STUFFED NDHELDS

1/2lb burgers

SIDES:FRIES, HOUSE SALAD, CAESAR SALAD, TOMATO SOUP (UPGRADE \$2.50), MAC & CHEESE, PARM TRUFFLE FRIES, ROOT VEGETABLE FRIES, POUTINE(\$4.00)

GREEK BURGER

17.95

Stuffed with sun-dried tomatoes, & kalamata olives, topped with feta spinach, red onion, capers, tzatziki on a brioche bun

17.95

Stuffed with charred pineapple and topped with government cheese, spam, teriyaki sauce, iceberg lettuce on a brioche bun

GOOD MORNING BURGER

Stuffed with black forest ham & bacon, topped with a sunny side up egg government cheese, iceberg lettuce, tomato, breakfast aioli on a brioche bun

POUTINE BURGER

17.95

Stuffed with cheese curds, & topped with hickory smoked potato sticks, bouillon de boeuf mayo, green onion, shiitake gravy on a brioche bun

MAC'N'CHEESE

17.95

Stuffed with macaroni and cheddar cheese, topped with government cheese, iceberg lettuce, pickle tomato and a parmesan crisp on a brioche bun

MUSHROOM KING

Stuffed with fried onion, topped with gruyère, mushrooms, cream sauce & truffle mayo on a brioche

JALAPEÑO POPPER Stuffed with cream cheese, & banana pepper relish, topped with crispy jalapeños, iceberg lettuce, house aioli on a brioche bun

CALIFORNIA DREAMING

17.95

Stuffed with charred pineapple, topped with avocado, red onion, tomato, iceberg lettuce, carrot slaw with house aioli on a brioche bun

HANDHELDS

ULTIMATE PHILLY MELT

18.95

roasted Alberta beef, gruyère, sautéed mushroom & peppers with beer braised onion, bouillon de boeuf mayo on a grilled Vienna baguette

BUFFALO CHICKEN CAESAR WRAP *OR SALAD

Crispy chicken tossed in buffalo sauce, romaine lettuce, fried capers, bacon, caesar dressing, fresh parmesan wrapped in a flour tortilla ****Or try it as a Salad***

REUBEN SANDWICH

17.95

Grilled Pastrami stacked with grilled sauerkraut, melted gruyère, grainy dijon, pickle spear, aioli on marble rye

CHICKEN & BRIE BURGER

17.95

Grilled chicken, candy pepper bacon, house made fig jam, shredded iceberg, sliced apple, pineapple banana pepper

INFINITY & BEYOND BURGER

Plant based meat patty, mixed cheese, pineapple & banana pepper relish, guacamole, & greens onion on a brioche bun

SIDE BREAK

7 days a week 9am-12pm

RAINBOW PARFAIT

10.95

A bowl of greek yogurt with our local honey, house made granola, with a bright mix of fresh seasonal fruits, mixed berry compote & chia seeds

WAFFLES & WHIP

Served with powered sugar, berry compote, maple syrup & whipped cream

SCRAMBLED EGGS & TOAST

3 eggs, fruit salad, & buttered white toast with jam

10.95

mango madness smoothie Mango, banana, real orange juice, turmeric, chia seed, coconut or almond milk, honey, vanilla plant protein

CHOCO THICC SMOOTHIE

9.95 Strawberry, banana, peanut butter, oat milk, chia seed, cocoa powder, vanilla plant protein

MIAMI SUNRISE SMOOTHIE Pineapple, banana, orange juice, coconut or almond milk, chia seed, vanilla plant protein

DADD

ALL DAY EVERYDAY **Prosciutto** Ham

Veggie Delite Chorizo Sausage

Double Bacon Reuben

FOR BREAKY 7DAYS A WEEK 9-12PM

Sides: Hashbrowns/ Watermelon salad/ Granola yogurt, English muffin/White toast/Marble rye

SORSO FRENCH TOAST

Texas french toast, whipped cream, house granola, side syrup & strawberry compote comes with choice of bacon, ham or chorizo sausage

GROUND POUNDER

3 eggs any way, candy peppered bacon, black forest ham, house chorizo sausage & seasoned, fresh sliced tomato with choice toast

BREAKFAST POUTINE

Sorso seasoned hash browns, cheese curds, candied pepper bacon, roasted peppers, 2 soft poached eggs, gin & tonic hollandaise, green onion

PIG-CEPTION BENNY

Poached Eggs, black forrest ham, candy pepper bacon, smoked paprika with a gin & tonic hollandaise, topped with green onion

ASPARAGUS & BRIE BENNY

16.95

Poached eggs, grilled asparagus and melted brie, smoked paprika with gin & tonic hollandaise, & green onion

AVOCADO TOAST

16.95

Toasted Marble Rye, sliced avocado, micro greens, 2 poached eggs, balsamic glaze & prosciutto slices, & diced tomato

AIR DRIE WRAP
Wrapped in a flour tortilla, ham, bacon, egg, hashbrowns, American cheddar, salsa & house aioli, & green onion

AVOURITES

GALAMARI

16.95

Cajun fire dusted calamari & fried capers tossed with jalapeno, fresh lemon zest & dill & house made tzatziki

BUFFALO CAULIFLOWER BITES seasoned & battered cauliflower bites, with choice of blue

14.95

cheese dressing or buffalo sauce for dipping SORSO POUTINE a generous portion of crisp seasoned fries with house gravy

& cheese curds

BUFFALO CHICKEN POUTINE

Seasoned fries with house gravy, cheese curds, crispy chicken tossed in a buffalo hot sauce with pickled fresno & ranch drizzle

MTL SMOKED MEAT POUTINE

Crisp seasoned fries with fried pastrami, cheese curds, house gravy, grilled sauerkraut & diced garlic dill pickles

CHICK EN GYOZA

Cripsy fried chicken & vegetable stuffed gyoza with teriyaki, & green onion

MOZZA STICKS

9 Breaded & seasoned mozzarella sticks topped with freshly grated parmesan & a side of our house made fire roasted tomato marinara sauce

BACON WRAPPED PICKLES

15.95

Candy pepper bacon wrapped around cheese stuffed pickles with ranch

CHICKEN TENDERS & FRIES

15.95

Crisp breaded chicken, seasoned fries, and your choice of dipping sauce (plum, grainy honey dijon, or buffalo)

14.95

Hot & bothered, teriyaki, salt & pepper, Sriracha Honey garlic, Dilly lemon pepper

bowl of creamy tomato soup

Our house made fire roasted cream of tomato soup & garlic bread

Sorso mac & cheese bake

15.95

Tortiglioni, gruyère, parmesan, & a béchamel cream sauce baked with panko bread crumbs with garlic butter viênna bun. *add bacon for 1.25

FLATBREADS Choice of:

Prosciutto & Roast Apple// Chorizo & Mushroom// Veggie Lovers