## BRUNCH ENTRÉES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHEF’S BREAKFAST</strong>&lt;br&gt;free range eggs, cumberland sausage, potato hash, tomato jam, baked beans</td>
<td>16</td>
</tr>
<tr>
<td><strong>AVOCADO TOAST</strong>&lt;br&gt;avocado, 7-minute eggs, prosciutto, roasted tomatoes, sourdough, wild mushrooms</td>
<td>15</td>
</tr>
<tr>
<td><strong>SHORT RIB HASH</strong>&lt;br&gt;braised beef short ribs, sunny side up eggs, tomatoes, gnochhi, green beans, pesto hollandaise</td>
<td>18</td>
</tr>
<tr>
<td><strong>CARAMEL STUFFED FRENCH TOAST</strong>&lt;br&gt;caramelized banana, mascarpone cream, mandarin orange syrup</td>
<td>14</td>
</tr>
<tr>
<td><strong>BELGIAN WAFFLE</strong>&lt;br&gt;charred pineapple, white chocolate mousse, white peach honey</td>
<td>14</td>
</tr>
<tr>
<td><strong>SMOKED SALMON BAGEL</strong>&lt;br&gt;dill cream cheese, capers, red onion, cucumber, arugula</td>
<td>17</td>
</tr>
<tr>
<td><strong>EGG WHITE FRITTATA</strong>&lt;br&gt;spinach, goats’ cheese, sundried tomato pesto</td>
<td>15</td>
</tr>
<tr>
<td><strong>SALADS</strong>&lt;br&gt;honey-thyme vinaigrette, pistachios</td>
<td>19</td>
</tr>
</tbody>
</table>

## PASTA

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TRUFFLED SPAGHETTI &amp; SIGNATURE MEATBALLS</strong>&lt;br&gt;tomato fondue, tète de moine, shaved truffles</td>
<td>26</td>
</tr>
<tr>
<td><strong>RAW SHRIMP &amp; SCALLOP TAGLIATELLE</strong>&lt;br&gt;lobster bisque, peas, tomatoes, tarragon, chives</td>
<td>28</td>
</tr>
</tbody>
</table>

## SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEET &amp; BURRATA SALAD</strong>&lt;br&gt;seven spice crusted ahi tuna, butter lettuce, orange radish, sesame seeds, carrot &amp; ginger dressing</td>
<td>17</td>
</tr>
<tr>
<td><strong>AHÍ TUNA SALAD</strong>&lt;br&gt;seven spice crusted ahi tuna, butter lettuce, orange radish, sesame seeds, carrot &amp; ginger dressing</td>
<td>19</td>
</tr>
</tbody>
</table>

## APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SMOKED SABLE FISH CHOWDER</strong>&lt;br&gt;served tableside</td>
<td>12</td>
</tr>
<tr>
<td><strong>PROSCIUTTO &amp; BURRATA</strong>&lt;br&gt;arugula, casalino toast, pesto, gem tomatoes, marcona almonds</td>
<td>18</td>
</tr>
</tbody>
</table>

## BENNY’S $12

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ORIGINAL</strong>&lt;br&gt;Canadian back bacon, poached eggs, hollandaise, potato hash</td>
<td>16</td>
</tr>
<tr>
<td><strong>FLORENTINE</strong>&lt;br&gt;Spaghetti squash, sundried tomatoes, poached eggs, hollandaise, potato hash</td>
<td>16</td>
</tr>
</tbody>
</table>

## SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>One Egg ANY STYLE</strong></td>
<td>3</td>
</tr>
<tr>
<td><strong>Mushrooms</strong></td>
<td>3</td>
</tr>
<tr>
<td><strong>Avocado</strong></td>
<td>3</td>
</tr>
<tr>
<td><strong>Hash Browns</strong></td>
<td>4</td>
</tr>
<tr>
<td><strong>Fresh Fruit</strong></td>
<td>4</td>
</tr>
<tr>
<td><strong>Smoked Bacon</strong></td>
<td>6</td>
</tr>
<tr>
<td><strong>House Made Sausage</strong></td>
<td>6</td>
</tr>
</tbody>
</table>

## BRUNCH ENTRÉES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>EGGS EN COCOTTE</strong>&lt;br&gt;poached eggs, spinach, roasted cherry tomatoes, grilled serrano ham, toast</td>
<td>16</td>
</tr>
<tr>
<td><strong>HUEVOS RANCHEROS</strong>&lt;br&gt;fried eggs, crispy tortilla, avocado, refried beans, pico de gallo, crema</td>
<td>16</td>
</tr>
<tr>
<td><strong>STEAK &amp; EGGS</strong>&lt;br&gt;6oz canadian prime beef strip loin, poached eggs, potato hash, chimichurri sauce</td>
<td>28</td>
</tr>
<tr>
<td><strong>BREAKFAST BURGER</strong>&lt;br&gt;7oz burger patty, fried egg, green leaf lettuce, tomato pickle, mayo, mustard, aged cheddar, brioche bun</td>
<td>19</td>
</tr>
<tr>
<td><strong>HEALTHY BREAKFAST</strong>&lt;br&gt;berries, yogurt &amp; granola parfait, fruit salad, exotic fruit smoothies, scrambled egg whites, jalapeño pepper, manchego cheese</td>
<td>22</td>
</tr>
<tr>
<td><strong>GREEN ASPARAGUS &amp; BRIE CHEESE OMELET</strong>&lt;br&gt;wild mushrooms, seasonal salad, potato hash</td>
<td>16</td>
</tr>
</tbody>
</table>

## APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GLOWBAL’S FAMOUS BRIOCH-CROISSANT BREAD</strong>&lt;br&gt;sundried tomatoes and olive tapenade</td>
<td>7</td>
</tr>
<tr>
<td><strong>RIGATONI POMODORO</strong>&lt;br&gt;basil, extra virgin olive oil, pecorino</td>
<td>18</td>
</tr>
</tbody>
</table>

Before placing your order: please inform your server if you are celiac or prefer gluten friendly options and we will accommodate your requests to the best of our abilities. Also, please inform your server if a person in your party has any other food allergies. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish & shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
FEATURING COCKTAILS FROM EACH OF OUR RESTAURANTS

G 15
grey goose vodka, st-germain liqueur, lemon juice
simple syrup, topped with pomegranate juice, mint

Coast 12
gekkeikan sake, mint, yuzu, orange juice, simple syrup
soda, mint

Black+Blue 14
woodford bourbon, amaro avena, giffard menthe
bittered sling kensington bitters, cherry

The Roof 13
cazadores reposado tequila, aperol, lime juice
jalapeño agave syrup, dehydrated lime

Italian Kitchen 13
basswood east gin, pink grapefruit, honey syrup
lemon juice, grapefruit bitters, pinch of salt, grapefruit

Trattoria 11
luxardo limoncello, prosecco, amarena cherry syrup
mint

LIBATIONS $16

São Pablo Sour
leblon cachaça, peach liqueur, lemon juice
passion fruit syrup, egg white

Sunset Boulevard
star of bombay, st-germain, lemon juice, grapefruit juice
egg white, mint, juniper & orange bitters, mint
lemon wheel

Melon Ball
absolut lime vodka, lychee liqueur, lime juice
watermelon, syrup, cotton candy

Berry Soda
brockmans gin, lime juice, simple syrup, soda
blackberries, rosemary

Glowbal G&T
bombay east, bitter-mans house-made tonic, soda
grapefruit bitters

Spiced Vanilla Mule
stoli vanilla vodka, canton ginger liqueur, lime juice
ginger syrup, chillies, cilantro, ginger beer

Sloe Gin-ger Fizzle
haymans sloe gin, lemon juice, ginger syrup, prosecco

SPECIALTY COFFEES

Glowbal Pick Me Up 14
cahlúa, chilled espresso, baileys cream foam
coffee bean

Brandy Crusta 13
st remy brandy, cointreau, lemon juice
marsachino liqueur, angostura bitters, lemon peel

Black Forest Cake 13
stoli vanilla vodka, frangelico, stoli raspberry vodka
créme de cacao, khalua, raspberries, lemon

Next Espresso 18
remy martin vsop, patron xo café, espresso

RE–INVENTED CLASSICS $15

Fashionably Old
woodford bourbon, grand marnier, vanilla infused brown
sugar syrup, fee brothers old fashion bitters, orange peel

Smokey Last Word
sombra mezcal, maraschino liqueur, chartreuse
lime juice, orange wheel

Sloegroni
haymans sloe gin, campari, martini sweet vermouth

Brandy 75
remy vsop, lemon juice, simple syrup, prosecco
lemon peel

Glowbal Mimosa
st-germain, prosecco, soda, grapefruit juice
grapefruit wheel, rosemary

Strawberry Basil Mojito
bacardi white rum, lime juice, simple syrup, soda,
strawberries, basil

Airplane
rittenhouse rye, aperol, amaro avena, lemon juice, lemon
"ask us for your favourite classic"

THE EXECUTIVES

The Illusionist 26
aperol, chamomile & honey infused ice sphere
topped with champagne

King Sazerac
remy martin vsop, bitter sling kensington bitters
sugar syrup, absinthe rinse

Vodka & Caviar 99
2x grey goose vodka martinis served with
12g northern divine caviar and traditional condiments
*2 people minimum

Smoked Old Fashioned 110
tableside for 4 people: bookers bourbon, vanilla infused
brown sugar syrup, angostura bitters, smoked at the table

BOTTLED BEER
& CIDER

Stiegl Grapefruit Radler 9.75
AUSTRIA

Heineken 7.50
HOLLAND

Corona 7.50
MEXICO

Guinness Stout 9.00
IRELAND

Kronenbourg Blanc 8.75
FRANCE

Strong Bow Cider 8.75
ENGLAND

33 Acres of Darkness 8.00
BRITISH COLUMBIA

Estrella Damm Daura (GF) 8.75
SPAIN

Feature Bottle Please ask your server
MP