

RESTAURANTS

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CELEB Rederyday

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.

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ALCOHOLIC BEVERAGES

Mimosa 9.99 (6oz) / 44.99 (Pitcher 42oz) Sparkling wine (loz), your choice of fresh orange or fresh grapefruit juice		
Caesar Clamato (10z), house spice blend, lime, hor	9.99 (10z) seradish, pickled bean	
Tequila Sunrise Cazadores Reposado, fresh orange and lir	9.99 (1.5oz) ne juice, grenadine	
Espresso Martini Espresso, bailey's irish cream, vodka, kahlua	9.99 (1.5oz)	
Kentucky Mule Jim beam, cointreau, lime juice, ginger bee	9.99 (1.5oz) er	
Strawberry Mojito 9.99 (1.50z)/36.99 (Pitcher 60z) Havana 3 years old, strawberry, fresh lime, fresh mint, soda		
Grapefruit & T Bombay sapphire, tonic, grapefruit syrup, fr	9.99 (1.5oz)/36.99 (Pitcher 6oz) resh lime, botanicals	
House Sangria 9.99 (3oz)/36.99 (Pitcher 6oz) Red wine, brandy, orange juice, apple juice, cranberry, ginger ale, fresh fruits		
852 Bailey's, cointreau, kahlua, coffee	8.99 (1.5oz)	
Spanish Coffee Brandy, sugar, espresso, whipped cream	8.99 (loz)	
Irish Coffee Jameson, sugar, coffee, whipped cream	8.99 (loz)	
Sparkling Wine _{Cava}	9.99 (5oz)/44.99 (Bottle)	
White Wine Pinot grigio / Chardonnay	8.99 (6oz)/29.99 (Bottle)	
Red Wine Merlot / Cabernet Sauvignon	8.99 (6oz)/49.99 (Bottle)	
Domestic Beer Canadian, Budweiser, Coors Light, Mills St Organic, Steam Whistle Muskoka Detour (473ml Can), Stronbow Original Dry (GF, Cider, 500ml Can)		

hot beverages

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Gourmet Brewed Coffee	3.99
Medium roast, decaf, and hazelnut vanilla flav Espresso	3.49 (Single) / 4.49 (Double)
Evviva coffee prepared in its purest form. Cappuccino	5.49
Evviva espresso blended with steamed and fro Caffé Latte	5.99
Evviva espresso mixed with steamed milk, finish Matcha Latte	ed with froth. 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 c whipped cream.	and steamed milk. Iopped with
Maple Latte Evviva espresso blended with maple syrup and	
Hot Chocolate Served with whipped cream.	
Selection of Premium Teas Substitute for almond or o	at milk for \$0.50
Add vanilla, caramel or ma	
FRESH Orange Juice Freshly squeezed (in-house).	6.99 (12oz)
Fruit Smoothies Mango Tango or Strawberry Banana	5.99
Juice Orange, Apple, Cranberry, Grapefruit, Lemon	3.99
Iced Latte Evviva espresso mixed with cold milk over ice.	5.99
Milk or Chocolate Milk	3.99
Soft Drink Coke, Diet Coke, Sprite, Ginger Ale, Nestea	2.99
Evian Spring Water	2.99
Sparkling Water	3.99

 Vegan menu curated in collaboration with

--- DRINKS------Kombucha Mimosa 9.99 (60z) / 44.99 (Pitcher 420z)Freshly squeezed orange juice, raw organic hibiscus rosehip kombucha, and sparkling wine. 8.99 GF (loz) Vegan Caesar Walters Caesar mix and vodka, topped with pickled green bean, celery salt rim, horseradish, and worcestershire sauce. 599 Vegan Latte Evviva espresso mixed with choice of steamed almond or oat milk, finished with froth. Vegan Hot Chocolate 400Almond milk hot chocolate topped with creamy coconut whipped cream. Iced Vegan Latte 599 Evviva espresso mixed with choice of cold almond or oat milk over ice. 5.99 Kombucha Hibiscus rosehip or ginger 399 / 349 (Kids) Milk Choice of almond, oat or chocolate almond milk. 7.99 (500 ml Can) Strongbow Cider Gluten free

