


## BRUNCH

Add a fluffy buttermilk pancake to any of the brunch dishes for +\$4

### AVOCADO EGG YAMWICH 16

 Warm yam planks serve as the base for creamy avocado slices, crumbled goat cheese, and a hint of valentina topped with perfectly poached medium egg and a fresh radish sprout garnish

### EGG ON TOP BURGER 19

6 oz ground chuck patty paired with sweet caramelized onions, creamy white cheddar, and savory ham, topped with a rich fried egg and served on a golden toasted brioche bun, patatas bravas, and a side of bistro greens

### SMOKED SALMON DELIGHT 18

An open-faced smoked salmon sandwich on artisan sourdough bread with cucumber, herbed cream cheese, and chives, served with house-mixed greens tossed in rice wine vinaigrette

### VALLEY BREAKFAST 13

3 eggs, roasted roma tomatoes, and patatas bravas, served with a tomato-ginger chutney and garnished with fresh green onions

YOUR CHOICE OF – Bacon, Ham or Sausage |  
Sourdough Toast or 1/2 order of Waffles

### BUTTERMILK CHICKEN WAFFLE 19

Enjoy a crispy fried chicken breast, seasoned and marinated in buttermilk, atop a warm waffle, drizzled with whipped honey butter and maple syrup, and garnished with sliced strawberries and icing sugar.

Make it spicy for \$0.50

### STRAWBERRY BANANA FRENCH TOAST 15

Velvety french bread soaked in banana custard and layered with fresh strawberries and bananas, drizzled with decadent chocolate and caramel sauce

### BUTTERMILK PANCAKES 16

Fluffy pancakes with Canadian maple syrup, seasonal fruits, and dusted with icing sugar

### CLASSIC EGGS BENNY 14

English muffins, topped with poached eggs, house-made hollandaise sauce, and served with your choice of patatas bravas or bistro greens


ADD ONS – Smoked Salmon \$4 | Add Ham \$2 | Add Avocado \$2 | Add Prosciutto \$4

## FRESH BITES


### ADD ONS

Fresh Burrata \$8 | Cajun Chicken \$6.75 | Grilled Chicken \$6 |  
Sautéed Prawns \$7 | Cajun Salmon \$8.75 | Smoked Salmon \$8


### KALE SALAD 14

 Citrus vinaigrette, pickled apples, dried cranberries, toasted almonds, goat cheese

### BEET SALAD 13

 Honey ricotta, candied walnuts, oven-roasted kale chips, and pickled mustard seeds

### CLASSIC BURRATA CAPRESE 18

 Vine ripe tomatoes pair with creamy burrata cheese, garnished with fresh basil, crisp arugula, olive oil drizzle, balsamic reduction, and a sprinkle of crushed black pepper

### YAKITORI CHICKEN & SESAME NOODLE 19

Grilled yakitori chicken skewers, rice wine vinaigrette, sesame noodles, pickled ginger, red pepper, cabbage


ADD ONS – Yakitori Skewer \$3.75 | Avocado \$2

### CHOPPED CHICKEN SALAD 18

Grilled chicken breast, rice wine vinaigrette, romaine hearts, cabbage, daikon, fresh-cut corn, peanut sauce, wonton crisps


SUBSTITUTIONS – Cajun Chicken | Sautéed Prawns |  
Hot Smoked Salmon | Cajun Salmon

### SMOKED SALMON & SPINACH SALAD 19

 In-house hot-smoked maple sockeye salmon, buttermilk ranch dressing, hard-boiled egg, spinach, mushrooms, tomatoes, bacon, cucumber, toasted almonds

SUBSTITUTIONS – Cajun Chicken | Grilled Chicken |  
Sautéed Prawns | Cajun Salmon

### PRAWN CAESAR SALAD 18

 Garlic sautéed prawns, house-made caesar dressing, buttered brioche croutons, minced lemon zest, parmesan

SUBSTITUTIONS – Cajun Chicken | Grilled Chicken |  
Hot Smoked Salmon | Cajun Salmon

 SIDEBAR SIGNATURE

 VEGETARIAN

 GLUTEN-FRIENDLY

While we offer gluten-conscious options, please note that our kitchen is not a gluten-free environment, and cross-contact with items containing gluten may occur.

