



brunch

LOX TOAST \$12

Rosemary olive oil toast, dill crema, fried capers, mishmash seasoning, pickled shallots

ROOT VEG HASH & BURRATA \$12

Celery root, carrots, parsnips, potatoes, burrata, salsa de ajo, micro cilantro

BASIC BREAKFAST, EH? \$7

2 sunny eggs, thick cut bacon, crispy potatoes, aioli

CHICKEN AND WAFFS \$14

Lemon-ricotta waffle, fried chicken thighs, chili butter, chipotle maple syrup

MISS PIGGYS DAY OFF \$12

Croissant wrapped maple sorghum sausage, blackberry compote, fresno honey

LOCO MOCO \$14

Kokuho rice, beef patty, spam, gravy, sunny egg, scallions
Substitute veggie patty & veggie gravy!

poutine

served over french fries with gravy and cheese curds

HALF SIZE/FULL SIZE

SUNNY SHORT RIB \$10 / \$16

Braised short rib, charred poblano puree, sunny egg, aji

SHAKSHUKA \$9 / \$14

Spiced stewed tomatoes, veggie gravy, sunny egg, goat cheese crema, micro cilantro

sides

CRISPY POTATOES \$3

BACON \$3

SUNNY EGG \$2

SPAM \$2

classic menu also available

beverages

ZILLAMINA ROSÉ \$9/\$25

Fresh strawberry and plum aromas and a vibrant mouthfeel, bursting with wild berries and an elegant, clean finish

JAN VIDAL "VITA VIVET" CAVA \$10/\$28

Bright citrus, soft biscuit, and a hint of salinity

MIMOSA \$9

Orange, cranberry, or yuzu

BLOODY \$9

Mary or Maria

n/a bevs

COFFEE \$3

Ready Set "Deep Tracks"

BLIND TIGER FRENCH 75 CAN \$6

A bright and bubbly effervescent non-alcoholic champagne cocktail with notes of lavender, lemon, and juniper

BLIND TIGER SIDECAR CAN \$6

A balance of sweet and sour orange and lemon, with notes of brandy and bitters

BLIND TIGER SOUTHSIDE CAN \$6

A refreshing mint and lime blend with hints of juniper