

Vendome

NESTLED IN THE HEART OF SUNNYSIDE, VENDOME HAS BEEN DEDICATED TO BRINGING THE SURROUNDING COMMUNITY FRESH FARE AND FAMILIAR FACES FOR OVER A DECADE. WE HONOUR TRADITION BY SUPPORTING OUR COMMUNITY THROUGH THE USE OF LOCAL FARMERS AND ARTISANS. FRESH IS THE CORNERSTONE OF VENDOME'S OFFERING, FROM ORGANIC EGGS, LOCALLY ROASTED COFFEE, AND ALFORNO BREAD DELIVERED DAILY. WE HOPE THAT YOU ENJOY!

BREAKFAST

VENDOME BREAKFAST | 19

2 EGGS YOUR WAY, SEASONED HASH BROWNS, ALFORNO MULTIGRAIN TOAST
CHOICE OF:

- BACON
- ITALIAN SAUSAGE
- AVOCADO & TOMATO (V)
- MERGUEZ
- PEAMEAL HAM

SUBSTITUTE SEASONAL FRUIT | 3

SUBSTITUTE GRILLED TOMATO | 3

EGGS BENEDICT

POACHED EGGS ON AN ENGLISH MUFFIN, HOLLANDAISE, SEASONED HASH BROWNS
CHOICE OF:

- PEAMEAL HAM | 21
- AVOCADO AND CONFIT TOMATO SPREAD | 18 (V)
- HOUSE CURED SALMON, CAPER, PICKLED SHALLOT | 21

SUBSTITUTE SEASONAL FRUIT | 3

SUBSTITUTE GRILLED TOMATO | 3

BREAKFAST HASH BOWL

SEASONED HASH BROWNS, 2 POACHED EGGS, HOLLANDAISE
CHOICE OF:

- SAUTÉED ONION & PEPPER, BLISTERED TOMATO & KALE | 21 (V)
- ITALIAN SAUSAGE, SAUTÉED ONION & PEPPER | 25
- MERGUEZ SAUSAGE, BLISTERED TOMATO, SAUTÉED KALE | 29

ADD CHEESE CURDS | 5

GRILLED SOURDOUGH TOAST

YOUR CHOICE OF:

- AVOCADO, CONFIT TOMATO SPREAD, CHEVRE, PICKLED SHALLOT | 21 (V)
- IN HOUSE CURED SALMON, DILL CREAM CHEESE, PICKLED SHALLOT, FRIED CAPER | 24

ADD POACHED EGG | 3

ADD BACON | 5

GRANOLA BOWL | 18 (V)

YOGURT, MACERATED BERRIES, VENDOME NUTTY GRANOLA, VANILLA HONEY

PANCAKES

- MACERATED BERRIES & PASTRY CREAM | 18 (V)
- THICK CUT DOUBLE SMOKED BACON, CANDIED CHILI, SPICED MAPLE SYRUP | 20

BREAD PUDDING FRENCH TOAST | 19 (V)

CHERRY, PASTRY CREAM, CRYSTALIZED COCOA

THREE EGG OMELETTE | 20

SERVED WITH SEASONED HASH BROWNS & TOAST
CHOICE OF:

- HAM, CHEDDAR, SAUTÉED PEPPER AND ONION
- TRUFFLED MUSHROOM, MASCARPONE, PARMESAN (V)

SUBSTITUTE SEASONAL FRUIT | 3

SUBSTITUTE GRILLED TOMATO | 3

STEAK & EGGS | 26

5 OZ FLATIRON, TWO SUNNYSIDE EGGS, SEASONED HASH BROWNS, MULTIGRAIN TOAST

SIDES

SINGLE EGG | 3

TOAST | 3

BACON | 5

ITALIAN SAUSAGE | 5

HASH BROWNS | 5

GRAVY | 5

GRILLED TOMATO | 3

AVOCADO | 3.50

HOLLANDAISE | 4

SIDE FRUIT | 6

CURED SALMON | 7

STARTERS & SHAREABLES

SEASONAL SOUP | SM 9 - LG 11

CHEF'S CHOICE, SERVED WITH SALTINES

CHIPS AND DIP | 6 (V)

SERVED WITH BUTTERMILK DILL DIP

VENDOME FRIES | 7 (V)

SERVED WITH AIOLI

ONION RINGS | 14 (V)

SERVED WITH HOUSEMADE BEER MUSTARD AIOLI

CONFIT TOMATO & SOURDOUGH | 22 (V)

CONFIT GARLIC, HERBS, CHÈVRE

FRUIT DIP | 10 (V, GF)

SEASONAL FRUIT WITH MARSHMALLOW DIP

POUTINE

- CLASSIC: FRIES, GRAVY, CHEESE CURDS | 11
- BREAKFAST: HASH, HOLLANDAISE, CHEESE CURDS | 13 (V)

SANDWICHES & MAINS

ROMAINE SALAD | 25

DOUBLE SMOKED BACON, PICKLED MUSTARD SEED, BROWN BUTTER BREADCRUMB, BUTTERMILK DILL DRESSING

SOUTHWEST SALAD | 18 (VE)

MIXED GREENS, CORN AND BEAN SALSA, PICKLED JALAPEÑO, AVOCADO CILANTRO LIME DRESSING

- ADD 5 OZ CAJUN CHICKEN | 11
- ADD 5 OZ FLATIRON | 17

HOUSE MADE BURGER | 19

TOMATO, RED ONION, PICKLE, ICEBERG LETTUCE, BURGER SAUCE
CHOICE OF FRIES, SALAD, CHIPS, ONION RINGS, OR SOUP

- ADD EGG | 3
- ADD CHEDDAR | 3
- ADD AVOCADO | 3.50
- ADD BACON | 5

GRILLED CHEESE | 20 (V)

