

# 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

### **Red Snapper Ceviche**

Pineapple, lime, serrano, corn nuts, celery juice, mezcal, avocado, cilantro, mint (gf,df) 19

### **Pickle Brine Fried Chicken**

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

### **Vietnamese Pork-Meatballs**

wrap in butter leaf and dip in nuoc cham(df) 15

### **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) 13

### **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 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

### **Bibimbap** 🌶️🌶️

brown rice, carrot, zucchini, spinach, bean sprouts, kimchi, shiitake spring onion, cilantro, kochujang, sesame, tofu, organic egg yolk(df) 24

### **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

### **Something Good**

farro, beets, orange, fennel, avocado, spinach, charred sweet potatoes, pumpkin seeds, basil, balsamic & goat feta 24

### **Smoked Meat Sandwich**

Valbella corned beef shaved with house made grainy dijon, melted Emmenthal cheese, escabeche 17

### **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 brisket, double smoked bacon, pimento cheese sauce, ballpark mustard, tomato, lettuce, le Fournil challah bun, escabeche 20

*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%.*