

MYTHOLOGY

DINER

MYTHSHAKES

Campground S'mores (GF) \$10

Chocolate ice cream, graham cracker crumbs, toasted marshmallows, coconut whipped cream, chocolate sauce.
Make it a Spiked MythShake with Maple Whisky for \$3 | 1oz

Strawberry "Not Tall" Cake (GF) \$9

Vanilla ice cream, strawberry sauce, graham cracker crumbs, coconut whipped cream, sugar cookies.
Make it a Spiked MythShake with Vodka for \$3 | 1oz

Caramel Kettle Corn (GF) \$9

Vanilla almond bark ice cream, salted caramel sauce, kettle corn, graham cracker crumbs, coconut whipped cream.
Make it a Spiked MythShake with Vegan Baileys for \$3 | 1oz

APPETIZERS

Wings Are For Flying - Boneless Wings \$9

Made the old school way, this slow-simmered seitan is seasoned, is sliced, breaded and fried till crisp. Tossed in your choice of house-made honey garlic, spicy buffalo or barbecue sauce, and served with carrot and celery sticks and creamy free-range ranch dressing.

Baked Spinach Dip (GFO) \$12

Packed full of garlic and spinach, we bake this creamy dip and top it with a gluten free breadcrumb crust and serve it with a side of grilled sourdough crostini.

Loaded Chunky Cheese Wedges (GFO) \$8

Potato wedges, fried till crisp and tossed in our house blend of seasoning, topped with cheese sauce, sour cream, crispy soy bacon bits and green onion.

Breakfast Nachos (GFO) \$9

Crispy house-spiced and fried yellow corn tortilla chips are buried in cheesy scrambled tofu, crispy soy bacon bits, cheese sauce, sour cream, lettuce, tomato and green onion.

KIDS MENU

Kids BLT (GFO) \$9

Toasted brioche bread, lettuce, tomato, mayo and crispy soy bacon served with potato wedges.

Silver Dollar Pancakes (GFO) \$9

Seasonal pancakes, pure maple syrup, whipped cashew milk butter, fresh berries.

Bacon and Eggs (GFO) \$11

Two eggs served either sunny side up or scramble, toast with butter, crispy soy bacon and potato wedges.

For Kids 10 and under

MAINS

All mains where noted come with your choice of chunky potato wedges fried till crisp and tossed in our house blend of seasoning, creamy coleslaw or daily soup.

Upgrade the wedges on any main to loaded chunky cheese wedges for \$4!

Doug's OG Squash Mac and Cheese (GF) \$14

The creamiest, most decadent mac and cheese sauce you've EVER had, vegan or not, over gluten free macaroni so good you wouldn't know the difference. Topped with seasoned gluten free bread crumbs and baked until golden brown.

[• Choice of side •]

Upgrade to a bacon mac and cheese with crispy soy bacon for \$3

Bacon Double Cheeseburger (GFO) \$17

Two of Doug's signature tempeh and mushroom patties topped with cheese sauce, smoky barbecue sauce, crispy soy bacon strips, mayo, shaved pickles, and iceberg lettuce, on a brioche bun.

[• Choice of side •]

Classic Burger (GFO) \$14

One of Doug's signature tempeh and mushroom patty griddled till crisp served with red onion, lettuce, tomato, mayo, pickle and a brioche bun.

[• Choice of side •]

BLT (GFO) \$13

Toasted brioche bread piled high with lettuce, tomato, mayo and crispy soy bacon strips.

[• Choice of side •]

Ocean Wise Tempeh and Chips (GF) \$14

Wild-caught, beer-battered tempeh fillets marinated with lemon and dill. Served with, chunky potato wedges, fried till crisp and tossed in our house blend of seasoning, creamy tartar sauce and a lemon wedge - perfect for squeezing over your daily catch!