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

© Evviva Vegan House Salad

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

Vegan Kale Caesar Salad

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

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

Vegan Chopped Salad

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. 13.99

13.99

13.99

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

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

Vegan Mushroom Omelette

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

Vegan Spinach Omelette

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

Vegan Western Omelette

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

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

DOUG MCNISH

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

Vegan Evviva Special Omelette

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

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).

17.99

16.99

16.99

17.99

17.99

17.99

17.99

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 24.99English muffin with sauteed spinach, cornmeal tomato, shaved seitan pastrami, sunny side up vegan eggs and hollandaise sauce. Vegan Crab Cake Benedict 25.99English muffin with sauteed spinach, hearts of palm crab cakes, sunny side up vegan eggs and hollandaise sauce. -0-VEGAN ALL DAY BREAKEAST Vegan Sausage Breakfast Muffin 15.99 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

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

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

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

Soft and fluffy waffle served fresh strawberries, blueberries, bananas, coconutwhipped cream, and pure Canadian maple syrup (add choice of crispy soy baconor Beyond Meat sausage paty for \$2.99).

Vegan French Toast

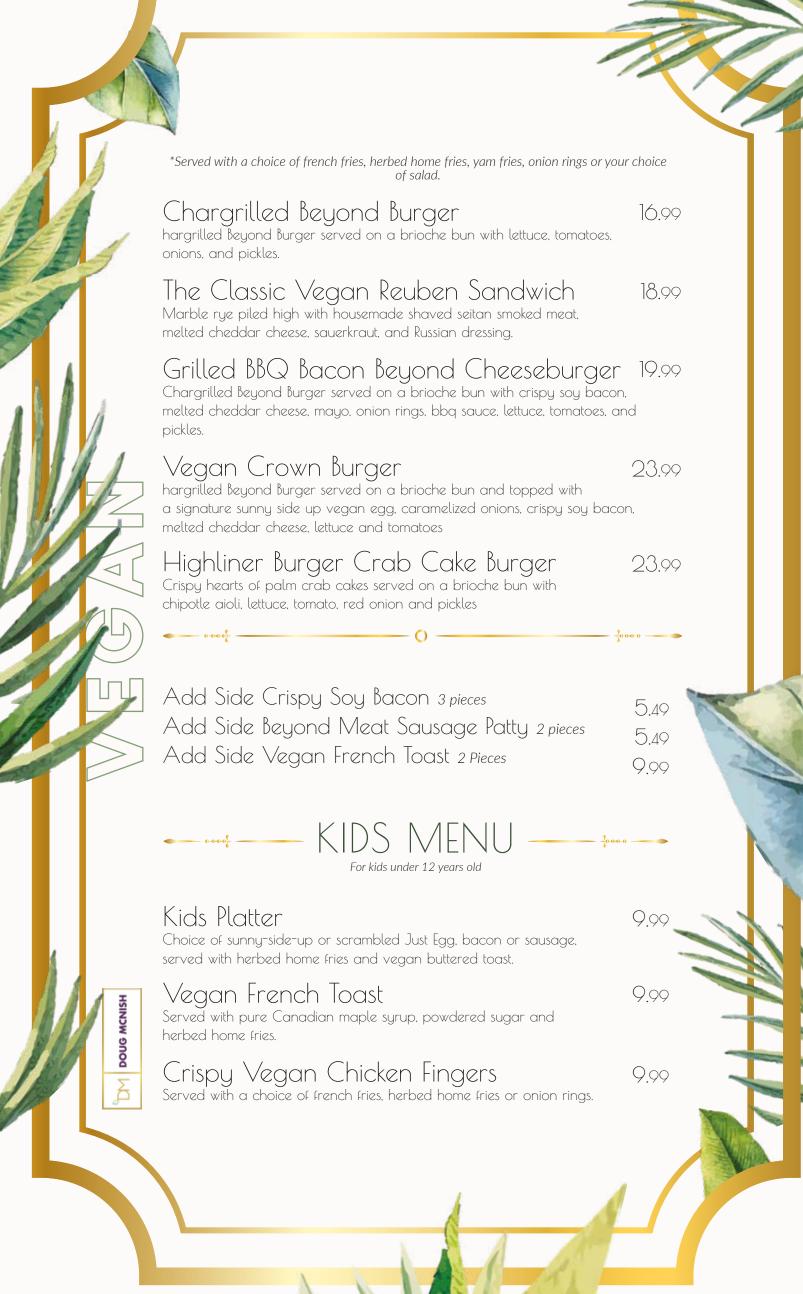
DOUG MCNISH

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).

18.99

17.99

17.99



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	14.99
Early Bird (7:00 to 8:30 AM Monday to Friday) \$10.00	
Sausage & Eggs	17.99
Substitute to chicken sausage upon request.	
Bacon & Eggs	17.99
Substitute to chicken bacon upon request.	
Ham & Eggs	17.99
Peameal Bacon & Eggs	18.99
Bacon, Sausage, Ham & Eggs	19.99
Add french toast or pancakes for an extra \$2	
New York Steak (7oz) & Eggs	22.99

Smart Heart Breakfast

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

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

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

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

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

Chicken & Waffle

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

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19.99



20.99

17.99



ALL DAY BREAKFAST

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*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

Grilled chicken breast, smoked bacon, romaine lettuce, tomatoes, and mayo.

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Smoked bacon, romaine lettuce, tomatoes, and mayo.

Montreal Lox

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.

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Maple Waffle

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

French Toast

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

Fluffy Pancake

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

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

