

LAKESIDE BAR & GRILL

BRUNCH

CLASSIC BREAKFAST

2 eggs any style, ham, bacon, home fries, buttered toast 12

3-EGG OMELETTE

cheese, bacon, home fries 13

EGGS BENNY

poached eggs, hollandaise sauce, english muffin (unless otherwise specified), home fries

- **GRILLED TOMATO & RED ONION** 13
- **HAM** 13
- **BBQ PULLED BEEF BRISKET**
with crispy fried onions, cornbread biscuit 15

BREAKFAST BOWL

home fries, scrambled eggs, bacon, ham, hollandaise sauce 14

BUTTERMILK FLAPJACKS

stack of 3, maple butter, bacon 12

ADD ONS

1 EGG, any style 1⁵⁰

3 STRIPS BACON 3

2 SLICES HAM 3

HOME FRIES 2⁵⁰

TOAST & JAM 2

1 FLAPJACK 3

COLD CEREAL with milk 3

Raisin Bran, Fruit Loops

BLUEBERRY MUFFIN with butter 2⁵⁰

CORNBREAD BISCUIT with butter 1⁵⁰

BRUNCHOS

tortilla chips, scrambled egg, bacon, red onion, tomato, blended cheese, salsa, sour cream 17
ADD... 2oz Guacamole 2⁵⁰

THE BREAKFAST CLUB

egg, chicken and bacon omelette, tomato, lettuce, house aioli, sourdough bread, fresh cut fries 16

LAKESIDE BRUNCH BURGER

beef patty, over easy egg, smoked cheddar, crispy fried onions, bacon, lettuce, tomato, chipotle mayo, fresh cut fries 17

BEEF BRISKET SANDWICH

pulled bbq beef brisket, over easy egg, smoked gouda, cornbread biscuit, fresh cut fries 16

CARBONARA PENNE

bacon, cream sauce, parmesan cheese, topped with sunny side up egg 15

FISH 'N CHIPS

2pc beer battered haddock, fresh cut fries, coleslaw, tartar sauce 16

KIDS (10 & UNDER) \$5

BACON & EGG

1 egg any style, bacon, home fries

BUTTERMILK FLAPJACK

1 pancake and choice of bacon or 1 egg any style

CAESARS \$5

MIMOSA \$10

Please advise your server about food sensitivities & allergies.
Items can be modified to be made with gluten free pasta or bread.

LAKE SIDE BAR & GRILL

BEVERAGES

REDS	6oz	9oz	BTL
Malbec, Las Moras, Argentina	7	10 ⁵⁰	28
Cabernet Sauvignon, Leaping Horse, California	9	13 ⁵⁰	35
Pinot Noir, Pinot Pinot, Australia			35

WHITES, ROSÉ, BUBBLY	6oz	9oz	BTL
Pinot Grigio, Monte Giove, Italy	7	10 ⁵⁰	28
Sauvignon Blanc Reserva, El Howard, Chile	8	12	31
Tidal Bay, Jost, NS			35
Chardonnay, Portillo, Argentina			35
Rosé, Menard, France			35
Nova 7, Benjamin Bridge, NS			40

ON TAP - LOCAL	ABV	18oz
Toller Lite, Spindrift	4	7
Tall Ship Amber, Garrison	5	7
Irish Red, Garrison	5	7

BEER, CIDERS, COOLERS

Domestic, Coor's Lite Budweiser Blue Keith's	5
Propeller IPA Rickards Radler	6
Corona, Mexico Heineken, Imported	6 ⁵⁰
Jitney Sour, Tatamagouche 473ml	9
Hippie Dippie Pale Ale, Tatamagouche 473ml	9
Guinness Draught Stout, Ireland 473ml	9
Bulwark Blush Cider, Annapolis Valley	7
Smirnoff Ice Cooler	6 ⁵⁰

SPIRITS	1oz	2oz
Bar Rail	5 ⁵⁰	9
Premium & Liqueurs	6	9 ⁵⁰
Glenlivet 12, Glenfiddich 12, Maker's Mark	7	11 ⁵⁰
Tanqueray 10, Belvedere, Hennessy VS	7	11 ⁵⁰

NON-ALCOHOLIC

Budweiser Prohibition Beer, Ginger Beer	4
Lipton Pure Leaf Sweet Tea with Lemon 547ml	3 ⁵⁰
Pepsi Soft Drinks and Bottled Water	2 ²⁵
Juices, 2% Milk, Chocolate Milk, Skim, Almond Milk	3
Coffee, Tea, Hot Chocolate	2 ⁵⁰

COCKTAILS 7.50 (1½oz)

Spiked Peach Tea

Spiced Rum, Peach Schnapps, Ice Tea, Fuzzy Peach

Blue Hawaii

Blue Curacao, Malibu Rum, Pineapple, Sour Mix

Tennessee Lemonade

Jack Daniel's No7, Triple Sec, Sour Mix, Sprite

COCKTAILS 9 (1½oz)

“IN” Fashioned Maker's Mark Bourbon, Amaretto, OJ, Bitters

HURRICANE COCKTAILS 10 (2oz)

Blue Raspberry Lemonade

Vodka, Triple Sec, Blue Raspberry Syrup, Sour Mix, 7-Up, Soda

Summer Breeze

Malibu Rum, Peach Schnapps, Pineapple, OJ, Grenadine

SANGRIA 9/gl 30/ltr

White Sangria

White Wine, Peach Schnapps, Triple Sec, Pineapple, Sprite, Fresh Fruit

Red Sangria

Red Wine, Cherry Brandy, Triple Sec, OJ, Orange Crush, Fresh Fruit

ASK FOR YOUR FAVORITE DRINK

Take-Out:

Wine & Beer Specials with the purchase of food.

Open Daily: 4pm - 9pm

Saturday & Sunday Brunch: 10am - 2pm