

Brunch

OPEN FACE BACON & EGG MELT 22
brioche, smoked pepper romesco, cheddar cheese

**SPINACH, GOAT CHEESE
 & CARAMELIZED ONION CRÊPE 23** **VG**
tomato & greens

**BUTTERMILK FRIED CHICKEN
 & FRENCH TOAST 29**
jack daniel's maple syrup

SMOKED SALMON PLATTER 26
*cucumber, dill cream cheese, shaved red onion,
 capers, toasted flatbread*

**MEDITERRANEAN
 BREAKFAST PLATTER 21** **VG**
*devilled egg, hummus, feta, cucumber,
 tomato & toasted flatbread*

**AVOCADO & TOMATO
 FOLDED FLAT BREAD 22** **VG**
*soft-boiled egg, dressed tomato,
 fresh sprouts, fior di latte, fries*

ROASTED SALMON COBB SALAD 27 **GF**
*thornloe blue cheese, avocado, tomato,
 hen's egg, crispy bacon*

Not so brunchy

CRISPY CHICKEN SANDWICH 24
buffalo hot sauce, pickles, iceberg, red onion, fries

ANGUS BEEF BURGER 22
lettuce, pickles, red onion, tomato, cabana mayo, fries

PIMENTA & CILANTRO CHICKEN BREAST 30 **DF**
white bean & celery salad, fried potato

BARBACOA CAULIFLOWER 25 **V** **GF**
*hummus, tabini dressing,
 pickled vegetables, fresh herbs*

MARINATED GRILLED SHRIMP 30 **GF** **DF**
zucchini, radish & lemon salad, salsa verde

Starters

GAUCHO EMPANADAS 19
*classic beef & green olive
 with spicy chimichurri*

**ONTARIO BURRATA
 CAPRESE SALAD 24** **VG** **GF**
*vine ripened tomato, fresh mozzarella,
 basil & balsamic*

OLD SCHOOL SHRIMP COCKTAIL 19 **GF** **DF**
poached shrimp, cocktail sauce, lemon

CRAB SALAD 21 **GF** **DF**
watermelon & charred pineapple

TUNA CRUDO 21 **DF**
*marinated tomato, cucumber,
 garlic crisps & olive oil*

ROMAINE HEART CAESAR SALAD 14
toasted focaccia, parmesan, roasted garlic

CHICORY & CITRUS SALAD 16
grapefruit & orange, radicchio, belgian endive

To share

FRENCH FRIES 8 **VG**

SWEET POTATO FRIES 11 **VG**
spicy mayo

CABANA FRIES 13 **VG**
pecorino, paprika & lemon

LOADED CABANA NACHOS 24 **VG**
*three cheese, jalapeño, black bean salsa,
 guacamole, sour cream*

JUMBO CHICKEN WINGS 21
lime & chili or WTF suicide

HUMMUS, OLIVES & FLATBREADS 19 **VG**
*hummus, marinated tomato,
 feta & olives, toasted flatbread*



Brunch Cocktails

MARTINI PROSECCO MIMOSA 12

prosecco, orange juice

GREY GOOSE CAESAR 15

grey goose, clamato, worcestershire sauce, scotch bonnet chili, lemon juice

LE GRAND FIZZ 14.50

grey goose, st-germain, lime juice, soda

GREY GOOSE LE PUNCH 160

grey goose, tangerine pineapple juice, strawberry lemonade, cucumber syrup, sprite, cherry bitters

COFFEE 3

ESPRESSO 3.50

CAPPUCCINO 4.50

LATTE 4.75

TEA 3