The Cobber Salad (side/main) (GFO) \$6/\$16

A bed of iceberg lettuce topped with crispy soy bacon bits, crispy cheesy chickpeas, avocado cubes, cherry tomatoes, scallions, crumbled house-made blue cheese and a hard boiled cage-free vegan egg. Served with our creamy red wine vinegar and Dijon dressing.

Add sautéed garlic seitan chicken for \$4

The Reubenator \$18

Light rye bread is piled high with a ridiculous amount of house-cured, smoked and deli-sliced corned seitan beef. Then, we slather it with Russian dressing, sauerkraut and creamy cashew Swiss and serve it with a crunchy dill pickle. [• Choice of side •]

The Philly \$16

Our soft, golden brown roll gets brushed with mayonnaise and stuffed with thinly shaved peppery beef, caramelized onions, green peppers, and cheese sauce. [• Choice of side •]

Croque Madame \$18

We stuff 3 slices of golden brown brioche bread with house-made shaved seitan ham and top it with melted cashew Swiss, rich mornay sauce and Doug's signature vegan egg with runny yolk. [• Choice of side •]

Doug's Slam Platter (GFO) \$17

Denny's has nothing on us! Your choice of sunny-side up or soft cheesy scrambled tofu, crispy soy bacon, toast, whipped cashew milk butter, two chefs choice seasonal pancakes, pure maple syrup and chunky potato wedges tossed in our house blend of seasoning.

It's a Tall Stack (GFO) \$15

Our chefs choice of seasonal pancakes are stacked high and served with a scoop of house-made whipped cashew milk butter, pure maple syrup, and crispy soy bacon.

Ask you server for this weeks flavour!

Add coconut whipped cream for \$2

Add strawberry sauce for \$1

Add chocolate sauce for \$1

Western Omelet (GFO) \$16

Soft, fluffy tofu omelet cooked till golden brown and stuffed with caramelized onions and bell peppers, crispy soy bacon, mushrooms and cheese sauce, toast with whipped cashew butter and chunky potato wedges tossed in our house blend of seasoning.

WEEKEND BRUNCH

Weekend Brunch Served Saturdays and Sundays from 10-3 only!

Vegan Benedict (GFO) \$19

The one and only! An English muffin topped with herbed white wine and garlic spinach, Ontario hot-house tomatoes, seared smoky tofu whites, runny soft poached vegan egg yolks, rich hollandaise sauce and fresh chives.

Cheesy Bacon and Egg Sammy \$16

We take a traditional French style croissant and stuff it with soft cheesy scrambled tofu, cheese sauce and crispy soy bacon. [• Choice of side •]

Lemon Blueberry Stuffed French Toast \$16

Two pieces of thick cut brioche are stuffed with macerated blueberries and lemon mascarpone cheese, dipped in our eggly almond milk batter and seared until golden brown. Served with maple syrup, crispy soy bacon and chunky potato wedges tossed in our house blend of seasoning.

EVERYTHING
WE TOUCH TURNS TO
VEGAN

CONDIMENTS

Whipped Cashew Milk Butter \$2

Mayo \$2 - Sour Cream \$2

Russian dressing \$2

BBQ Sauce \$2

Tartar sauce \$2 - Maple syrup \$2

Cheese sauce \$3

SIDES

Crispy soy bacon \$3

Creamy coleslaw \$4

Daily soup \$4

Toast with whipped cashew milk butter \$3

*Chunky potato wedges tossed
in our house blend of seasoning \$4*

MYTHOLOGY
Executive Chef: Doug McNish
Sous Chef: Rhekia Fahssi

MYTHOLOGY

DINER

COCKTAILS

Vegan Caesar

House-made clamato juice, vodka, celery stalk, olives and gherkin pickle.

1 oz \$11

Rosé Lemonade

Rosé, house made lemonade, and seltzer water.

1.5 oz \$7

Classic Mimosa

Your choice of orange or grapefruit with bubbly prosecco.

3 oz \$8

Sweet Yet Sour

Red wine, gin, elderflower liqueur, freshly squeezed lemon juice, aquafaba foam and simple syrup.

