

CRAZY WEED

served from 11:30-3pm 7 days a week
SHARING IS ENCOURAGED
FOOD COMES OUT AS
IT'S PREPARED

SMALL PLATES

Chef's Soup

changes at our whim 5/9

Poke Nachos

ahi tuna, miso marinated, wasabi cream, cuke, radish, wonton chips, thai basil 19

Pickle Brine Fried Chicken

buttermilk battered, lemon, dill, serrano chili, garlic aioli, mustard green leaves 16

Vietnamese Porkball Meatballs

wrap in butter leaf and dip in nuoc cham 14

Taber Corn and Crab Fundido

goat gouda, asiago, serrano, cream, thyme, cilantro, lime, housemade corn chips 16

Yam Frites 'Patatas Brava Style

smoky aioli, cilantro and lime (gf,df) 12

Salt 'n' Pepper Calamari

served with crispy shallots & nham jim 18

Tender Tartare

tenderloin, classic fixings, salsa verde, grana padano, housemade potato chips, no truffle 19

Myanmar Fish Cakes

icelandic cod, prawn, shallot, citrus, lemongrass with turmeric salsa picada and frisée salad 15

In House Smoked Camembert

pomegranate habanero jelly, serrano, served with goji berry and pistachio crackers 16

♥ Our Daily Juice

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

LARGE PLATES

Char Sui Porkbelly

char sui bbq braised porkbelly, tahini dijon, crisp granny apple, lime, peanuts, cilantro and mint(df) 26

Bahmi Goreng

double smoked bacon lardon, seasoned ground pork, sweet soy, udon noodles, mustard greens, crispy fried shallots, scallion, fried organic egg 19

Fish n Chips (single/double)

crispy beer battered icelandic cod, tartar sauce, lemon, fresh cut french fries, house made ketchup (df) 15/19

Chef's Curry

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

Coconut Galangal Chicken & Forest Mushroom Soup

sprouts & thai basil (gf,df) to share > a large bowl with ladle for your table 20 (or single bowl 12)

Organic Buddha Bowl

short grain brown rice, brussel sprouts, toasted cashews, fried tofu, gomashio zucchini, kale maple glazed sweet potato and lime -tahini & lemon- (df) 19

Thai Chicken Salad

thai curry poached chicken, napa cabbage, avocado, red onion, citrus, celery, cucumber, cilantro, thai basil, sesame lime vinaigrette, crushed peanuts (gf, df) 19

Mixed Greens Salad

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

Smoked Meat Sandwich

valbella corned beef shaved with housemade grainy dijon, melted emmenthal cheese 15

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 18