



EVVIVA

RESTAURANTS

CELEBRATE *everyday*

All vegan items are cooked on the same surfaces as eggs, bacon and other animal products, and may come into contact with these ingredients, but we do our best to ensure there is the least cross-contamination possible.

Certain dishes can be made gluten friendly upon request.

Our kitchen contains nuts, seeds, gluten, soy and milk. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens. Please inform us of any food allergies or dietary restrictions and we will be happy to accommodate you as best we can.

An 18% gratuity will be included to parties of 6 or more.

**HAVE A WONDERFUL
EXPERIENCE** *with us*



@evvivarestaurants

www.evviva.ca

ALCOHOLIC BEVERAGES

Mimosa 10.99 (6oz) / 44.99 (Pitcher 42oz)
Sparkling wine (1oz), your choice of fresh orange or fresh grapefruit juice

Caesar 10.99 (1oz)
Clamato (1oz), house spice blend, lime, horseradish, pickled bean

Tequila Sunrise 10.99 (1.5oz)
Cazadores Reposado, fresh orange and lime juice, grenadine

Espresso Martini 10.99 (1.5oz)
Espresso, bailey's irish cream, vodka, kahlua

Kentucky Mule 10.99 (1.5oz)
Jim beam, cointreau, lime juice, ginger beer

Strawberry Mojito 10.99 (1.5oz) / 36.99 (Pitcher 6oz)
Havana 3 years old, strawberry, fresh lime, fresh mint, soda

Grapefruit & T 10.99 (1.5oz) / 36.99 (Pitcher 6oz)
Bombay sapphire, tonic, grapefruit syrup, fresh lime, botanicals

House Sangria 10.99 (3oz) / 36.99 (Pitcher 6oz)
Red wine, brandy, orange juice, apple juice, cranberry, ginger ale, fresh fruits

B52 9.99 (1.5oz)
Bailey's, cointreau, kahlua, coffee

Spanish Coffee 9.99 (1oz)
Brandy, sugar, espresso, whipped cream

Irish Coffee 9.99 (1oz)
Jameson, sugar, coffee, whipped cream

Sparkling Wine 10.99 (5oz) / 44.99 (Bottle)
Cava

White Wine 9.99 (6oz) / 29.99 (Bottle)
Pinot grigio / Chardonnay

Red Wine 9.99 (6oz) / 49.99 (Bottle)
Merlot / Cabernet Sauvignon

Domestic Beer 7.99 (34ml Bottle)
Canadian, Budweiser, Coors Light, Mills St Organic, Steam Whistle
Muskoka Detour (473ml Can), Stronbow Original Dry (GF, Cider, 500ml Can)

HOT BEVERAGES

Gourmet Brewed Coffee	3.99
Medium roast, decaf, and hazelnut vanilla flavored. Complimentary refill.	
Espresso	3.49 (Single) / 4.49 (Double)
Evviva coffee prepared in its purest form.	
Cappuccino	5.49
Evviva espresso blended with steamed and frothed milk.	
Caffé Latte	5.99
Evviva espresso mixed with steamed milk, finished with froth.	
Matcha Latte	6.49
Matcha tea mixed with steamed milk.	
Caffé Americano	4.99
Evviva espresso diluted with hot water.	
Caffé Mocha	5.99
Evviva Espresso blended with thick chocolate and steamed milk. Topped with whipped cream.	
Maple Latte	6.99
Evviva espresso blended with maple syrup and steamed milk.	
Hot Chocolate	3.99
Served with whipped cream.	
Selection of Premium Teas	3.49

Substitute for almond or oat milk for \$0.50

Add vanilla, caramel or maple syrup for \$0.50

COLD BEVERAGES

FRESH Orange Juice	6.99 (12oz)
Freshly squeezed (in-house).	
Fruit Smoothies	5.99
Mango Tango or Strawberry Banana	
Juice	3.99
Orange, Apple, Cranberry, Grapefruit, Lemonade	
Iced Latte	5.99
Evviva espresso mixed with cold milk over ice.	
Milk or Chocolate Milk	3.99
Soft Drink	2.99
Coke, Diet Coke, Sprite, Ginger Ale, Nestea	
Evian Spring Water	2.99
Sparkling Water	3.99

Vegan menu curated in collaboration with



DRINKS

Kombucha Mimosa 10.99 (6oz) / 44.99 (Pitcher 42oz)

Freshly squeezed orange juice, raw organic hibiscus rosehip kombucha, and sparkling wine.