2 oz \$10

Moscow Mule

Vodka, ginger beer, house-made rosemary lemon syrup, crushed ice.

1 oz \$8

The Six

Canadian-made whiskey, fernet branca, agave spiced maple bitters.

2 oz \$9

Spicy Grapefruit Margarita

Smokey mezcal, grapefruit and lime juice, sweetened with agave, spicy jalapeno slices.

1 oz \$9

Iced Chocolate Frappe

House-made chocolate mix, crushed ice, maple-infused whiskey, coconut whipped cream, your choice of almond or soy milk.

1 oz \$8

Bean Me Up

Kavi coffee whiskey, coffee, coconut whipped cream.

1 oz \$8

MOCKTAILS

Iced Hot Chocolate

House-made chocolate mix, crushed ice, coconut whipped cream, your choice of almond or soy milk.

..... \$5

Lime Ricky

Lime and lemon juice, soda, agave.

..... \$5

Myth Float

Root beer or cola, chocolate or vanilla bean ice cream.

..... \$6

WINE LIST

Red 5 oz | 9 oz | Btl

Corruption Malbec on tap – Mendoza, Argentina 2015 \$10 | \$16 | N/A
 Les Carabenes Pinot Noir – Anne de Joyeuse Southwest France 2015 \$09 | \$16 | \$60
 Southbrook Cab-Franc – Niagara-on-the-Lake 2016 \$12 | \$18 | \$65

White 5 oz | 9 oz | Btl

Southbrook Connect – Niagara-on-the-Lake \$08 | \$14 | \$45
 Fidora Organic Pinot Grigio - Veneto, Italy 2015 \$09 | \$16 | \$60
 Southbrook Chard – Niagara-on-the-Lake 2016 \$12 | \$18 | \$65

Rosé 5 oz | 9 oz | Btl

Southbrook Rosé – Niagara-on-the-Lake Non-Vintage \$09 | \$14 | \$45

Bubbly 5 oz | Btl

Perlage Zharpi Organic Prosecco – Veneto, Italy \$10 | \$50

DRAFT BEERS 16OZ

Beaus Lug Tred Organic Lager Ale | 5.2% ABV..... \$10
 Spearhead Hawaiian Style Pale Ale | 6.0% ABV \$8
 Flying Monkey Canadian Pilsner | 5.3% ABV \$8
 Tilted Barn Dry Hopped Cider | 6.5% ABV \$9
 Beaus Full Time IPA | 6.7% ABV \$10
 Kensington Watermelon Wheat | 4.5% ABV \$8

Ask your server for our seasonal beer!

TINS 473ML

Acehill Vienna Lager | 5.0% ABV..... \$7
 Acehill Pilsner | 4.9% ABV..... \$7
 Glutenberg APA | 5.5% ABV (GF)..... \$7
 Spearhead Moroccan Brown Ale | 6.0% ABV..... \$7
 Collective Arts Stranger Than Fiction Porter | 5.5%ABV \$8
 Collective Arts Prophets and Nomads Sour | 4.5%ABV \$8
 Collective Arts State of Mind IPA | 4.4%ABV \$8

DRINKS

Sodas \$3.50

Natural Birch Beer
 Sugarcane Cola
 Ginger Ale
 Orange Soda
 Crème Soda
 Diet Root Beer
 Diet Cola
 Seltzer
 Tonic
 Ginger Beer

Freshly Squeezed Juices \$6

Orange
 Grapefruit

Lemon Lily Tea Selection \$3

Lemon Ginger Green
 Peppermint
 Canadian Blend Orange Pekoe
 Chamomile
 Canadian Maple
 Earl Grey

Brewed Coffee \$3



MYTHOLOGY
 ADVERT



**Please note that our kitchen contains nuts, seeds, gluten, and soy. If you have an allergy or food intolerance please make your server aware before you order.
 * We do not use any animal products in any of our cuisine, but we do not source back to the production of our products.
 There is a rare chance of cross contamination when it comes to dairy allergies.*