

Hand Made Artisan Street Food

HOUSE-MADE SAUSAGES

Crafted in-house using only Canadian-raised pork

Traditional Bratwurst – \$14

Served on a bun with house-fermented sauerkraut and Dijon mustard.

Gochujang Sausage – \$14

Korean-inspired pork sausage on a bun with house kimchi, wild leek & cilantro verde, and sesame seeds.

Currywurst – \$18

Bratwurst sliced and topped with tangy curry-spiced ketchup, served over crispy fries – a Berlin street food classic.





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SHAREABLES

House-Made Guacamole & Tortilla Chips – \$18

Salsa, Sour Cream & Tortilla Chips – \$16

FROM THE FRYER

Chicken Fingers & Fries – \$18

French Fries

- Large \$10
- Small \$8

Add Gravy – \$2.50 Add Cheese Curds – \$3.50 Our gravy is vegetarian and gluten-free!







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SMASH TACOS – \$9 each

Served on 6" gluten-free corn tortillas

Bulgogi Beef Smash Taco

Korean BBQ beef with house kimchi, wild leek & cilantro verde, and sesame seeds.

Cheeseburger Smash Taco

Smashed ground beef, melted American cheddar, tomato/onion/pickle salsa, and garlic mayo.

Chorizo Smash Taco

House-made Mexican chorizo with red cabbage slaw, cotija cheese, and salsa verde.

Banh Mi Chicken Smash Taco

Ground chicken patty with daikon, carrot & jalapeño pickle, and cilantro verde. All the vibrant flavours of a Vietnamese banh mi—wrapped in a taco.

Sweet Potato Smash Taco

Smashed sweet potato topped with red cabbage slaw, cotija cheese, and salsa verde.



