

BREAKFAST

(8AM UNTIL SOLD OUT)

HEC - Ham, Egg, Cheese	8
ZEN - Zucchini, Egg, Hazelnut	8
Potato Tortilla w/ Sour Cream & Chilli Oil	9
Steak n' Egg Sammy • until 11am	10
Morning Bites • until 11am	12
Pork & Kimchi Fried Rice • until 11am	13
Mimosa - Orange Juice + Bubbly	12

make it a combo!

Get a HEC or ZEN with an Americano or Tea for \$10.00 before 11 AM

OTHER STUFF

Dog Treats - Pork Skins	4
Minor Figures, Oat Milk (L)	6
Quietly Coffee (340g)	17+
Allie & Lennie, Shady Lane, Ethiopia, Peru, 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 & Pickled Chilli	13

NOT SANDWICHES

Magic Chili w/ Peanuts	6
Sourdough & Butter	6
Squash, Lentils & Savory	15
Ham w/ Leek Vinaigrette & Baguette	15
Beef Short Rib Soup w/ Tendon, Radish & Shishito	16

SWEETS

Peanut Butter & Miso Cookie	3
Toasted Almond Brioche w/ Minced Pie	4.5

DINNER

(5PM-9PM)

Oysters w/ Hot Sauce & Lime	3/per
Magic Chili w/ Peanuts	6
Sourdough & Butter	6
Miss Vickies Chips w/ Sprats & Pepperoncini	6
Marinated Carrots & Kohlrabi w/ Yoghurt & Smoked Chili	10
Sunchokes, Endive & Berbere	10
Ham Croquettes w/ Maple Mustard	12
Lamb Liver on Toast	15
Mushroom Tart w/ Gruyere & Parsley	17
Quinoa w/ Brussels, Kale & Pickled Chilli	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
Sea Bream w/ Cauliflower & Caper	25
Beef Shoulder Steak w/ Rutabaga & Celery Root	30

DESSERTS

Apple & Almond Tart w/ Custard	12
Chocolate Mousse w/ Hazelnut & Orange	12



* 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
orange pekoe, cream of earl grey, masala chai, moringa mint, lemon ginger rooibos, jasmine, sencha, Assam breakfast	
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, vinto, tiger malt, strawberry crush, 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%	6
Anderson, Juicy IPA 6.2%	7
Burdock x Donna's, Barbara 4.0%	7
Burdock, Vermont Blonde 4.5%	6.5
Blood Brothers, Blood Light 4.5%	6.5
Matron, Handsome Zoiglbiere 4.3%	7.5
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

Blackbird Shot	8
Mimosa	12
Negroni	13
Bourbon Old Fashioned	14
Perfect Rye Manhattan	14
Dirty Gin Martini	14

WINE BY THE GLASS

SPARKLING

Domino de Punctum, Finca Fabian, NV 13
Certified organic blend of Sauv. Blanc, Chardonnay and Viura Clean, fresh, creamy, tropical, a little spice the nose.

WHITE

Possente, Grillo '19 14
100% Authentic Grillo from Sicily. Full, soft and flavourful with hints of ripe green apple and crunchy, earthy stone fruits. Creamy on the finish.

Maeli, Bianco Infinito '18 16
100% organic Moscato Giallo from Veneto. Unfined and unfiltered, fermented with native yeasts. Very aromatic with magnolia, orange blossom and meadow herbs.

ORANGE

Fitapreta, a Laranja Mecânica '20 16
Co-ferment of field blend from Alentejo, Azores, Portugal. Whole bunch pressing, with 10-15% macerating on skins for a week. Medium bodied, grippy with notes of bergamot and quince.

Morasinsi, Macerato '19 17
100% Manzoni Bianco, a native vine of the Treviso area. This golden wine goes through a spontaneous fermentation with indigenous yeasts. Refreshing with notes of apricots & the tropics & a smooth finish.

ROSÉ

Caves d. Donnas, Larmes du Paradis '19 13
Mostly Nebbiolo - Dry, crunchy & slightly mineral driven with red berries, rosemary and some salinity on the finish.

RED

Punset, NEH! '18 14
Barbera, Nebbiolo & Dolcetto from Piedmont. Plush red, juicy fruit. Medium body with elegant tannins & a clean, dry finish, An all-around red for all moods.

Dom. L'Agrimante, M'Arricriu '20 14
Grenache, Consult, Cinsault and Cunoise from Côtes du Rhône. Lush, rustic, animated and peppery. Medium-bodied, red berries on the nose.

Dom. Des Homs, L'Amandier '19 16
100% Cinsault from Minervois, France. Floral, stewed plum and cherry aromas on the nose. Blueberry, pepper and a bit of spice on the palate. Almost like a Beaujolais in mouthfeel.