

Brunch

MENU

BLUEBERRY PANCAKES

HOUSE-MADE BLUEBERRY COMPOTE, MAPLE SYRUP, WHIPPED CREAM
18.

FRITTATA

GRILLED VEGTABLES, ARMOURY GREEN SALAD
ADD SMOKED SALMON 3.
18.

ARMOURY BURGER

HOUSE-MADE BUNS AND BACON, AGED CHEDDAR, PICKLED ONIONS, FRIES
20.

THE CLASSIC

2 EGGS, BACON, PANCAKE, FRIES
18.

BRISKET BENEDICT

HOUSE-SMOKED BRISKET, 2 POACHED EGGS, BROWN BUTTER HOLLANDAISE
20.

LOX AND CHEESE

SMOKED SALMON, WHIPPED CREAM CHEESE, CAPERS, DILL
17.

STEAK & EGGS

7 OZ STEAK, HOUSE-CUT FRIES, COMPOUND BUTTER, SUNNY SIDE EGG
26.

AVOCADO TOAST

BLISTERED TOMATOES, EVERYTHING SPICE, ARUGULA PESTO
18.

STICKY BUNS

5./PC

SIDES

BACON 6. | 2 EGGS 4.5 | FRIES 6. | SIDE SALAD 5. | GLUTEN FREE TOAST 2.



BEVERAGES

NON-ALCOHOLIC

FRESHLY BREWED COFFEE 3.5
 DECAFFEINATED, BLACK & SPECIALTY TEAS 3.5
 JUICE 2.5
 SOFT DRINK EACH 3.5
 SPARKLING OR STILL MINERAL WATER (750ML) EACH 6.
 PITCHER JUICE (1L) EACH 11.

BEER

NIAGARA COLLEGE CRAFT - ROTATING DRAFT 7.
 DRAFT PITCHER 22.
 NIAGARA COLLEGE CRAFT (473ML)
 LAGER, PILSNER, PALE ALE, STOUT, BITTER 8.5
 RED THREAD (473ML)
 LAGER, LEVELUTION 8.5

WINE

6OZ|9OZ|BOTTLE

WHITE:

2019 BALANCE PINOT GRIGIO 8.5 | 12. | 30.
 2020 MUSCAT 9. | 12. | 32.
 2017 BALANCE BARREL FERMENTED CHARDONNAY 9. | 13. | 34.
 2018 BALANCE SEMI DRY RIESLING 10.5 | 14. | 35.
 2012 BALANCE SEMILLON-SAUV BLANC 11.5 | 15. | 36.
 2020 DEAN'S LIST VIOGNER (BOTTLE ONLY) 42.

RED:

2018 BALANCE GAMAY NOIR 9.5 | 13. | 36.
 2018 BALANCE MERLOT 10. | 14. | 36.
 2018 BALANCE CABERNET SAUVIGNON 11. | 14. | 38.
 2017 DEAN'S LIST PRESIDENTS RED (BOTTLE ONLY) 44.

SPARKLING:

BALANCE RIESLING SPARKLING 11. | 40.

OTHER:

2017 BALANCE PINOT NOIR ROSE 9. | 12. | 30.

BAR SERVICE

SMIRNOFF VODKA
 BOMBAY GIN
 BACARDI WHITE RUM
 EL DORADO 5YR
 CANADIAN CLUB RYE
 BALLRNTINE'S SCOTCH WHISKEY
 JOSE CUERVO ESPECIAL
PER OZ 9

BREAKFAST COCKTAILS

MIMOSA 11.
 CEASAR 10.
 SANGRIA 11.
 SANGRIA PITCHER 25.

