

# EATS

## STARTERS

### Cashew Chicken Lettuce Wraps

Chicken and toasted cashew lettuce wraps in our tangy Asian dressing topped with crunchy noodles, shredded carrots and chives. 6 wraps. 19

### Quesadilla

Whole wheat tortilla topped with mixed cheese, roasted veggies, seasoned chicken and black beans. Served with a side of sour cream, salsa and fresh guacamole with La Cocina chips. 16

### The Classic Flatbread

San Marzano sauce, pepper salami, portobello mushrooms, fresh basil, mozza and parmesan – with garlic herb drizzle. 15

### Barbecue Chicken Flatbread

Housemade southern barbecue sauce, seasoned chicken breast, red onion, bell pepper and a blend of monterey jack and cheddar cheese. 15

### Mediterranean Flatbread

Fresh basil pesto with red onion, cherry tomato, black olives and artichokes, topped with mozzarella and crumbled feta cheese. 15

### Crispy Cauli Bites

Breaded and crisped cauliflower bites tossed in a choice of maple ginger sauce, spicy buffalo sauce or barbecue sauce. 15

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## SANDWICHES

*Served with a choice of quinoa salad or fresh slaw, chips and a dill pickle. Substitute soup or side house salad for \$4.*

### Chicken, Bacon & Avocado Club

Grilled chicken breast, bacon, lettuce, tomato, aged cheddar, avocado, with garlic aioli on our housemade toasted focaccia. 17

### Crispy Chicken on Ciabatta

Crispy hand-breaded chicken on a fluffy homemade ciabatta topped with savoury san marzano, mozzarella cheese and spinach. 17

### The Philly

Roasted beef, onions, bell peppers, cheddar and mozza cheese on a toasted garlic baguette. 17

### The Reuben Panini

Shaved corned beef, tangy sauerkraut, swiss cheese and our reuben sauce. Pressed on deli rye. 17

### Meatball Melt

A crispy baguette loaded with san marzano sauce, mozzarella cheese and housemade meatballs baked to perfection. 17

### Turkey Club on Ciabatta

House-baked ciabatta with cold oven roasted turkey breast, lemon rosemary aioli, crispy bacon, swiss cheese, lettuce, tomato and red onion. 17

## SALADS

*Served with a wedge of garlic flatbread excluding the Warm Chicken Taco salad.*

### House Salad: Part 1

**Cranberry Almond** - Mixed greens with cranberries, red onions, cucumber, gouda, mandarins and toasted almonds, with our nearly-famous sweet onion dressing. 15 *Add Chicken 5*

### House Salad: Part 2

**Mediterranean Salad** - A bed of romaine topped with fresh tomato, cucumber, peppers, red onion, olives and feta. Featuring a zesty lemon vinaigrette. 15 *Add Chicken 5*

### Walnuts and Pear

Spinach, sliced pears, candied walnuts, avocado and gouda, dressed with lemon poppy seed. 17 *Add Chicken 5*

### Spinach Quinoa Salad

Our quinoa salad on a bed of spinach, featuring a medley of fresh tomato, cucumber, peppers and olives. Topped with crumbled feta cheese and a seasoned chicken breast. 17

### Roasted Beet and Feta

Baby kale and mixed greens, cold roasted beets, candied pecans, red onions, mandarins and feta, dressed with thyme vinaigrette. 17 *Add Chicken 5*

### Warm Chicken Taco

Romaine, black beans and charred corn, tortilla chips, tomatoes, aged cheddar, seasoned chicken breast, dressed with lime chipotle sauce. 17

### Asian Chicken

Romaine with crisp red peppers, green onions, candied sesame seeds and toasted almonds. Dressed and topped with warm Asian chicken, shredded carrots and ramen noodles. 17

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## SOUP ETC.

### The Daily

We serve 2 soups daily – we let Erin decide what she'll make. 8  
Served with choice of side: savoury cheese scone or sausage biscuit 12

### Soup & House Side Salad

The quintessential combo. 15

### Quiche & Side

Today's quiche selection served with side soup or house side salad. Available fresh daily until sold out. 15

### Garlic & Cheese Flatbread and Side

Our signature flatbread with house made roasted garlic sauce, cheddar, mozza and monterey jack. Served with side soup or house side salad. Half 13 Full 17

### The Feature

Our daily special - ever changing - always awesome!  
*Ask your server for selection.*

*We love to support our community, which is why all our food is made from scratch using locally-sourced ingredients and products.*

*GF - ask your server for our Gluten Friendly Options • Please note our kitchen closes at 8pm Mon-Fri and 4pm on Sat*



