

BRUNCH

BRUNCH ENTRÉES

● CHEF'S BREAKFAST	16	EGGS EN COCOTTE	16
free range eggs, cumberland sausage, potato hash tomato jam, baked beans		poached eggs, spinach, roasted cherry tomatoes grilled serrano ham, toast	
AVOCADO TOAST	15	HUEVOS RANCHEROS	16
avocado, 7-minute eggs, prosciutto, roasted tomatoes sourdough, wild mushrooms		fried eggs, crispy tortilla, avocado, refried beans pico de gallo, crema	
SHORT RIB HASH	18	● STEAK & EGGS	28
braised beef short ribs, sunny side up eggs, tomatoes gnocchi, green beans, pesto hollandaise		6oz canadian prime beef strip loin, poached eggs potato hash, chimichurri sauce	
CARAMEL STUFFED FRENCH TOAST	14	BREAKFAST BURGER	19
caramelized banana, mascarpone cream mandarin orange syrup		7oz burger patty, fried egg, green leaf lettuce, tomato pickle, mayo, mustard, aged cheddar, brioche bun	
BELGIAN WAFFLE	14	HEALTHY BREAKFAST	22
charred pineapple, white chocolate mousse white peach honey		berries, yogurt & granola parfait, fruit salad exotic fruit smoothie, scrambled egg whites jalapeno pepper, manchego cheese	
🌊 SMOKED SALMON BAGEL	17	● GREEN ASPARAGUS & BRIE CHEESE OMELET	16
dill cream cheese, capers, red onion, cucumber, arugula		wild mushrooms, seasonal salad, potato hash	
● EGG WHITE FRITTATA	15		
spinach, goats' cheese, sundried tomato pesto			
REUBEN	19		
montreal style brisket, gruyere, sauerkraut pickled mustard seed, rye bread, poached egg			

BENNYS \$12

ORIGINAL
canadian back bacon, poached eggs
hollandaise, potato hash

FLORENTINE
spaghetti squash, sundried tomatoes
poached eggs, hollandaise, potato hash

WEST COAST
rock shrimp & roasted peppers
poached eggs, hollandaise, potato hash

SIDES

One Egg ANY STYLE	3
Mushrooms	3
Avocado	3
Hash Browns	4
Fresh Fruit	4
Smoked Bacon	6
House Made Sausage	6

APPETIZERS

🌊 SMOKED SABLE FISH CHOWDER	12	GLOWBAL'S FAMOUS BRIOCHE-CROISSANT BREAD	7
served tableside wild mushrooms double smoked bacon		sundried tomatoes and olive tapenade	
PROSCIUTTO & BURRATA	18		
arugula, casalingo toast, pesto, gem tomatoes marcona almonds			

PASTA

TRUFFLED SPAGHETTI & SIGNATURE MEATBALLS	26	🌊 RIGATONI POMODORO	18
tomato fondue, tête de moine, shaved truffles		basil, extra virgin olive oil, pecorino	
🌊 PRAWN & SCALLOP TAGLIATELLE	28		
lobster bisque, peas, tomatoes, tarragon, chives			

SALADS

● BEET & BURRATA SALAD	17	● WALDORF SALAD	14
honey-thyme vinaigrette, pistachios		apples, endive, medjool dates, walnuts, creamy vinaigrette	
🌊 AHI TUNA SALAD	19	BLACKENED CHICKEN CAESAR SALAD	20
seven spice crusted ahi tuna, butter lettuce, orange radish, sesame seeds, carrot & ginger dressing		belgian endive, baby romaine, croutons, shaved parmesan caesar dressing	

GLOWBAL

● GLUTEN FRIENDLY
🌊 OCEAN FRIENDLY

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.

GLOWBAL

COCKTAILS IIIII

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 averna, giffard menthe bittered sling kensington bitters, cherry	
The Roof	13
cazadores reposado tequila, aperol, lime juice jalapeño agave syrup, dehydrated lime	
Italian Kitchen	13
bombay 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
kahlúa, chilled espresso, baileys cream foam coffee bean	
Brandy Crusta	13
st remy brandy, cointreau, lemon juice maraschino liqueur, angostura bitters, lemon peel	
Black Forest Cake	13
stoli vanilla vodka, frangelico, stoli raspberry vodka crème 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 averna, 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	26
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
tablesides for 4 people: bookers bourbon, vanilla infused brown sugar syrup, angostura bitters, smoked at the table	

BOTTLED BEER & CIDER IIIII

Stiegel Grapefruit Radler AUSTRIA	9 ⁷⁵
Heineken HOLLAND	7 ⁵⁰
Corona MEXICO	7 ⁵⁰
Guinness Stout IRELAND	9 ⁵⁰
Kronenbourg Blanc FRANCE	8 ⁷⁵
Strong Bow Cider ENGLAND	8 ⁷⁵
33 Acres of Darkness BRITISH COLUMBIA	8 ⁰⁰
Estrella Damm Daura (GF) SPAIN	8 ⁷⁵
Feature Bottle Please ask your server	MP