

## Across the Board Lunch Menu

### WEEKLY LUNCH SPECIAL FOR ONLY \$10

ask your server for details

#### Soups and Salads

*Add roast chicken or ground tofu to your salad for 4.50. Add garlic toast for 1.50*

<b>Soup of the day</b>	<b>7</b>
Soup made with love, served with a toasted Tall Grass ciabatta	
<b>Vietnamese Salad Rolls</b> 🌿	<b>7</b>
2 rice paper wraps filled with rice vermicelli, pickled vegetables, cucumber, cilantro, apple, walnut vinaigrette, sunflower and sesame seeds	
<b>Caesar Salad</b> 🌿	<b>12</b>
Romaine, Manitoba bacon, house Caesar dressing, topped with croutons and Parmesan	
<b>Summer Salad</b> 🌿	<b>12</b>
Kale, Romaine, sunflower lime vinaigrette, beets, garnished with blue cheese, fresh herbs, and dried apricots	
<b>King of Tokyo Noodle Bowl</b> 🌿	<b>14</b>
Rice vermicelli, braised Manitoba pork, miso broth, sautéed vegetables and sesame seeds, topped with Sriracha hot sauce and a fresh herb salad	

#### Burgers and Sandwiches

*Comes with your choice of side soup, or baked potato wedges  
substitute side Caesar or Summer Salad, add 2*

<b>Board Game Club</b>	<b>14</b>
Roasted chicken, bacon, tomato, sautéed onions, iceberg lettuce, grated Bothwell cheddar, and honey dill mayo	
<b>Banh Mi</b>	<b>13</b>
Braised Manitoba pork, Sriracha mayo, pickled vegetables, cucumbers, cilantro and sesame seeds	
<b>Chicken Caesar Wrap</b>	<b>13</b>
Romaine, House Caesar dressing, bacon, chicken, Parmesan and croutons	
<b>Tuscan Bean Wrap</b>	<b>13</b>
White bean salad with artichokes, sundried tomatoes, red onions, feta cheese and Romaine lettuce, with a Tuscan dressing	
<b>The Classic Burger</b>	<b>14</b>
A hearty 6 oz house-made burger patty, mustard mayo, sautéed mushrooms, dill pickles, tomato, iceberg lettuce, and cheddar cheese. <i>Add bacon 2 Add over hard egg 1</i>	
<b>Portabella Burger</b>	<b>14</b>
Portabella mushroom cap, garlic butter, Dijon mayo, kale, pickled onions, cucumbers, and cheddar	

#### Pizzas and Quesadillas

<b>Quesadilla</b>	<b>11</b>
Buffalo chicken or spicy tofu, mozzarella, salsa fresca, served with house-made hot sauce and sour cream	
<b>The Social Pizza</b>	<b>14</b>
Pizza sauce, mozzarella, Manitoba ham sausage, saurkraut and red onion, garnished with honey mustard	

## Tea and Coffee

<b>Coffee</b>	<b>3</b>
Locally roasted organic fair trade coffee from Black Pearl	
<b>Iced Coffee</b>	<b>3.5</b>
Japanese style cold brewed	

### Espresso Drinks

*with whole, soy or almond milk*

<b>Espresso</b> single 2 / double	<b>3</b>
<b>Americano</b> (double shot)	<b>3</b>
<b>Cappuccino</b> (double shot)	<b>3.5</b>
<b>Café Latté</b> (double shot)	<b>3.5</b>
<b>Café Mocha</b> (double shot)	<b>4</b>
<b>Coffee Flavour Shots</b>	<b>0.5</b>
ask your server for flavour options	

