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



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 Saturday & Sundays Brunch: \$5 Mimosa Refills

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.



@estrestaurant

BRUNCH

Featured Soup MP

prepared in house daily

Caesar Salad 15

baby gem, classic dressing, prosciutto, parmesan, focaccia croutons (Contains Pork) (GFO) *crispy chicken* +7

French Toast 17

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

Truffle Grilled Cheese 19

challah, brie, mozzarella, prosciutto, mushrooms, parmesan, truffle honey, choice of caesar salad or featured soup (GFO) (Contains Pork)

Est 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

Turkey Sandy 20

smoked turkey, brie, green apple, baby gem, red pepper jelly aioli, fries (GFO)

maple bacon +3

Fried Chicken Sandy 21

brioche bun, jalapeño havarti cheese, black garlic aioli, microgreens, fries

maple bacon +3

Eggs Benny 21

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

Chicken & Waffles 23

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

Short Rib Poutine 25

fresh-cut fries, cheese curds, Hennessy peppercorn sauce, 12-hour braised beef, black garlic aioli *maple bacon* +3

Truffle Burrata 27

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

Sides

Parmesan Truffle Fries & Black Garlic Aioli 13 Croissant 4 Home Fries (GFO) 5

Two Eggs Any Style 5

Sausage/Peameal/Turkey/ Maple Bacon 6 Smoked Salmon 7

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

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.

Brunch Refreshments

Juices 4

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

Shirley Temple 6

orange juice, Sprite, grenadine

Mimosa 13

choice of juice: peach, mango, orange, pineapple, cranberry, grapefruit, pomegranate *refills* +5

Sunrise Mimosa 13.50

prosecco, mango juice, grenadine *refills* +5

Caesar 14

Absolut vodka, Clamato, Tabasco, worcestershire

Queen Street White Sangria 15

House white, McGuinness Peach Schnapps, lemonade, basil

Malfy Gin Spritz 17

Rosa Malfy Ĝin, Cava, aranciata rossa San Pellegrino & lemonade

Espresso Martini 18

Absolut Vodka, Kahlúa, espresso

Tito's + 1

Grev Goose +6

Skrewball Peanut Butter Whiskey +6

Belvedere Vodka +7

Raspberry Riverside Mule 14

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

Non-Alcoholic -4

Olmeca Altos Anejo +2

Mezcal Amores +4

Tres Generaciones Plata +5

Codigo 1530 Blanco Tequila +5

Casamigos Blanco +5

Patrón Silver +6

Casamigos Reposado +7

Clase Azul Reposado +30