

CRAZY WEED

5pm til close

SMALL PLATES

Chef's Soup

changes at our whim 6/10

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

Chorizo Con Queso

sweet & spicy peppers, taleggio & asiago, Broek pork farms chorizo, 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

Tenderloin Beef Carpaccio

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

Israeli Caprese

Burrata, heirloom cherry tomatoes, pine nuts, zhoug, preserved lemon, grilled bread 22

Mixed Greens Salad

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

Labneh

honey roasted eggplant, zaatar, walnuts, dill, mint, lemon, grilled flatbread to spread 17

PIZZAS

Oscar Wilde

prosciutto, roasted mushrooms, mozzarella 24
tomato sauce, Grana Padano,

Dilettante

poached pears, spinach, pesto, stilton, mozzarella 24

Surf'n'turf

chorizo, prawns, pesto, mozzarella 24

LARGE PLATES

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

Napa cabbage, avocado, citrus, celery, herbs, cucumber, red onion, yam chips, sesame, lime, peanuts (df) 19

Pan Seared Arctic Char

rich lemongrass coconut broth, bok choy, charred fingerling yams, grilled eggplant (df) 36

Fettucine & Tomatillo Chipotle Cream

shrimps, Broek Pork Acres chorizo, roasted red pepper, seasonal vegetable 30

Double Thick Pan Seared Pork Chop

cider gravy, crispy potato cake, apple & fennel agrodolce slaw, toasted hazelnuts, pecorino 36

Thai Grilled Chicken

chili glaze, coconut, lime cilantro, scallion salad, peanuts (df) 32

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

10oz AB Grass Fed Ribeye

gorgonzola creamed spinach, pickled mushrooms, crispy onion strings 46

AAA Striploin

chipotle crust, poblano chimichurri, cumin roasted cauliflower, rosti, garlic aioli (df) 36

Moroccan Lamb Sirloin

roasted beet hummus, mint-walnut gremolata, crispy beet, goat feta 35

SIDES

Grilled Broccoli, apple wood smoked cheddar, lime aioli, cheezies (gf) 14

Wood Oven Roasted Brussels Sprouts, bacon aioli, pine nuts, lemon (gf/df) 14

Organic Golden Beets, goat cheese cream, grilled radicchio, frisee, candied walnuts, honey Dijon vinaigrette 14

Coconut Rice (gf/df) 5



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%.