

# CRAZY WEED

11:30 til 3pm

## SMALL PLATES

### Chef's Soup

changes at our whim 6/10

### Mixed Greens Salad

signature lemongrass vinaigrette, granny smith apple, cucumber and avocado (gf,df)

half 9 full 14

### Ahi Kachumber Ceviche

refreshing and spicy tomato cucumber relish with ahi tuna, lime, mint, cilantro, masala pappad (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 and asiago, Broek Pork Farms chorizo & 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 chilies, 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, zhoug, pine nuts, preserved lemon, grilled bread 22

## 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

**Coconut Rice** (gf/df) 5

## LARGE PLATES

### Malaysian Hawker Noodles

Udon noodles, shrimp, sausage, mustard greens, peppers, sprouts, scallions, egg, sweet soy sauce, peanuts (df) 22

### Fish n Chips (single/double)

crispy beer battered Icelandic cod, tartar sauce, lemon, fresh cut French fries (df) 16/20

### Chef's Curry

inspired from around the globe, served with jasmine rice and naan bread MP

### Buddha Bowl

brown rice, sweet potato, tofu, chickpeas, golden beets, zucchini, avocado, pumpkin seeds, zaatar, goat feta, goddess dressing 24

### Thai Chicken Salad

coconut poached chicken, cabbage, avocado, onion, citrus, celery, cucumber, cilantro, Thai basil, sesame lime vinaigrette, peanuts (df) 19

### One Reuben to Rule them all

Valbella Montreal smoked meat, Emmenthal, house sauerkraut & Russian dressing, house-made dill pickles, potato chips, pepperoncini 19

### Buttermilk Chicken Burger

cheddar, pickled jalapenos, red cabbage slaw, lime aioli, Le Fournil challah bun, kennebec chips 19

### All Brisket Burger

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

### Steak Sandwich

AAA Alberta sterling silver premium striploin, chipotle rub crust, grilled on sourdough with arugula, garlic aioli, spicy tomato relish, jus and crispy buttermilk onion 24

## PIZZA

### 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



## Our Daily Juice

fresh organic fruit & vegetable juice  
this process releases the juice & retains all the nutritious whole food fibre that traditional extractors leave behind 9

## RIDERS "LUNCH"

**RIDE YOUR BIKE TO CRAZYWEED AND RECEIVE 15% OFF YOUR LUNCH BILL**



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%.