

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

*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.*

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@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)

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

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

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 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

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

*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.*