

CRAZY WEED

served from 11:30-3pm

**SHARING IS ENCOURAGED FOOD
COMES OUT AS IT'S PREPARED**

SMALL PLATES

Chef's Soup

changes at our whim **6/10**

Mixed Greens Salad

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

Poke Nachos

ahi tuna, miso marinated, wasabi cream, cuke, avocado, radish, wonton chips, Thai basil **19**

Pickle Brine Fried Chicken

butter milk battered, lemon, dill, serrano chili, garlic aioli, mustard green leaves **16**

Vietnamese Pork-Meatballs

wrap in butter leaf and dip in nuoc cham **(df)** **14**

Taber Corn and Crab Fundido

goat gouda, asiago, serrano, cream, thyme, cilantro, lime, house made corn chips **18**

Yam Frites 'Patatas Brava' Style

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

Salt 'n' Pepper Calamari

served with crispy shallots & nham jim **(df)** **19**

Beef Carpaccio

tenderloin, salsa verde, arugula, garlic croutons, picante peppers, shaved parmesan, crispy capers **20**

Myanmar Fish Cakes

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

In House Smoked Camembert

pomegranate habanero jelly, serrano, served with goji berry and pistachio crackers **17**

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

♥ **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 **21**

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**

Bibimbap 🌶️🌶️

brown rice, carrot, zucchini, spinach, bean sprouts, kimchi, shitake spring onion, cilantro, kochujang, sesame, tofu, organic egg yolk **(df)** **22**

Thai Chicken Salad

Thai curry poached chicken, Napa cabbage, avocado, red onion, citrus, celery, cucumber, cilantro, Thai basil, sesame lime vinaigrette, crushed peanuts **(df)** **19**

Smoked Meat Sandwich

Valbella corned beef shaved with house made grainy dijon, melted Emmenthal cheese, escabeche **15**

Buttermilk Chicken Burger

cheddar, pickled jalapenos red cabbage slaw, lime aioli, le Fournil challah bun, kennebec chips **18**

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 **19**

*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%.*