



# Brunch at the Highlevel Diner

## BEVERAGES

Coffee or tea - 2.50

Specialty Tea - 2.95

Espresso - 2.50

Cappuccino or latte - 3.95

Latte in a bowl - 5.25

Iced Coffee - 4.95 (Vietnamese Style)

Hot chocolate - 3.95

topped with Chocolate whipped cream

Chai Latte - 5.25

Mimosa - 5.95 - sparkling wine with choice of orange, cranberry or lychee juice, with a dash of Grand Marnier

Café Mocha - 5.95 Hot chocolate with a shot of espresso topped with Chocolate Whipped Cream

Hot cranberry or apple cider - 4.95 made with real juice

Juice - orange, apple, tomato, sm 2.50  
lychee, grapefruit, cranberry, lg 3.50  
pineapple, clamato

## BREAKFAST BREADS

Wild Blueberry buttermilk pancakes - 8.50

With choice of Okanagan raspberry or blueberry syrups, real maple syrup or sugar-free syrup. Hearty and delicious.

With fresh Fruit - 10.50

OR With 3 strips of bacon - 11.50



**Cinnamon bun** - 3.95  
Edmonton's favourite. Get them while they last.



**Muffins** - 3.50  
Bran Nut, Orange Nut, Date Nut or Cornmeal

Order by noon a day ahead, and we will make you up a box of cinnamon buns to take home or to the office. You'll be a hero. 6 for \$20.00 or 12 for \$35.00

**7-grain toast** - 2.00

### These Drinks Served in a mason jar

**Fruit Frappa** - 5.50

Choice of strawberry, mango, banana or wild blueberry blended with orange juice, yoghurt, honey & ice

**Island Cooler** - 5.50

Pineapple, banana, lemon & pineapple juice with coconut cream, blended with ice

**Low fat Fruit Shake** - 5.50

Banana, strawberries & Italian pear nectar, blended with ice

**Mandarin Fruit Punch** - 4.00

Cranberry juice, lychee juice & soda, served over ice

**Fruit Spritzer** - 3.95

Pear, peach or apricot with soda served over ice

**Twilight Zone** - 3.50

Lime juice & soda served over ice. Very light and refreshing.



Ask your server if you wish to see our celiac-friendly menu.

## FRUIT AND CEREAL

**\*Hot multigrain cereal - 6.95**  
Stick-to-your-ribs, healthy goodness.  
Made from Alberta-grown organic grains.

**With wild blueberries - add 1.50**

**\*Take some grains home- you can purchase a bag of our multigrain cereal mix at the front door, complete with recipe**

**House roasted granola - 6.95**  
with fresh fruit and milk

**With Yogurt side - add 1.50**



Substitute Soy milk for regular milk with any item.

Ask your server.

**Bowl of Fresh fruit - 7.25**

Apple, grapefruit, orange, pineapple, cantaloupe, honeydew and grapes

**Fresh fruit with Yoghurt and Honey - 7.25**

## EGGS

Our eggs are locally produced, from free-range chickens.

**Eggs Benedict - 13.00**

2 free-range poached eggs with back bacon topped with hollandaise and served on an English muffin with 7-grain toast and hashbrowns

**Eggs Florentine - 13.00**

2 free-range poached eggs with creamy spinach and hollandaise served on an English muffin with 7-grain toast and hashbrowns

**Daily quiche (with fruit) - 9.50**

**Half-order of quiche - 5.95**



**Farmer's Omelette - 12.00**

Best in town. 3 free-range egg omelette with bacon, onion, potato and cheddar served with hashbrowns and 7 grain toast. Yummy!!

**Veggie Omelette - 12.00**

3 free-range egg omelette. Ask your server for today's combination of veggies and cheese. Served with hashbrowns and 7-grain toast. Healthy and delicious.



**OUR HOME-MADE KETCHUP** has 2/3 less salt and sugar and we think much more flavour than commercially-produced ketchup. Try some. We're sure you'll like it.

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