Vegan Caesar 8.99 GF (1oz)

Walters Caesar mix and vodka, topped with pickled green bean, celery salt rim, horseradish, and worcestershire sauce.

Vegan Latte 5.99

Evviva espresso mixed with choice of steamed almond or oat milk, finished with froth.

Vegan Hot Chocolate 4.99

Almond milk hot chocolate topped with creamy coconut whipped cream.

Iced Vegan Latte 5.99

Evviva espresso mixed with choice of cold almond or oat milk over ice.

Kombucha 5.99

Hibiscus rosehip or ginger

Milk 3.99 / 3.49 (Kids)

Choice of almond, oat or chocolate almond milk.

Strongbow Cider 7.99 (500 ml Can)

Gluten free

SALADS

**Add grilled vegan chicken breast, shaved seitan beef or crispy soy bacon for \$4.*

🌀 Evviva Vegan House Salad 14.99

Mixed greens, tomatoes, dried cranberries, sunflower and pumpkin seeds, strawberries, tossed in balsamic dressing.

Vegan Kale Caesar Salad 14.99

Marinated kale tossed in a creamy caesar dressing with romaine lettuce, croutons, crispy soy bacon bits, sun-dried tomatoes, and almond parmesan cheese.

Vegan Greek Salad 14.99

Mixed greens, English cucumbers, red onion, tomatoes, tossed in homemade Greek salad dressing, topped with kalamata olives and tofu feta cheese.

Vegan Chopped Salad 17.99

Romaine lettuce, green and red peppers, English cucumbers, red onion, chickpeas, avocado, crispy soy bacon, marinated grilled vegan chicken breast, served with creamy herbed vinaigrette.

MENU

VEGAN OMELETTE

**Served with herbed home fries, fresh green salad, and your choice of buttered white, whole wheat, rye, multi-grain or gluten-free (for \$1) toast.*

Vegan Cheese Omelette 17.99

Soft fluffy Just egg Omelette with your choice of cheddar or feta cheese

Vegan Mushroom Omelette 17.99

Soft fluffy Just egg Omelette with earthy button mushrooms
(add your choice of cheddar or feta cheese for \$1)

Vegan Spinach Omelette 18.99

Soft fluffy Just egg Omelette with spinach, onions and cheddar cheese
(add your choice of cheddar or feta cheese for \$1)

Vegan Western Omelette 18.99

Soft fluffy Just egg Omelette with diced soy bacon, fresh green and red peppers and onions (add your choice of cheddar or feta for \$1)

Vegan Greek Omelette 18.99

Soft fluffy Just egg Omelette with a mix of Mediterranean vegetables in our chefs signature tomato based sauce, green olives and feta cheese

Vegan Spanish Omelette 18.99

Soft fluffy Just egg Omelette with house made salsa
(add your choice of cheddar or feta cheese for \$1)

Vegan Evviva Special Omelette 18.99

Soft fluffy Just egg Omelette with spinach, tomatoes, mushrooms and onions, green and red peppers (add your choice of cheddar or feta for \$1)

Create Your Own Vegan Omelette 16.99

Soft fluffy Just egg omelette served with vegan buttered toast and your choice of crispy soy bacon, sausage, seitan beef, mozzarella, tofu feta, spinach, green and red peppers, onions, tomatoes, mushrooms, green olives (add \$1 for each).

