

Welcome

**TO OUR PUBLIC
LIVING ROOM**

**THE ANTI-CAFE:
\$6/H OR \$5/H FOR STUDENTS
MINIMUM 2 HOURS
UNLIMITED TEA AND COFFEE
DISCOUNTS ON SPECIALTEAS**

How It works:

We start charging you by the hour once you stay longer than an hour, and discount all your teapots that you have had or will have to the anti-cafe pricing. We also automatically charge anti-cafe rates for groups playing board games. Limit of 1 pot or coffee per person at a time. Included is a cup of seasonal soup which you can ask for any time during your stay.

If you end up buying alcohol, and stop drinking tea, we stop your anti-cafe time, and move you to a la carte service. If you stay less than an hour, you also pay a la carte pricing.

**Wifi: Theremustbemoretolifeguest
Pass: MaybeNot**

Blends

HERBAL/TISANE \$7 OR

INCLUDED IN ANTI-CAFE

RASPBERRY WELLNESS

grassy, minty, honey

GOLDEN FLOWER

floral, light, honey

GINGER FLOWER

floral, light, honey, gingery

UNICORN'S BLOOD

tart, fruity, sweet, honey

SERENITY NOW

floral, orange, herbacious

PERFECT BALANCE

spices, herbs, naturally sweet

EARL GREY ROOIBOS

bergamot, rooibos

LICORICE & MINT

"Sweet like licorice, fresh like mint, perfect for first dates"

FAERIE'S BLOOD

minty, berry, floral, honey

CAFFEINATED \$7 OR

INCLUDED IN ANTI-CAFE

THE HOBBIT

Smokey, buttery, maple

HARVEST MOON

dark, maple, buttery

HOT KOOL-AID

berry, sweet, melon

MR. DARCY

floral, honey, earl grey

THROAT BUSTER

gingery, lemon, honey

MOROCCAN MINT

sweet, astringent, minty

Teas

ALL INCLUDED IN ANTI-CAFE
OR \$7 /POT

HERBAL/TISANE

LAVENDER

ROSE

CAMOMILE

BUTTERFLY PEA

PEPPERMINT

ROOIBOS

HONEYBUSH

STRAWBERRY KIWI

HIBISCUS

GREEN

HOJICHA

JASMINE

PINHEAD GUNPOWDER

SENCHA

DRAGONWELL

GENMAICHA

MATÉ

YERBA (GREEN)

ASADO (ROASTED)

BLACK

ASSAM

EARL GREY

KEEMUN

LAPSANG SOUCHON

WHITE

CREAM EARL WHITE

PAI MU TAN

SILVER NEEDLE

OOLONG

IRON GODDESS

MILK OOLONG

ROASTED OOLONG

WATERMELON

Share

SNACK

-  **Bread and Olives** 8
-  **Muhammara (red pepper dip)** 10
-  **Za'atar Chips and Hummus** 8
- 3-Cheese Board and Pickles** 20

SMALL

-   **Onion Bhaji** 9
South Asian onion fritters
- Paneer Bruschetta** 12
Baguette, Paneer, tomato, chaat masala

-  **Meze Plate** 13
falafel, hummus, pita, vegetables

LARGE

-  **Meze Board** 30
3 dips, more falafel, pita, vegetables
- Tea Platter (2 tier)** 45
falafel, hummus, sandwiches, sweets
- Tea Platter (3 tier)** 60
*falafel, hummus, sandwiches, sweets
(but more)*

Mains

STAPLES

*comes with choice of grain salad or potatoes
make any gluten free for \$1 extra*

Breakfast Sando 11

egg, tomato, impossible meat, sauce

 **Falafel Wraptors** 13

falafel, hummus, pickles, toum

Grilled Cheese 10

cheese, grilled, house spicy ketchup

All Day Breakfast 15

2 eggs, tomato, toast, impossible sausage

SPECIALS

 **Bombay Toastie** 14

potato, paneer, curry leaf, chutney, sev

 **Falafel Bowl** 15

falafel, rice, toum, pickles

 **Sabzi Polo** 16

eggplant, tomato, rice, cucumber

Sweets

PASTRIES

Sable Cookies	3 for 5
Oat Crumble with Ice Cream	10
Scones	6

DESSERTS

Affogato	6
Carrot Cake	9
Cheesecake	10
Sütlaç (Rice Pudding)	9

Brunch

ONLY SERVED SATURDAY AND
SUNDAY TIL 4

-  **Tahini Pancakes** 15
3 pancakes with seasonal toppings
-  **Çilbır** 13
garlic yogurt, poached eggs, chili oil
- French Toast Sticks** 12
compote, syrup, dippable
-  **Parfait** 11
GF Oats, yogurt, compote, fruit

BRUNCH COCKTAILS

- Bampot Ceaser** 9
clamato, vodka, hot sauce
- Pet-nat mimosa** 9
green meanie, orange and pineapple juice

Drinkies

SIGNATURE COCKTAILS

ESPRESSO MARTINI

averna, sherry, vodka, espresso

COFFEE CRISP

rum, creme de cacao, almonde baileys, oat milk

HABERDASHER NEGRONI

traynor vermouth, bombay, campari

CHITTY-CHITTY BAM BAM

spiced rum, canton, ancho reyes, chai

LADY FORTUNA

bombay, st. germaine, house limoncello, pet-nat, lemon

BLUE WARBLER

bourbon, house limoncello, aperol, lemon

DARK AND SPICY

spiced rum, ginger beer, chai, lime

CLASSICS

MARTINI

any style

MARGARITA

tequila, triple sec, lime, salt

BOHEMIAN

absinthe, sugar, fire

BOURBON SOUR

bourbon, aqua fava, lemon

MOJITO MO PROBLEMS

peppermint syrup, rum, lime, soda

OLD FASHIONED

rye, ango, sugar

15

15

16

16

16

16

16

13

13

17

13/45

14 13/45

13 12/40

15

14

15

18

19

8

9

9

HOT TODDYS

(Hot Tea Cocktails)

AED

whiskey, ginger, black tea, cinnamon, lemon

IROH

jasmine, rose, lychee, soju, soho, plum wine

SMAUG

smokey, spicy, mezcal, canton, ancho reyes

PROMETHEUS

earthy, spicy, fennel, absinthe, on fire

CANS AND BOTTLES

COLLECTIVE ARTS

Lager

IPA

Rotating Can

VINO

Alyssa

12.5% Pinot Grigio Greenlane Estate Winery

Hawkeye

12% Cab Merlot Coopers Hawk Winery

Green Meanie

12% Sparkling Pet-nat Traynor Estate Winery

WILDA

Blueberry Lavender Mead

Specialteas

\$10 A LA CARTE
\$5 DURING ANTI-CAFE

BAMBAM CHAI

House chai, choice of milk

TORONTO HAZE

a london fog, made with maple, rose and lavender

THE SHIRE

the hobbit tea, steamed with milk

CREAMSICLE

vanilla rooibos, orange, maple syrup, milk

HOT CHOCOLATE

choice of milk

HOT APPLE CIDER

spiced with our signature chai mix

SPICEMASTER'S SPECIAL

all the spices, sweetened with sugar and lemon

SEASONAL