

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

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, crispy chickpeas, golden beets, zucchini, avocado, pumpkin seeds, zaatar & goat feta with goddess dressing 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 Montreal smoked meat shaved, Emmenthal Swiss cheese, house-made sauerkraut & Russian dressing, house-made crispy dill pickles, potato chips & pepperoncinis 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%.*