DOUG MCNISH



VEGAN BENEDICT

**Served with herbed home fries, fresh green salad*

Vegan Florentine Eggs Benedict 19.99

English muffin with sauteed spinach, cornmeal tomato, sunny side up vegan eggs and hollandaise sauce.

Vegan Smoked Salmon Benedict 22.99

English muffin with sauteed spinach, cornmeal tomato, smoked carrot lox, sunny side up vegan eggs and hollandaise sauce.

Vegan Pastrami Benedict 24.99

English muffin with sauteed spinach, cornmeal tomato, shaved seitan pastrami, sunny side up vegan eggs and hollandaise sauce.

Vegan Crab Cake Benedict 25.99

English muffin with sauteed spinach, hearts of palm crab cakes, sunny side up vegan eggs and hollandaise sauce.

VEGAN ALL DAY BREAKFAST

Vegan Sausage Breakfast Muffin 16.99

English muffin with a breakfast Beyond Meat sausage patty, a sunny-side-up vegan egg, melted cheddar cheese, lettuce, tomatoes, mayo, and ketchup.

Vegan Slam Platter 19.99

Choice of scrambled Just Egg with peppers and spinach or two sunny-side-up vegan eggs, two strips of crispy soy bacon, a Beyond Meat sausage patty, vegan buttered toast, herbed home fries and

Just Egg Breakfast Sandwich 18.99

Ciabatta bun with the Just Egg mini omelet, crispy soy bacon, avocado, lettuce and tomato. Served with home fries and fresh green salad

Fluffy Vegan Pancakes 20.99

A stack of four fluffy pancakes topped with a fresh berry compote, coconut whipped cream, pure Canadian maple syrup, and confectioner's sugar (add blueberries or chocolate chips for \$2).

Vegan Maple Waffle 20.99

Soft and fluffy waffle served fresh strawberries, blueberries, bananas, coconut whipped cream, and pure Canadian maple syrup (add choice of crispy soy bacon or Beyond Meat sausage patty for \$2.99).

Vegan French Toast 20.99

Fresh baked bread drenched in vegan french toast batter, topped with pure maplesyrup, coconut whipped cream, served with a blueberry compote and fresh berries (add choice of crispy soy bacon or Beyond Meat sausage patty for \$2.99).

DOUG MCNISH



**Served with a choice of french fries, herbed home fries, yam fries, onion rings or your choice of salad.*

Chargrilled Beyond Burger 17.99
hargrilled Beyond Burger served on a brioche bun with lettuce, tomatoes, onions, and pickles.

The Classic Vegan Reuben Sandwich 19.99
Marble rye piled high with housemade shaved seitan smoked meat, melted cheddar cheese, sauerkraut, and Russian dressing.

Grilled BBQ Bacon Beyond Cheeseburger 20.99
Chargrilled Beyond Burger served on a brioche bun with crispy soy bacon, melted cheddar cheese, mayo, onion rings, bbq sauce, lettuce, tomatoes, and pickles.

Vegan Crown Burger 23.99
hargrilled Beyond Burger served on a brioche bun and topped with a signature sunny side up vegan egg, caramelized onions, crispy soy bacon, melted cheddar cheese, lettuce and tomatoes

Highliner Burger Crab Cake Burger 23.99
Crispy hearts of palm crab cakes served on a brioche bun with chipotle aioli, lettuce, tomato, red onion and pickles

— — — — — **Add Side Crispy Soy Bacon 3 pieces** 5.49

Add Side Beyond Meat Sausage Patty 2 pieces 5.49

Add Side Vegan French Toast 2 Pieces 9.99

— — — — — **KIDS MENU** — — — — —

For kids under 12 years old

Kids Platter 11.99
Choice of sunny-side-up or scrambled Just Egg, bacon or sausage, served with herbed home fries and vegan buttered toast.

Vegan French Toast 11.99
Served with pure Canadian maple syrup, powdered sugar and herbed home fries.

Crispy Vegan Chicken Fingers 11.99
Served with a choice of french fries, herbed home fries or onion rings.

