

## 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>	7
Soup made with love, served with a toasted Tall Grass ciabatta	
<b>Vietnamese Salad Rolls</b> 🌿	7
2 rice paper wraps filled with rice vermicelli, pickled vegetables, cucumber, cilantro, apple, walnut vinaigrette, sunflower and sesame seeds	
<b>Caesar Salad</b> 🌿	12
Romaine, Manitoba bacon, house Caesar dressing, topped with croutons and Parmesan	
<b>Summer Salad</b> 🌿	12
Kale, Romaine, sunflower lime vinaigrette, beets, garnished with blue cheese, fresh herbs, and dried apricots	
<b>King of Tokyo Noodle Bowl</b> 🌿	14
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>	14
Roasted chicken, bacon, tomato, sautéed onions, iceberg lettuce, grated Bothwell cheddar, and honey dill mayo	
<b>Banh Mi</b>	13
Braised Manitoba pork, Sriracha mayo, pickled vegetables, cucumbers, cilantro and sesame seeds	
<b>Chicken Caesar Wrap</b>	13
Romaine, House Caesar dressing, bacon, chicken, Parmesan and croutons	
<b>Tuscan Bean Wrap</b>	13
White bean salad with artichokes, sundried tomatoes, red onions, feta cheese and Romaine lettuce, with a Tuscan dressing	
<b>The Classic Burger</b>	14
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>	14
Portabella mushroom cap, garlic butter, Dijon mayo, kale, pickled onions, cucumbers, and cheddar	

#### Pizzas and Quesadillas

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

## Tea and Coffee

**Coffee** 3  
Locally roasted organic fair trade coffee from Black Pearl

### Espresso Drinks

*with whole, soy or almond milk*

**Espresso** single 2 / double 3

**Americano** (double shot) 3

**Cappuccino** (double shot) 3.5

**Café Latté** (double shot) 3.5

**Café Mocha** (double shot) 4

**Coffee Flavour Shots** 0.5

ask your server for flavour options

**Tea** 3

from *The Amsterdam Tea Room*

**Assam Black** - fair trade black tea

**Earl Grey:** Sri Lankan black tea, cornflower petals, bergamot

**Masala Chai:** black tea, ginger, coriander, cardamom, cinnamon, cloves, pepper, rose petals, jasmine

**Pacific North West** (c/f) organic spearmint and peppermint blend

**Serenity:** chamomile, rooibos, lemon balm, linden flowers, anise, cinnamon, oat straw, passion flower, orange peel

**Respect Your Elders** (c/f) hibiscus, elderberries, currants, raisins, rosehips

**Chunmee Special Grade 1:** luxury green tea from jiangxi province, china

**London Fog** 3.75

**Chai Latte** 3.75

**Hot Chocolate** 3.75

## Cold Drinks

**Fountain Drinks** *No Free Refills*

Coca-Cola, Diet Coke, Sprite, Canada Dry, Nestea Iced Tea

10 oz Glass 1.75

60 oz Pitcher 9

### Smoothies

**Monopoly Smoothie** 6  
strawberries, banana, almond milk, orange juice

**Purple Haze Smoothie** 6  
blueberries, banana, almond milk, cranberry juice and a pinch of cinnamon

**Juice** 3

orange, cranberry cocktail

**Lemonade** 2

**Milk** Small 2 Large 3  
whole, chocolate

## Desserts

**Affogato** 7  
Espresso poured over Vanilla Ice Cream

**Ice Cream Sundae** 6  
2 scoops of French Vanilla ice cream topped with whipped cream, chocolate, sprinkles, and a cherry

Desserts made for us by Lilac Bakery and Sweet Cheeks Bakery

**Slice of Cake** 7.5

**Cheese Cake** 7.5

**Cookie** 2.5

**Square** 4.5

**Pie** 6

*make it à la mode* 2.5

## Beer

**Fort Garry Draught**  
**Pint** 5.75 / **Pitcher** 20

*Pale, Rouge, Dark, ATB Lager, Seasonal*

**Half Pints Bottles** 5.80

*St. James Pale Ale, Bulldog Amber Ale, Little Scrapper IPA*

**Farmery (473 mL can)** 6.80

*Premium Lager, Blonde Pale Ale*

**Little Brown Jug Howler** 14

*1919 Belgian Pale Ale (750 mL)*

## White Wine

**OGGI Pinot Grigio** (Italy)

Available by the Glass

6.5 (5 oz) / 9.75 (8oz) / 28 bottle

**Paul Mas d'A Chardonnay** (France)

35 Bottle

**New Harbor Sauvignon Blanc**

(New Zealand) 40 Bottle

## Red Wine

**Candidato Estrella Tempranillo** (Spain)

Available by the Glass

6.5 (5oz) / 9.75 (8oz) / 36 bottle (1L)

**Ventisquero Carménère Reserva** (Chile) 750 ml bottle 29

**Dos Fincas Cabernet Sauvignon Malbec** (Argentina)

750 ml bottle 35

## Rosé Wine

**Joseph Mellot Pinot Noir Rosé** (France) 750 ml bottle 37

## Sangria (Spain)

**Red** 8oz glass 7.5 / pitcher 36

**White** 750 ml bottle 24