

CRAZY WEED

5pm til close

SMALL PLATES

Chef's Soup

changes at our whim 6/10

Ahi Kachumber Ceviche

refreshing and spicy tomato cucumber relish with ahi tuna, lime, mint, cilantro, masala poppadum (df) 18

Pickle Brine Fried Chicken

buttermilk battered, lemon, dill, serrano chili, garlic aioli, mustard green leaves 17

Masala Ribs

tamarind glaze, green chutney (cilantro, ginger, garlic, lemon juice) (df) 15

Chorizo Con Queso

sweet & spicy peppers, taleggio & asiago, Broek pork farms chorizo and house made corn chips 18

Yam Frites 'Patatas Brava' Style

smoky aioli, cilantro and lime (df) 13

Salt 'n' Pepper Calamari

served with crispy shallots & nham jim (df) 19

Tender Tartare

AAA sterling silver premium tenderloin, garlic chips, nashi pear, cilantro, mint, Thai chillies, black vinegar, mirin, organic egg yolk, prawn crackers (gf/df) 20

Myanmar Fish Cakes

Icelandic cod, prawn, shallot, citrus, Thai chili, lemongrass turmeric ginger picada, frisée salad 16

Israeli Caprese

Burrata, heirloom cherry tomatoes, pine nuts, zhoug, preserved lemon, grilled bread 22

Mixed Greens Salad

lemongrass vinaigrette, granny smith apple, cucumber and avocado (gf,df) half 9 full 14

Caesar Salad

baby romaine, lemony Caesar dressing, garlic croutons, shaved parmesan, crispy prosciutto, soft poached egg and anchovy, caper 16

Labneh

honey roasted eggplant, zaatar, walnuts, dill, mint, lemon, grilled flatbread to spread 17

LARGE PLATES

Gnocchi

lemon zest mascarpone, sundried tomato, pangrattato, pine nuts, basil and wilted spinach 34

Pan Seared Arctic Char

rich lemongrass coconut broth, bok choy, charred fingerling yams, grilled eggplant (df) 36

Linguine

light and fresh with lemon, garlic, golden raisins, pine nuts, anchovy, brown butter, parmesan pangrattato and parsley 32

Thai Grilled Chicken

chili glaze, coconut, lime cilantro, scallion salad, jasmine rice, peanuts (df) 34

All Brisket Burger

House-ground Alberta grass fed beef brisket, double smoked bacon, pimento cheese sauce, ballpark mustard, tomato, lettuce, le Fournil challah bun, escabeche 20

10oz AB Grass Fed Ribeye

chipotle crust, poblano chimichurri, cumin roasted cauliflower, rosti, garlic aioli (df) 46

PIZZAS

Oscar Wilde

prosciutto, roasted mushrooms, mozzarella 24
tomato sauce, Grana Padano,

Dilettante

poached pears, spinach, pesto, stilton, mozzarella 24

Surf'n'turf

chorizo, prawns, pesto, mozzarella 24

SIDES

Oven Roasted Cauliflower, labneh, green olives, green grapes, toasted almonds, lemon, parsley, sumac (gf) 14

Wood Oven Roasted Brussels Sprouts, bacon aioli, pine nuts, lemon (gf/df) 14



To serve you better please advise service staff of any allergies and dietary restrictions.
For groups of 6 or more there may be an automatic gratuity charge of 18%.