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  @SIDEBARLANGLEY

## HANDHELDS


Served with your choice of fries, bistro greens or soup


### ADD ONS

Beef Patty \$5 | Chicken Breast \$6 | Cheddar Cheese \$2 | Bacon \$3 | Avocado \$2

### SUBSTITUTIONS

Hot Honey Fries & Spicy Yogurt \$2 | Patatas Bravas \$3 | Cajun Fries & YumYum Dip \$2 |  
Onion Rings \$3 | Caesar Salad \$2 | Yam Fries \$4 | GF Bun \$3


 **BISTRO BURGER** 19  
6oz ground chuck, sharp cheddar, caramelized onions, lettuce, roma tomato, dill pickles, BBQ sauce, butter-toasted brioche bun


 **AHI TUNA BURGER** 18  
6oz grilled tuna, avocado, pickled red onions, butter lettuce, wasabi mayo, toasted brioche bun

**CHICKEN BACON & BRIE SANDWICH** 23  
Grilled chicken breast, bacon, brie, spinach, roma tomatoes, chili sauce, garlic aioli, honey mustard, butter-toasted filone bread  
Substitute to blackened chicken for \$1.25

**CRISPY CHICKEN BURGER** 21  
Breaded chicken breast, spicy-sweet pickles, tomatoes, iceberg lettuce, tartar sauce, butter-toasted brioche bun.  
Make it spicy for +\$0.50


**CHIPOTLE CHICKEN WRAP** 17  
Grilled chicken, crispy bacon, romaine, house-made caesar dressing, chipotle sauce, and a hint of parmesan, all wrapped in a warm tortilla

 **GRILLED VEGETABLE FILONI** 16  
A medley of marinated zucchini, eggplant, and roasted onions, with grilled peppers, goat cheese, and arugula on a toasted filone bread, topped with a pesto spread, and a drizzle of balsamic

 **MEDITERRANEAN LAMB BURGER** 19  
6oz lamb, mint pesto, dijon mayo, tomatoes, crispy onions, creamy feta, and a spicy drizzle of harissa sauce, served on a butter-toasted brioche bun

## PASTAS

All pastas are served with Garlic Toast. Sub gluten-free pasta, made to order for +\$3


 **RICH TOMATO BOLOGNESE** 21  
AAA ground chuck, simmered with sautéed onions, carrots, and celery in a hearty tomato sauce, enhanced with a touch of cream and topped with freshly grated parmesan cheese, served alongside aromatic garlic toast

**SEAFOOD LINGUINE** 24  
Clams, prawns, cod, salmon, roasted cherry tomatoes, white wine cream sauce

ADD ONS – Sautéed Prawns \$7 | Cajun Salmon \$8.75 |  
Smoked Salmon \$8 | Bacon \$3


**HOT SMOKED SALMON VODKA FUSSILI** 26  
In-house hot-smoked maple sockeye salmon, vodka sauce, pancetta, spinach, pecorino


ADD ONS – Sautéed Prawns \$7 | Cajun Salmon \$8.75 |  
Smoked Salmon \$8 | Bacon \$3

 **MAC & CHEESE** 19  
Shell pasta, bacon, romano cheese, roasted garlic, mornay sauce

ADD ONS – Cajun Chicken \$6.75 | Grilled Chicken \$6 |  
Sautéed Prawns \$7 | Cajun Salmon \$8.75 |  
Smoked Salmon \$8 | Bacon \$3

## BISTRO PLATES

 **FISH & CHIPS**  
Beer-battered cod, creamy coleslaw, served with tarragon tartar sauce  
18 | 2 pc      22 | 3 pc

 **VEGGIE TACOS** 9  
Two tacos with seasoned black beans, roasted yams, green cabbage, lime crema, alfalfa sprouts, feta cheese, pepita, radishes, cilantro, with a touch of valentina hot sauce, served with your choice or fries or bistro greens  
Add taco for \$3.25 ea

**MOLE TACOS** 12  
Two tacos with mole chicken, green cabbage, lime crema, cotija cheese, fresh-cut corn, guacamole, cilantro, with a touch of valentina hot sauce, served with your choice or fries or bistro greens  
Add taco for \$3.75 ea

 **BLACKENED SHRIMP & AVOCADO TACOS** 15  
Two tacos with blackened shrimp, green cabbage, lime crema, cotija cheese, fresh-cut corn, guacamole, cilantro, with a touch of valentina hot sauce, served with your choice or fries or bistro greens  
Add taco for \$4.75 ea

**SOUTHERN FRIED CHICKEN STRIPS** 16  
Buttermilk chicken strips coated in crunchy cornflake breading, served with coleslaw and ranch dip

**STEAK AND FRITES** 26  
8oz New York striploin crowned with caramelized onions, sautéed mushrooms, accompanied by golden crispy fries and drizzled with our signature chimichurri sauce