# BREAKFAST

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## Our Omelet

2 eggs, fresh herbs and cheese.  
Your choice of 3 fillings: ham, bacon, tomatoes, peppers, spinach, mushrooms or chives.  
Comes with 1 slice of toast and fresh fruit. **15**  
*Extra fillings 1.5 each*

## Our Mexi Scramble

2 eggs scrambled with peppers, onions, beans, avocado and mexi cheese.  
Served with our savoury potato pancake, salsa and fresh fruit. **15**

## Quiche

Cook's choice of the day – ask your server for today's selection.  
Comes with fresh fruit. **12**

## Sunrise Sandwich

Choice of bacon or ham stacked with 2 eggs and cheese on our house-baked ciabatta. Served with our savoury potato pancake, hollandaise drizzle and fresh fruit. **15**

## Breakfast Panini

On sour dough multigrain, served with fresh fruit.  
*Add an Egg 1*

### PART 1

Bacon, tomato, chives and a blend of aged cheddar and mozza. **13**

### PART 2

Ham, pear, spinach and gouda. **13**

## Baked Oatmeal

Brown sugar baked and finished with steamed vanilla milk.  
Served with choice of toppings and 1 slice of toast. **12**

## Toast

### PART 1

Homestyle multigrain bread, toasted to perfection.  
Served with Oakridge's homemade jam.  
1 Slice **2** 2 Slices **4**

### PART 2

In-house cinnamon raisin bread.  
Served with honey vanilla butter.  
1 Slice **3** 2 Slices **5**

## Goodness

Grilled or Warmed Cinnamon Bun **5.25** • Sweet or Savory Scones **3.50** • Daily Muffins **3.50**  
All fresh baked by our marvelous bakers. Ask your server for today's selection.

***Don't cry over spilled milk. It could have been coffee!***  
**Top off your breakfast with one of our delicious  
coffee house selections.**

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# FROM THE BAR

## WINE

### Red

House Red - *Open Red Blend - Ontario*

Cabernet Sauvignon - *Woodbridge - California*

Malbec - *Don David - Argentina*

### White

House White - *Folonari Pinot Grigio - Italy*

Sauvignon Blanc - *Oyster Bay - New Zealand*

Gewurztraminer - *Sterling Castle - Germany*

House Wine                    6oz **8.50**    9oz **11.50**

Bottled Wine                    6oz **10.00**    9oz **13.00**

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## BEER

**6.50**

Corona Extra - *Bottled*

Sleemans Honey Brown - *Bottled*

Fort Garry Dark Ale - *Bottled*

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## CIDER

**8.00**

Somersby Cider - *ask your server for seasonals*

## COFFEE HOUSE SELECTIONS

### HOT

#### Classics

Coffee / Tea (free refills)                    2.65    2.95

Americano    3.65    3.95

Flat White    4.25    4.95

Latte / Cappuccino                                4.45    4.95

Mocha    4.65    5.25

Hot Chocolate / Steamer                        4.25    4.95

Chai Latte    5.65    6.25

Milk Alternatives: Oat, Almond or Coconut

### COLD

Iced Americano                                    3.65    3.95

Iced Latte    4.45    4.95

Italian Soda                                        3.00    3.50

Iced Mocha                                         4.65    5.25

Frappe    5.50    6.25

Fruit Smoothie                                    5.50    6.25

#### Specialty

12 oz 5.25    16 oz 5.95

Caramel Macchiato

London Fog

Green Tea Latte

Black Forest Mocha

Turtle Mocha

Coconut Latte

Flavour Shots - Vanilla (SF), Caramel (SF),  
White Chocolate (SF), Hazelnut plus select  
seasonal flavors

Green Tea Smoothie                                5.50    6.25

Blended Lemonade                                5.25    5.75

Juice / Bottled Water                             1.85

Nestle Iced Tea                                     1.85

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#### Features

12 oz 5.25    16 oz 5.95

*ask your server for monthly features*

# DESSERTS

Just like the seasons, our dessert selection is ever-changing. Ask your server about this season's delicious delectables made in-house!

## CHEESECAKES

Hazelnut Ganache Cheesecake **7.95**

Kahlua Cookie Cheesecake **7.95**

Seasonal Cheesecake **7.95**

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## CAKES & TORTES

Beesting **6.95**

Chocolate Selection **6.95**

Seasonal Selection **6.95**

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## PIE

Fresh Daily - Famous Coconut

Cream, Chocolate Cream or

Seasonal Selection **5.25**



## SQUARES

Brownie **4.50**

Lemon Square **4.50**

Date Square **4.50**

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## TREATS

Cinnamon Bun - Warmed or grilled **5.25**

Scones & Muffins **3.50**

Cookie **1.50**

