

## Hot Beverages

### **Pluck Tea 4.75**

Orange Pekoe, Jasmine Green Tea, Lavender Earl Grey  
Chai Spice, Georgian Bay Berry (CF), After Dinner Mint (CF),  
Apple Crumble (CF), Canadian Maple (CF)

## Coffee

### **Drip Coffee 4.50**

freshly brewed (bottomless)

### **Espresso 4.50**

### **Americano 5**

double espresso over hot water

### **Cappuccino 5.75**

double espresso with foamed milk

### **Latte 5.75**

double espresso with steamed milk

### **Flavoured Latte 6.25**

choice of vanilla, pistachio, caramel or chai

### **Baileys Coffee 14.75**

double espresso with steamed milk, 1 oz. Baileys liquor

### *SPECIALS*

*Tuesdays: Buck-A-Shuck | \$10 OFF Bottles of Cava*

*Wednesdays: 50% OFF All Bottles of Wine*

*Thursdays: 50% OFF All Martinis*

*For groups of 6 or more, a 20% gratuity + applicable taxes will  
be added to the final bill*

*To ensure a smooth dining experience for all guests, we kindly  
request that bill splitting is limited to a maximum of four ways.*

*Unfortunately, we are unable to split individual items onto  
separate bills. We appreciate your understanding and  
cooperation in adhering to our billing policy.*

# ēst

@estrestaurant

# BRUNCH

### **Caesar Salad 15**

baby kale, prosciutto, parmesan, focaccia croutons (CP) (GFO)  
*crispy chicken +7*

### **French Toast 17**

brioche, peach maple whiskey flambé, candied pecans (VG)

### **Truffle Grilled Cheese 19**

challah, brie, mozzarella, prosciutto, mushrooms, truffle honey,  
caesar salad (GFO) (CP)

### **Ēst Breakfast 19**

two sunny side-up eggs, choice of peameal bacon, maple bacon,  
turkey bacon, sausage or sautéed mushrooms, home fries, toast  
(GFO) *sub plant based egg or egg whites +3*

### **Eggs Benedict 21**

English muffin, poached eggs, brown butter hollandaise, home  
fries, choice of peameal bacon, smoked salmon or sautéed  
mushrooms

### **Steak Tartare 3oz. 23 | 6oz. 44**

AAA beef tenderloin, egg yolk, tarragon, pommes gaufrettes (GF)

### **Chicken & Waffles 23**

belgian waffles, buttermilk fried boneless chicken thighs,  
prosciutto, whiskey maple crème anglaise (CP)

### **Short Rib Poutine 25**

fresh-cut fries, cheese curds, Hennessy peppercorn sauce, 12-hour  
braised beef, black garlic aioli

### **Lasagna 25**

spinach sheets, bolognese ragu, béchamel, spicy rose sauce (CP)

**Truffle Burrata 27**

figs, shaved truffles, balsamic, honey, focaccia (VG) (GFO)

**Roasted Arctic Char 35**

jerusalem artichoke purée, buttermilk sauce, basil (GF)

*Oceanwise Certified*

Sides

**Parmesan Truffle Fries & Black Garlic Aioli 13**

**Home Fries (GFO) 5**

**Two Eggs Any Style 5**

**Sausage/Peameal/Turkey/ Maple Bacon 6**

**Grade A Osprey Bluffs Ontario Maple Syrup 2**

**Whiskey Maple Crème Anglaise 2**

*Contains Pork (CP), Vegan (V), Vegetarian (VG), Gluten-Free (GF), Gluten-Free Option (GFO), Caffeine-Free (CF)*

*All of our menu items are made with the finest ingredients, personally selected by our Chefs based on seasonality and inspiration.*

Cold Pressed Juices 9

**B Well**

beet, carrot, apple, lemon, ginger

**C Well**

carrot, orange, lemon, turmeric

**Well Greens**

spinach, kale, apple, celery, lemon, ginger

**Well OJ**

100% orange juice

Drinks

**Juices 4**

orange, apple, cranberry, pineapple, grapefruit, mango, peach, lemonade

**Coconut Water 7**

100% organic coconut water

**Shirley Temple 6**

orange juice, Sprite, grenadine

Cocktails/Beer/Cider

**Mimosa 13**

choice of juice: peach, mango, orange, pineapple, cranberry, grapefruit

**Est Group Mimosa**

750ml bottle sparkling, choice of juice: peach, mango, orange, pineapple, cranberry, grapefruit

**Ontario Sparkling 60**

**Sorelle Bronca Modi Prosecco 76**

**Veuve Clicquot Brut, Champagne 184**

**Veuve Clicquot Brut Rose, Champagne 210**

**Sunrise Mimosa 13.50**

prosecco, mango juice, grenadine

**Caesar 14**

Absolut vodka, Clamato, Tabasco, worcestershire

**Queen Street Sangria**

House white wine, McGuinness Peach Schnapps, mango

15

**Midsummer Melon**

Absolut Vodka, McGuinness Melon, lime, club soda, pear bitters  
*Tito's +1 | Grey Goose +6 | Belvedere Vodka +7*

14

**Lychee Martini**

Absolut Vodka, Soho liqueur, lychee  
*Tito's +1 | Grey Goose +6 | Belvedere Vodka +7*

18

**Espresso Martini**

Absolut Vodka, Kahlúa, espresso  
*Tito's +1 | Grey Goose +6 | Skrewball Peanut Butter Whiskey +6 | Belvedere Vodka +7*

18

**Lemon Drop**

Absolut Vodka, McGuinness Triple Sec, lemon  
*Tito's +1 | Grey Goose +6 | Belvedere Vodka +7*

17

**Raspberry Riverside Mule**

Olmecca Altos Reposado Tequila, ginger beer, raspberry, lime, mint  
*Olmecca Altos Anejo +2 | Casamigos Blanco +5 | Casamigos Reposado +7 | Casamigos Mezcal +9 | Clase Azul Reposado +30*

16

**Zero - Proof**

**Berry Blast**

ginger beer, raspberry, lime, mint

10

**Garden Fizz**

Seedlip Garden, club soda, mint, orange bitters

12

**Light Wave**

barbet low sugar sparkling water, cucumber, pineapple, lavender

8

**Heineken 0.0**

non alcoholic beer (330ml)

8

**Beer & Cider**

**Bottles & Cans**

Stella Artois (330ml) 5% 9  
Eastbound Backpacker Blonde Ale (355ml) 5.2% 8  
Eastbound Smash IPA (355ml) 4.4% 8

**Draft**

Heineken (16oz.) 4.7% 11  
Birra Moretti (16oz.) 4.6% 10

**Cider**

Strongbow 'Original Dry' Cider (440ml) 5.3% 9  
No Boats On Sunday Original (473ml) 5% 8