

I proudly curate & use 100% organic (or wildcrafted/grown) ingredients in every one of our drinks, and anything that can be sourced locally, always is. Enjoy each delicious sip.



COOL DRINKS >

UNCOFFEE FRAPPE 8

dandelion and chicory root blend, almond milk, coconut sugar, ground vanilla bean, ground cinnamon, maca, locally grown ginseng root, crushed ice

SPARKLING KOMBUCHA GLASS 5 FULL BOTTLE 12

ICED TEA OF THE DAY 6

SMOOTHIES >

WILL YOU BERRY ME 8

freshly squeezed orange juice, freshly squeezed lime juice, frozen berries, frozen banana, ground vanilla bean

TROPICAL THUNDER 8

almond milk, freshly squeezed orange juice, frozen mango, frozen pineapple, frozen banana, ground cinnamon, ground vanilla bean

GREEN MONSTER 8

almond milk, frozen banana, kale, chlorella, frozen pineapple

CINNAMON TOAST CRUNCH 8

almond milk, frozen banana, crunchy peanut butter, ground cinnamon

PEPPERMINT PATTY 8

filtered water, yoso's unsweetened coconut yogurt, frozen banana, baby spinach, hemp seeds, chlorella, chia drizzled with doug's signature raw cacao fondue

HOT DRINKS >

FAIR TRADE COFFEE 3

served with almond milk & coconut sugar upon request

HOT CHICORY 6 CAFFEINE FREE

filtered water, roasted chicory and dandelion, ground vanilla bean, cinnamon, coconut sugar

HOT GOJI LATTE 8

goji berry concentrate, frothed almond milk, coconut sugar, ground cinnamon, ground vanilla bean

MINT GREEN TEA 3

sencha green tea, lemongrass, lemon peel, peppermint, calendula petals

CHOCOLATE BLACK TEA 3

black tea, fenugreek, cinnamon, cacao, cardamom seed

CHAMOMILE GINGER TEA 3 CAFFEINE FREE

ginger, chamomile, rosehips, elderberries, lemon peel

My Signature Tea Collection was proudly created in collaboration with The Honest Leaf in Toronto.

All three teas are made from all-organic ingredients, and are available in tins for you to purchase to steep at home.

THE PUBLIC KITCHEN MIMOSA 9 2oz

freshly squeezed orange juice, lemongrass kombucha,
sparkling prosecco wine, fresh raspberries

COCKTAILS > 1oz**THE MARLEE** 11

toronto distillery co. corn whiskey, almond milk, raw cacao, maple
syrup, chao farms cold brew coffee

DOUG'S CAESAR 15

toronto distillery co. zephyr farms beet spirit, olive brine,
spicy tomato caesar mix, fresh celery, fresh horseradish, worcestershire
sauce, green olive, crispy eggplant bacon strip, celery salt rim

APPLEJACK 10

toronto distillery co. applejack whiskey, avalon orchards hot mulled apple
cider, cranberry infused coconut sugar dust

RED WINES > 6oz

2015 Lobetia Tempranillo 10/40
La Mancha, Spain

2015 Domaine du Seminaire Cotes du Rhone 14/50
Rhône Valley, France

2013 Southbrook Triomphe Cabernet Franc 14/50
Niagara On the Lake

2013 Ca' La Bionda Malavoglia Ripasso
Valpolicella Classico Superiore DOC, 19/90
Veneto, Italy

WHITE WINES > 6oz

2013 Southbrook Connect Chardonnay 10/40
Niagara On the Lake

2015 Fidora Pinot Grigio 13/45
Veneto, Italy

2014 Accadia Cantorì Verdicchio dei Castelli
di Jesi Classico Superiore 18/65
Marche, Italy

SPARKLING > 6oz

Perlage Zharpi Prosecco Brut DOC Treviso NV 14/50
Veneto, Italy

Champagne LeClerc Briant Brut NV 150
Epernay, France

BEER > 6oz

Beau's Kissmeyer 14
Nordic Pale Ale, 600mL Strong beer 5.6%

Beau's Lug Tread 12
600mL, Lagered Ale, 5.2%

Mill Street Original 6
Organic Lager, 341mL, 4.2%

Mill Street 100th Meridian 9
Organic Amber Lager, 473mL, 5%