PROVOLONE, GOUDA, CHEDDAR, ALFORNO SOURDOUGH
CHOICE OF FRIES, SALAD, CHIPS, ONION RINGS, OR SOUP

- ADD BACON | 5

CROQUE MADAME | 21

SUNNYSIDE EGG, MORNAY, GRUYERE, HAM, GRAINY MUSTARD
CHOICE OF FRIES, SALAD, CHIPS, ONION RINGS, OR SOUP

TURKEY CLUB | 25

TURKEY BREAST, CONFIT TOMATO, BACON, BEER MUSTARD AIOLI, GOUDA

CHOICE OF FRIES, SALAD, CHIPS, ONION RINGS, OR SOUP

PINWHEEL LASAGNA | 23

BOLOGNESE, RICOTTA, BÉCHAMEL, POMODORO, MOZZARELLA, BASIL

BAKED PENNE | 23 (V)

FOUR CHEESE SAUCE & BROWN BUTTER BREAD CRUMB

COFFEE

	8 OZ 12 OZ 16 OZ		

MEDIUM BREW COFFEE			3.65
DARK BREW COFFEE			3.65
DOUBLE ESPRESSO	3.50		
AMERICANO	4.25	4.25	4.25
CAPPUCCINO	4.85	5.25	5.65
LATTE	4.85	5.25	5.65
MOCHA	5.50	5.90	6.30
MATCHA LATTE	5.45	5.85	6.25
HOT CHOCOLATE	5.35	5.95	6.35
CHAI LATTE	5.15	5.55	5.95
LONDON FOG	5.15	5.55	5.95
DOUBLE MACCHIATO	3.90		
STEAMER	2.85		
TEA	3.50	3.50	3.50

CHAI, ENGLISH BREAKFAST,
EARL GREY, ZEN GREEN, MINT,
WILD SWEET ORANGE,
CHAMOMILE

ADD ONS

EXTRA SHOT, HAZELNUT SYRUP, VANILLA SYRUP, CARAMEL
SYRUP, MISTO, OAT MILK, ALMOND MILK, SOY MILK
1.00 EACH

NON-ALCOHOLIC BEVERAGES

CASAMARA CLUB 'ALTA'	10
BITTER SODA FLAVOURED WITH EXTRACTS OF MANDARIN ORANGE, ALLSPICE BERRY, AND ANISE	
CASAMARA CLUB 'SERA'	10
BITTER SODA FLAVOURED WITH ORANGE BLOSSOM HONEY, ITALIAN CHINOTTO, AND MEDITERRANEAN SEA SALT	
WILDFOLK SPARKLING NEGRONI	12
WILDFOLK VERMOUTH SPRITZ	12
WILDFOLK BITTER TONGUE	12
ONE FOR THE ROAD BREWING 'GOT HOPS' NON-ALCOHOLIC BEER	8
ANNEX ALE GINGER BEER	6
ANNEX ALE SASKATOON LEMONADE	6
ANNEX ALE ROOT BEER	6
MINT MELON ICED TEA	5.5
STOKE JUICE	13
ASK YOUR SERVER FOR FLAVOURS	

BRUNCH COCKTAILS

MIMOSA - 3 OZ	9
YOUR CHOICE OF ORANGE, GRAPEFRUIT, OR PINEAPPLE JUICE	
VENDOME CAESAR - 1 OZ	9
VODKA, HOUSE MADE SPICE MIX, CLAMATO • MAKE IT A DOUBLE \$12	
APEROL SPRITZ - 4 OZ	13
APEROL, PROSECCO, SODA	
GRAND BELLINI - 5 OZ	18
GRAND MARNIER, PEACH SYRUP, PROSECCO	
SPICED ESPRESSO MARTINI - 2 OZ	15
EL TEQUILEÑO TEQUILA, AMARETTO, COFFEE LIQUEUR, DIRTY CHAI SYRUP	

BEER

JASPER 'CRISP PILS' PILSNER, CALGARY, 355ML	8
LAST BEST 'TOKYO DRIFT' IPA, 355ML	8
OL' BEAUTIFUL 'PEGASUS' AMERICAN PALE ALE, CALGARY, 355ML	8
BANDED PEAK 'GUAVAMORPHOLOGY' GOSE, CALGARY, 473ML	12
DANDY 'IN THE UNDERWORLD' OYSTER STOUT, CALGARY, 473ML	12
DANDY 'PREMIUM LAGER', CALGARY, 473ML	12
VILLAGE CIDER, CALGARY, 473ML	12

WINE BY THE GLASS

	5OZ 8OZ BTL		
BUBBLES			
NV PASQUA PROSECCO, ITALY	10		50
WHITE			
'20 BICO AMARELO VINHO VERDE, PORTUGAL	9	14	45
'20 CASTELLO DELLA SALA 'BRAMITO' CHARDONNAY, ITALY	15	23	75
ROSÉ			
'20 SANTA CRISTINA 'CIPRESSETO' SANGIOVESE, ITALY	11	17	55
RED			
'18 CASTILLO DE MONSERAN 'VIEILLES VIGNES' GRENACHE, SPAIN	9	14	45
'18 AVIGNONESI 'CANTALORO' SANGIOVESE BLEND, ITALY	11	17	55