



# Weekend Brunch for the five senses

12:00 Noon to 4:00 PM

Two Courses \$20 including beverage of your choice

Excludes tax & gratuity. No substitutions please.

☞ gluten free or can be made gluten-free



## power brunch

“chef salad” grilled soy cutlet, vegan cheese, organic fennel fronds with endive, frisée, olives & baby tomatoes on a bed of mesclun green salad, tossed with balsamic vinaigrette	11
☞ breakfast scramble(button mushroom, red & yellow pepper) with vegan italian sausage, ham or bacon served with home style potatoes and toasted seven-grain bread	15
☞ vegan frittata with shitake mushrooms and bell peppers on a bed of steamed kale served with home style potatoes and toasted seven-grain bread	13
breakfast burrito fill with hummus sprade, sundries tomatoes, avocado, lettuce & soy mushroom patties, house mesclun salad with pickled mustard dressing on the side	13
truffled wild mushroom panini on a warm ciabatta with onion fonduta, baby spinach salad on the side	16
grilled soy cutlet sandwich on seven-grain with a cashew spread, served with romaine salad on the side with organic white bean soup	16
housemade veggie burger served with yam fries	15
cream corn soup on bread bow with cheese	10
french toast with mix salad & bacon, sausage or ham	12
<i>side of vegan sausage, ham or bacon can be added to any power brunch</i>	2

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## a sweet finish

strawberry cheese cake	7
multi-layered chocolate cake dusted with green tea powder	7

**sides (not included in prix fixe) 5**

organic soy yogurt topped with granola

cornflakes with soy milk on side

additional toppings can be added to any sides:

organic diced apples, organic bananas, strawberries, walnuts, almonds, raisins	.50
or maple syrurp	1

# beverages of your choice

\$6 additional glass



## cocktail

mimosa- sparkling wine with <i>fresh organic orange juice</i>	10
passion fruit sake-jito - <i>gobo's special</i> – sake, mints, basil & passion fruit	9
chilled kikusui - shuzo ( <i>filtered</i> ) – light bodied, extra dry	8
chilled sho chiku bai – nigori sake ( <i>unfiltered</i> ) – rich body & mild aroma	8

## sparkling wines

prosecco	12
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## white wine

chardonnay “elegance” – prosper maufoux ( <i>bourgogne, france</i> )  2007	9
bordeaux - chateau haut mondain – ( <i>bordeaux, france</i> )  2009	9



## red wine

merlot – caze banque ( <i>vins de pays, france</i> )  2008	9
pinotage – stellar organic ( <i>western cape, south africa</i> )   2010	9

## beer

session – “premium lager” ( <i>oregon, usa</i> ) 	6
bard's tale - “gluten-free” ( <i>american blond lager</i> ) 	7


## organic smoothie


samantha - <i>blackberry, lime, strawberry and apple</i>	8
new yorker – <i>blackberries, banana &amp; strawberry</i> 	7
fifth ave – <i>kumquat, strawberry &amp; blackberry</i> 	8

## organic juice

fresh squeeze orange juice	6
gaia – apple, <i>spinach, carrot, beet and ginger</i>	8
rejuvenate - <i>carrot, apple, ginger and spinach</i>	8
liquid life - <i>wheat grass, carrot, beet, celery and apple</i>	9

 indicate vegan

 indicate organic or sustainable

 contains soymilk