

# 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

### **Ahi Tuna Tartare**

Moroccan preserved lemon, capers, cornichon shallots, organic egg yolk, extra virgin olive oil, Kennebec potato chips (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

### **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 pork belly, tahini dijon, crisp granny apple, lime, peanuts, cilantro and mint (df) 26

### **Malaysian Hawker Noodles**

udon noodles, shrimp, lup chong (Chinese sausage), mustard greens, sweet bell peppers, bean sprouts, scallions, egg (stir fried), oyster and 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, cumin roasted sweet potato, crispy tofu, golden beets, zucchini, avocado, pumpkin seeds, zaatar & feta with goddess dressing (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

### **One Reuben to Rule them all**

Valbella corned beef shaved, Emmenthal Swiss cheese, house-made sauerkraut & Russian dressing, house-made crispy dill pickles, potato chips & pepperoncini's 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 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%.*