

BREAKFAST

(8AM UNTIL SOLD OUT)

HEC - Ham, Egg, Cheese	7
ZEN - Zucchini, Egg, Hazelnut	7
Potato Tortilla w/ Sour Cream	9
Morning Bites • until 11am	12
Kimchi Fried Rice • until 11am	13
Fresh Goat Cheese & Honeycomb	15
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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

OTHER STUFF

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	25
Happy Hour by Marlowe Granados	25

LUNCH

(11AM-5PM)

SANDWICHES

Shrimp Salad	13
Fried Mushroom	13
Roast Beef	8/16
Devilled Mushrooms on Toast	15

SALADS

Leafy Salad w/ Egg & Croutons	13
Baby Gem w/ Russett Apples & Spicy Sopressata	13
Quinoa w/ Brussels, Kale & Cherry Bomb	13

NOT SANDWICHES

Magic Chili w/ Peanuts	5
Sourdough & Butter	5
Fresh Goat Cheese & Honeycomb	15
Squash, Lentils & Savory	15
Ham w/ Leek Vinaigrette & Baguette	15

SWEETS

Peanut Butter & Miso Cookie	3
Toasted Almond Brioche	4

DINNER

(5PM-9PM)

Oysters w/ Hot Sauce & Lime	3/per
Magic Chili w/ Peanuts	5
Sourdough & Butter	5
Miss Vickies Chips w/ Sprats & Pepperoncini	6
Marinated Carrots & Kohlrabi w/ Yoghurt & Smoked Chili	8
Sunchokes, Endive & Berbere	10
Ham Croquettes w/ Maple Mustard	12
Fresh Goat Cheese & Honeycomb	15
Lamb Liver on Toast	15
Mushroom Tart w/ Gruyere & Parsley	15
Quinoa w/ Brussels, Kale & Cherry Bomb	13
Leafy Salad w/ Egg & Croutons	13
Baby Gem w/ Russett Apples & Spicy Sopressata	13
Cabbage Gratin w/ Anchovy & Gouda	12
Squash, Lentils & Savory	15
Chili Shrimp w/ Garlic, Lemon & Butter	25
Duck Meatball Soup w/ Romanos & Zucchini	25
Sea Bream w/ Cauliflower & Caper	25
Ribby Ribs w/ Fennel Slaw	25

DESSERTS

Apple and Almond Tart w/ custard	12
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* ask about our gluten-free options *



Now booking our Party Table ==> info@donnas.ca

NON-ALC

HOT DRINKS

americano/espresso	3.5
cortado/flat white	3.75
cappuccino	4
latte	4.5
hot chocolate	3.5
mocha/tea 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&b, vimto, tiger malt, tahitian treat, burdock's frusco dry sparkling water (yuzu)	
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

CANS

BEER (355ML)

Anderson Gold 4.2%	5
Anderson Gold 6-pack 4.2%	20
Anderson, Juicy IPA 6.2%	6
Burdock x Donna's, Barbara 4.0%	7
Burdock, Vermont Blonde 4.5%	6.5
Blood Brothers, Blood Light 4.5%	6.5
Mascot, Enchanté (500ml) 4.5%	9
Tooth & Nail, Vim & Vigor 5.2%	6.5
Tooth & Nail, Discretion 3.5%	6.5
Tooth & Nail, Fortitude 5.4%	6.5

CIDER

Collective Arts, Nature of Things 6%	6.5
East Street, Harvest Botanical 6%	7.5

SELTZER

Godspeed, Seltzer w/ Green Tea 2%	6.5
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OTHER

Collective Arts, Pink Gin & Soda 5%	6.5
Amabuki Shuzo, Cup Sake 15.5%	14

COCKTAILS

Mimosa	11
Negroni	13

Maybe others? Just ask.

WINE BY THE GLASS (5oz)

SPARKLING

Lighthall Vineyards, Progression `20 13
11.5% abv, Milford, Ontario. 100% Vidal, 2nd fermentation using Charmat Method. Fresh, buoyant acidity, white grapefruit and green apples.

WHITE

Possente, Grillo `19. 13
100% Grillo from Sicily. Fruity, tropical, floral and crisp.

L'archetipo, Litrotto Bianco `19 14
A blend of local grape varieties from Puglia: Fiano, Falanghina, Verdeca, Marchiona. Yeasty and aromatic with notes of honey, citrus, peach, chamomile.

ORANGE

Podericellario, É Orange (nv) 12
Indigenous blend of grapes from Piedmont: Moscato Bianco, Incrocio Manzoni, Nascetta. Unfiltered (practically opaque), juicy with zippy. Pineapple, apricot, tangerine.

Cantina Giardino, Vino Bianco `20 16
Greco, Fiano and Coda di Volpe. Complexity from amphora and barrel aging balances out the otherwise straightforward and refreshing fruits.

ROSÉ

Caves d. Donnas, Larmes du Paradis `19 12
Mostly Nebbiolo - Dry, crunchy & slightly mineral driven with red berries, rosemary and some salinity on the finish.

Dom.de la Garrelière, Rosé de la Cabane,'20 14
Cabernet Franc - This saignée method rosé is fruity but dry, brimming with red berries and red liquorice.

RED

Paradise Grapevine, Vin de Soif `20 13
92% Gamay and 8% Zweigelt - Super light-bodied and served fridge cold - with the tiniest hint of tannin.

Dom. Baron de L'Écluse, Beaujolais Red '19 13
100% Gamay from 5th generation winemaker Jean François Pegaz. Medium bodied, light tannins, berry notes with a slight pepper finish.

Possente, Nero d'Avola '19 13
100% Nero d'Avola from Sicily, organically grown. Rich, intense, warm and well-balanced.

Mont Rubí, Black `15 13
100% Garnacha. Big, bold and fruit forward, but also savoury and spicy.