

## 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
Mimosa - Orange Juice + Prosecco Brut	11

## 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 (S - XL)	25
Happy Hour by Marlowe Granados	25

## LUNCH

(11AM-5PM)

### SANDWICHES

Shrimp Salad	13
Fried Mushroom	13
Donna's Ham	14
Roast Beef	8/16
Devilled Mushrooms on Toast	15

### SALADS

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

### NOT SANDWICHES

Magic Chili w/ Peanuts	5
Sourdough & Butter	5
Fresh Goat Cheese & Honeycomb	15
Squash and Lentils	15

### SWEETS

Peanut Butter & Miso Cookie	3
Toasted Almond Brioche	4
Blueberry Semifreddo w/ peaches & verbena	12

## 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
Sunchokes, Endive & Berbere	8
Baby Artichokes w/ Aioli	12
Ham Croquettes w/ Maple Mustard	12
Fresh Goat Cheese & Honeycomb	15
Lamb Liver on Toast	15
Chicken Liver Parfait w/ toast & jam	15
Tomato Tart w/ Comté	15
Quinoa w/ Brussels and Cherry Bomb	13
Leafy Salad w/ Egg & Croutons	13
Baby Gem w/Russett Apples and Spicy Sopressata	13
Cabbage Gratin w/ Anchovy & Gouda	12
Squash and Lentils	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

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



\* ask about our gluten-free options \*

Now booking our Party Table ==> [info@donnas.ca](mailto: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 <b>4.2%</b>	5
Anderson Gold 6-pack <b>4.2%</b>	20
Anderson, Juicy IPA <b>6.2%</b>	6
<b>Burdock x Donna's, Barbara 4.0%</b>	7
Burdock, Vermont Blonde <b>4.5%</b>	6.5
Blood Brothers, Blood Light <b>4.5%</b>	6.5
Mascot, Enchanté (500ml) <b>4.5%</b>	9
Tooth & Nail, Vim & Vigor <b>5.2%</b>	6.5
Tooth & Nail, Discretion <b>3.5%</b>	6.5
Tooth & Nail, Fortitude <b>5.4%</b>	6.5

### CIDER

Collective Arts, Nature of Things <b>6%</b>	6.5
East Street, Harvest Botanical <b>6%</b>	7.5

### SELTZER

Godspeed, Seltzer w/ Green Tea <b>2%</b>	6.5
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### OTHER

Collective Arts, Pink Gin & Soda <b>5%</b>	6.5
Amabuki Shuzo, Cup Sake <b>15.5%</b>	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 Garrelrière, 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.