ALL DAY BREAKFAST

**Served with three farm-fresh eggs any style, herbed home fries, fresh green salad and your choice of buttered white, whole wheat, rye, multi-grain or gluten-free (for \$1) toast.*

Eggs, Tomatoes & Avocados 15.99

Early Bird (7:00 to 8:30 AM Monday to Friday) \$11.99

Sausage & Eggs 18.99

Substitute to chicken sausage upon request.

Bacon & Eggs 18.99

Substitute to chicken bacon upon request.

Ham & Eggs 18.99

Peameal Bacon & Eggs 19.99

Bacon, Sausage, Ham & Eggs 20.99

Add french toast or pancakes for an extra \$2

New York Steak (7oz) & Eggs 23.99



Smart Heart Breakfast 21.99

Three farm-fresh eggs, Atlantic smoked salmon or grilled chicken breast with a salad of your choice, and your choice of buttered white, whole wheat, rye, multi-grain, or gluten-free (for \$1) toast.

Florentine Eggs Benedict 18.99

Farm-fresh poached eggs, baby spinach on toasted English muffin, smothered in hollandaise sauce, served with herbed home fries and fresh green salad.

Traditional Eggs Benedict 20.99

Farm-fresh poached eggs, smoked ham on toasted English muffin, smothered in hollandaise sauce, served with herbed home fries and fresh green salad (Upgrade to peameal bacon for \$1.99).

Atlantic Smoked Salmon Eggs Benedict 21.99

Farm-fresh poached eggs, Atlantic smoked salmon on toasted English muffin, smothered in hollandaise sauce, served with herbed home fries and fresh green salad.

Evviva Breakfast Sandwich 19.99

Smoked bacon, two farm-fresh eggs, tomatoes, and avocado, served on a ciabatta bun with herbed home fries and fresh green salad.

Chicken & Waffle 21.99

Fried breaded chicken breast on top of a freshly baked waffle, served with a side of sour cream and pure Canadian maple syrup.

ALL DAY BREAKFAST

**Served on your choice of white, whole wheat, rye, multi-grain, gluten-free (for \$1) toast or ciabatta (for \$1) with a choice of french fries, herbed home fries, yam fries, onion rings, your choice of salad or soup of the day.*

Club House Sandwich 20.99
Grilled chicken breast, smoked bacon, romaine lettuce, tomatoes, and mayo.

BLT 19.99
Smoked bacon, romaine lettuce, tomatoes, and mayo.

Montreal Lox 19.99
A whole wheat bagel, topped with smoked Atlantic salmon, fresh cream cheese, red onions, and capers served with a choice of french fries, herbed home fries, yam fries, onion rings, your choice of salad or soup of the day.

Maple Waffle 20.99
Fresh strawberries, blueberries, and bananas topped with whipped cream and served with a side of pure Canadian maple syrup.

French Toast 20.99
Three slices of Challah bread topped with a fresh berry compote, whipped cream, pure Canadian maple syrup, and confectioner's sugar.

Fluffy Pancake 20.99
A stack of four fluffy pancakes topped with a fresh berry compote, whipped cream, pure Canadian maple syrup, and confectioner's sugar (add blueberries or chocolate chips for \$2).

Granola Yogurt Parfait 13.99
Vanilla yogurt, fresh strawberries, and blueberries, layered in a parfait glass and topped with granola.

Add Side French Toast 9.99
2 pieces

Add Side Hot Buttermilk Pancakes 9.99
2 pieces (add \$2 for blueberries or chocolate chips)

OMELETTES

**Served with herbed home fries, fresh green salad, and your choice of buttered white, whole wheat, rye, multi-grain or gluten-free (for \$1) toast.*

Cheese Omelette 18.99

Three farm-fresh egg omelette and your choice of cheddar, mozzarella, swiss or feta cheese.

