

## 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**

challah, 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**

poached eggs, brown butter hollandaise, home fries, choice of  
peameal bacon, smoked salmon or sautéed mushrooms on a  
croissant

### **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**

heirloom tomatoes, shaved truffles, balsamic, 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 White Sangria 15**

House white, McGuinness Peach Schnapps, lemonade

**Malfy Gin Spritz 17**

Rosa Malfy Gin, Cava, aranciata rossa San Pellegrino, lemonade

**Espresso Martini 18**

Absolut Vodka, Kahlúa, espresso

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

**Lychee Martini 18**

Absolut Vodka, Soho liqueur, lychee

*Tito's +1 | Grey Goose +6 | Belvedere Vodka +7*

**Raspberry Riverside Mule 16**

Altos Reposado Tequila, ginger beer, raspberry, lime & mint

*Non-Alcoholic -4 | Olmeca Altos Anejo +2*

*Tres Generaciones Plata +5 Codigo 1530 +5*

*Blanco Tequila +5*

*Casamigos Blanco +5 | Patrón Silver +6*

*Casamigos Reposado +7*

*Casamigos Mezcal +9*

*Clase Azul Reposado +30*

**Beer****Bottles & Cans**

Stella Artois (330ml) 9

Eastbound Backpacker Blonde Ale (355ml) 8

Eastbound Smash IPA (355ml) 8

Heineken 0.0 – non alcohol (330ml) 8

**Draft**

Heineken (16oz.) 11

Birra Moretti (16oz.) 10

**Cider**

Strongbow 'Original Dry' Cider (440ml) 9

No Boats On Sunday Original (473ml) 8