### Tea

from *The Amsterdam Tea Room*

<b>Assam Black</b> - fair trade black tea
<b>Earl Grey:</b> Sri Lankan black tea, cornflower petals, bergamot
<b>Masala Chai:</b> black tea, ginger, coriander, cardamom, cinnamon, cloves, pepper, rose petals, jasmine
<b>Pacific North West</b> (c/f) organic spearmint and peppermint blend
<b>Serenity:</b> chamomile, rooibos, lemon balm, linden flowers, anise, cinnamon, oat straw, passion flower, orange peel
<b>Respect Your Elders</b> (c/f) hibiscus, elderberries, currants, raisins, rosehips
<b>Chunmee Special Grade 1:</b> luxury green tea from jiangxi province, china

<b>London Fog</b>	<b>3.75</b>
<b>Chai Latte</b>	<b>3.75</b>
<b>Hot Chocolate</b>	<b>3.75</b>

## Cold Drinks

### Fountain Drinks *No Free Refills*

Coca-Cola, Diet Coke, Sprite, Canada Dry, Nestea Iced Tea	
10 oz Glass	<b>1.75</b>
60 oz Pitcher	<b>9</b>

### Smoothies

<b>Monopoly Smoothie</b>	<b>6</b>
strawberries, banana, almond milk, orange juice	
<b>Purple Haze Smoothie</b>	<b>6</b>
blueberries, banana, almond milk, cranberry juice and a pinch of cinnamon	
<b>Juice</b>	<b>3</b>
orange, cranberry cocktail	
<b>Lemonade</b>	<b>4</b>
made daily from fresh squeezed lemons	
<b>Milk</b>	<b>Small 2    Large 3</b>
whole, chocolate	

## Desserts

<b>Affogato</b>	<b>7</b>
Espresso poured over Vanilla Ice Cream with a miniature chocolate chip cookie	
<b>Ice Cream Sundae</b>	<b>6</b>
2 scoops of ice cream topped with whipped cream, chocolate, sprinkles	
Desserts made for us by Lilac Bakery and Sweet Cheeks Bakery	
<b>Slice of Cake</b>	<b>7.5</b>
<b>Flourless Cake</b>	<b>8</b>
<b>Cheese Cake</b>	<b>7.5</b>
<b>Cookie</b>	<b>2.5</b>
<b>Square</b>	<b>4.5</b>
<b>Cupcake</b>	<b>4</b>
<b>Pie</b>	<b>6</b>
<i>make it à la mode 2.5</i>	

## Beer

<b>Fort Garry Draught</b>	
<b>Pint 5.75 / Pitcher 20</b>	
<i>Pale, Rouge, Dark, ATB Lager, Seasonal</i>	
<b>Half Pints Bottles</b>	<b>5.80</b>
<i>St. James Pale Ale, Bulldog Amber Ale, Little Scrapper IPA</i>	
<b>Farmery (473 mL can)</b>	<b>6.80</b>
<i>Premium Lager, Blonde Pale Ale</i>	
<b>Little Brown Jug Howler</b>	<b>14</b>
<i>1919 Belgian Pale Ale (750 mL)</i>	

## White Wine

<b>OGGI Pinot Grigio (Italy)</b>	
Available by the Glass	
6.5 (5 oz) / 9.75 (8oz) / 28 bottle	
<b>Paul Mas d'A Chardonnay (France)</b>	
35 Bottle	
<b>New Harbor Sauvignon Blanc</b>	
(New Zealand) 40 Bottle	

## Red Wine

<b>Candidato Estrella Tempranillo (Spain)</b>	
Available by the Glass	
6.5 (5oz) / 9.75 (8oz) / 36 bottle (1L)	
<b>Ventisquero Carménère Reserva (Chile)</b>	750 ml bottle
	<b>29</b>
<b>Dos Fincas Cabernet Sauvignon Malbec (Argentina)</b>	750 ml bottle
	<b>35</b>

## Rosé Wine

<b>Joseph Mellot Pinot Noir Rosé (France)</b>	750 ml bottle
	<b>37</b>

## Sangria (Spain)

<b>Red</b> 8oz glass	<b>7.5</b> / pitcher	<b>36</b>
<b>White</b> 750 ml bottle		<b>24</b>