Mushroom Omelette 18.99

Three farm-fresh egg omelette and earthy button mushrooms (Add your choice of cheddar, mozzarella, swiss or feta cheese for \$1).

Spinach Omelette 19.99

Three farm-fresh egg omelette with spinach, onions, and cheddar cheese.

Western Omelette 19.99

Three farm-fresh egg omelette with diced black forest ham, fresh green and red peppers, and onions (Add your choice of cheddar, mozzarella, swiss or feta cheese for \$1).

Greek Omelette 19.99

Three farm-fresh egg omelette with a mix of Mediterranean vegetables in our chef's signature tomato-based sauce, green olives, and feta cheese.

Spanish Omelette 19.99

Three farm-fresh egg omelette with housemade salsa.

Evviva Special Omelette 20.99

Three farm-fresh egg omelette with spinach, tomatoes, mushrooms, onions, green and red peppers (Add your choice of cheddar, mozzarella, swiss or feta cheese for \$1).

Create Your Own Omelette 17.99

Three egg omelette with your choice of bacon, ham, onions, tomatoes, mushrooms, green and red peppers, spinach, green olives, and cheddar, mozzarella, feta, or swiss cheese (Add \$1 for each).

WAFFLES

Nutella® Waffle 20.99

Fresh strawberries, on a bed of Nutella® with a scoop of vanilla ice cream.

Caramel Waffle 20.99

A scoop of vanilla ice cream and bananas topped with caramel sauce.

Maple Waffle 20.99

Fresh strawberries, blueberries, and bananas topped with whipped cream and served with a side of pure Canadian maple syrup.

FROM THE GRILL

Maple Glazed Salmon 23.99

Atlantic salmon fillet marinated in pure Canadian maple syrup and herbs, served with saffron turmeric quinoa and fresh seasonal vegetables.

Grilled Chicken 21.99

Marinated chicken breast served with saffron turmeric quinoa and fresh seasonal vegetables.

Steak Frites (7oz) 23.99

AAA 7oz New York Striploin steak served with french fries and mixed green salad with watermelon raddish, spiralized beets, dressed in housemade vinaigrette.

Power Bowl 21.99

Quinoa or mixed greens topped with chickpeas, avocado, marinated vegetables, maple teriyaki glaze, served with your choice of grilled steak, salmon, chicken or tofu.

SANDWICHES & BURGERS

**Served with a choice of french fries, herbed home fries, yam fries, onion rings, your choice of salad or soup of the day.*

Chicken Chili Aioli 20.99

Grilled sliced chicken breast, salsa, and swiss cheese with spicy housemade chili aioli sauce served on a toasted ciabatta bun.

Beef Chili Aioli 20.99

Grilled sliced AAA New York Striploin, salsa, swiss cheese, and spicy housemade chili aioli sauce served on a toasted ciabatta bun.

Avocado Sandwich 18.99

A melted cheddar cheese sandwich with fresh avocado and tomatoes served on your choice of white, whole wheat, rye, multi-grain or gluten-free (for \$1) toast.

Montreal Smoked Meat 20.99

Salted beef brisket with a hint of mustard on rye bread.

Chicken Mozzarella Pesto 20.99

Grilled chicken breast, mozzarella cheese, roasted red peppers, and spinach pesto served on a ciabatta bun.

SANDWICHES & BURGERS

**Served with a choice of french fries, herbed home fries, yam fries, onion rings, your choice of salad or soup of the day.*

Hand Press Burger 19.99

Housemade burger with AAA local lean beef, served on a toasted bun with romaine lettuce, tomatoes, red onions, pickles, and mayo (Add smoked bacon, swiss or cheddar cheese for \$1).

Mushroom & Swiss Burger 20.99

Hand pressed beef patty topped with melted swiss cheese, mushrooms, romaine lettuce, tomatoes, and caramelized red onions on a toasted bun.

Spicy Evviva Burger 21.99

Housemade burger with AAA local beef, served on a toasted bun with swiss cheese, housemade aioli sauce, red onions, romaine lettuce, pickles, and tomatoes.

