famille Pégaz, Les Demoiselles	70
Granbazán, Albariño Etiqueta Verde '20	70
Albamar, PAI '19	75
Michael Wenzel, "Aus Dem Quartz" Furmint '19	80
Domaine aux Moines, Le Berceau des Fées '18	105

• orange •

Casa Balaguer, Tragolargo '20	60
Weingut Loimer, Gluegglich NV	60
Vino Lauria, Radice '20	65
Paradise Grapevine, Golden Hour '20	65
Possente, Abir '19	70
Possente, Acini di Grillo '19	70
Livvera, Malvasia '20	70
Viña González Bastias, Naranjo '20	75
Podericellario, É Orange (1L)	75
Les Pirouettes, Eros '19	75
Celler Frisach, Les Alifares '19	80
Two Shepherds, Trousseau Gris '18	95
Cantina Giardino, Vino Bianco '20	120

• rosé •

Paradise Grapevine, Pep Talk (250ml, 12%)	12
Caves De Donnas, Larmes Du Paradis '19	55
Pardevalles, Rosado '18	60
Paradise Grapevine, Afterglow Rosé '20	65
Baud, L'Audacieuse Côtes du Jura '20	65
St. John, Beausoleil Rosé '20 (750ml/1.5L)	65/130
I.G. Acores, Rosé Vulcanico '20	65
Domaine De La Garrelière, Le Rosé de la Cabane '20	65
Umatham, Rosa '19	70
G.D. Vajra, Rosabella '20	75
Frank Cornelissen, Susucaru Rosato '20	80
A Sunday in August, Pinot Gris '20	100

• red •

Punset, NEH! '18	55
Fattoria Di Sammontana, Alberese Toscana '20	55
Mont Rubi, BLACK '15	60
Canopus, Malbec de Sed '20	60
Paradise Grapevine, Vin de Soif '20	60
Sierra de Toloño, Rioja Tinto '18	65
Chateau Cru Godard, Côtes de Bordeaux '18	65
Domaine Benoît Roseau, Syrah de Rosette '17	70
Beatrice & Pascal Lambert, Les Terrasses '18	70
Théophile Milan, Reynard Rebels NV	70
Therianthropy, The Negotiant Cab Franc '18	70
Éric Texier, Chat Fou '19	70
Fattoria di Sammontana, Primo Fuoco Rosso '18	75
Preisinger, Blau Kalkenstein '19	75
A Sunday in August, Cabernet Merlot '20	100
Enderle & Moll, Liaison '18	105
Domaine Bonnardot, Pommard '17	115

AND PLEASE CHECK INSIDE FOR EVEN MORE

8 AM – Sold Out

BREAKFAST

HEC – Ham, Egg, Cheese	7
ZEN – Zucchini, Egg, Hazelnut	7
Potato Tortilla w/ Sour Cream	9
Morning Bites • only 'til 11am!!	12
Kimchi Fried Rice • only 'til 11am!!	13
BLT	13
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Mimosa - Orange Juice + Prosecco Brut	11

make it a combo!

Get a HEC or ZEN with an Americano or Tea for \$9.00 before 11 AM

11 AM – 9 PM

SWEETS

Sesame, Date & Tahini Cookie	3
Toasted Almond Brioche	4
Blueberry Semifreddo w/ peaches & verbena	12

PANTRY

Chili Oil (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

OTHER

Dawg Treats – Pork Skins	4
Minor Figures, Oat Milk (L)	6
Quietly Coffee (340g)	17+
Allie & Lennie, Shady Lane, Peru, Kenya, Columbia, Decaf	
Donna's Classic T-Shirt (S – XL)	25
Happy Hour by Marlowe Granados	25

11 AM – 5 PM

SANDWICHES

Shrimp Salad	13
Fried Mushroom	13
Donna's Ham	14
Roast Beef	8 / 16

SALADS

Leafy Salad w/ Egg & Croutons	13
Potato Salad w/ Onion & Celery	13
Pea Salad w/ Jalapeño & Frisée	13

NOT SANDWICHES

Magic Chili w/ Peanuts	5
Sourdough & Butter	5

ask about our gluten-free options!

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HOT DRINKS

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

COLD DRINKS

iced americano	4
iced latte	4.75
iced tea - elderberry hibiscus	3.5
iced lemonade - rotating flavours	4
regular pops	2.5
coke, diet coke, sprite, ginger ale, club soda	
fun pops!	3.5
d&eb, tahitian treat, vimto, tiger malt, burdock's frusco dry sparkling water – keylime & yuzu / pink lemon & keylime	
ginger beer • coconut water	3.5
snapple peach iced tea	3.75
orangina (420ml)	4
ting – green or pink!	4.25
big sparkling water - rotating brands	6
mimosa - Orange Juice + Prosecco Brut	11

Please keep your mask on while indoors, unless seated at your table! This includes the use of the downstairs washroom.

Thank you!