Crown Burger 23.99

A signature sunny-side-up egg crowned on a hand press beef patty, served on a toasted bun with swiss cheese, pickles, caramelized red onions, romaine lettuce, tomatoes, and smoked bacon.

Philly Cheese Steak Sandwich 21.99

Thinly sliced and sautéed steak served with melted cheese, onions, green and red peppers on a toasted ciabatta bun.

Smoked Salmon Sandwich 20.99

Atlantic smoked salmon, romaine lettuce, tomatoes, red onions, capers, mayo or cream cheese on your choice of white, whole wheat, rye, multi-grain or gluten-free (for \$1) toast.

Steak on a Bun 22.99

7oz AAA New York striploin steak on a toasted ciabatta bun with romaine lettuce, tomatoes, and red onions.

SPECIALTY SALAD

**Add grilled chicken, smoked salmon, grilled salmon or 7oz New York Steak for \$9.99*

Evviva House Salad 16.99

Mixed greens, tomatoes, dried cranberries, sunflower and pumpkin seeds, strawberries, tossed in balsamic dressing.

Greek Salad 16.99

Mixed greens, English cucumbers, red onion, cherry tomatoes, tossed in homemade Greek salad dressing, topped with kalamata olives and feta cheese.

Kale Caesar Salad 16.99

Marinated kale tossed in a creamy caesar dressing with romaine lettuce, croutons, smoked bacon, parmesan shavings, and sun-dried tomatoes.

Chopped Salad 19.99

Romaine lettuce, green and red peppers, English cucumbers, red onions, chickpeas, avocado, smoked bacon, and grilled chicken served with creamy herbed vinaigrette.

ADDITIONAL SIDE ORDERS

Eggs 3 farm-fresh eggs 6.99

Bacon 3 Pieces (Substitute Chicken Bacon) 6.99

Sausages 3 Pieces (Substitute Chicken Sausage) 6.99

Ham 3 Pieces 6.99

Peameal Bacon 3 Pieces 7.99

Toast 2 slices of buttered white, whole wheat, rye, multi-grain or gluten-free for \$1. 5.49

Bagel Toasted, whole wheat 5.49

Smoked Salmon Served with capers and red onions 8.99

Avocado 5.49

French Fries 7.99

Herbed Home Fries 7.99

Yam Fries Served with housemade chili aioli sauce 7.99

Onion Rings 7.49

Soup of The Day (Seasonal) 9.99

KIDS MENU

"For kids under 12 years old"

Eggs & What You Like 11.99

Two farm-fresh eggs, smoked bacon, sausage or ham served with herbed home fries and your choice of buttered white, whole wheat, rye, multi-grain or gluten-free toast.

French Toast 11.99

Two pieces of challah bread served with pure Canadian maple syrup and herbed home fries.

Pancakes 11.99

A stack of two fluffy pancakes served with pure Canadian maple syrup and herbed home fries *(add blueberries or chocolate chips for \$2).*

Hand Pressed Burger 11.99

Housemade burger with AAA local lean beef, served on a toasted bun with romaine lettuce, tomatoes, and a side of french fries, herbed home fries or onion rings (Add smoked bacon or cheddar cheese for \$1).

Grilled Cheese 11.99

Melted cheddar cheese sandwiched between two grilled pieces of white, whole wheat, rye, multi-grain, gluten-free toast and served with french fries, herbed home fries or onion rings.

Chicken Fingers 11.99

White meat chicken fingers served with french fries, herbed home fries or onion rings and a side of plum sauce.

KIDS DRINK

FRESH Orange Juice 4.99 (8oz)

Freshly squeezed (in-house).

Juice 3.99

Orange, Apple, Cranberry, Grapefruit, Lemonade

Milk or Chocolate Milk 2.99

Fruit Smoothies 4.99

Mango Tango or Strawberry Banana

Hot Chocolate 3.99

Topped with whipped cream.



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