Add Side French Toast 2 pieces

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

19.99

1900

18.99

18.99

19.99

19.99

12.99

900

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. 17.99 Cheese Omelette Three farm-fresh egg omelette and your choice of cheddar, mozzarella, swiss or feta cheese. 17.99 Mushroom Omelette Three farm-fresh egg omelette and earthy button mushrooms (Add your choice of cheddar, mozzarella, swiss or feta cheese for \$1). 18.99 Spinach Omelette Three farm-fresh egg omelette with spinach, onions, and cheddar cheese. 18.99 Western Omelette 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). 18.99 Greek Omelette 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 18.99 Three farm-fresh egg omelette with housemade salsa. 19.99 Evviva Special Omelette 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 16.99 Three z 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). X/AFFIFS Nutella® Waffle 18.99 Fresh strawberries, on a bed of Nutella® with a scoop of vanilla ice cream. Caramel Waffle 18.99 A scoop of vanilla ice cream and bananas topped with caramel sauce. Maple Waffle 19.99 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

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

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Grilled Chicken

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

Steak Frites (7oz)

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

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.

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Chicken Chili Aioli

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

Beef Chili Aioli

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

Avocado Sandwich

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

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

Chicken Mozzarella Pesto

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





19.99

19.99

17.99



1900



22.99

2200

SANDWICHES & BURGERS

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*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

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

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

Spicy Evviva Burger

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

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

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

Smoked Salmon Sandwich

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

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



19.99

20.99





19.99

SPECIALTY SALAD

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

Evviva House Salad

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

Greek Salad

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

Kale Caesar Salad

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

Chopped Salad

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

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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



15.99

15.99

KIDS MENU

"For kids under 12 years old"

Eggs & What You Like

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

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

Pancakes

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

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

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

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 Freshly squeezed (in-house).	4.99 (8oz)
Juice Orange, Apple, Cranberry, Grapeíruit, Lemonade	3.99
Milk or Chocolate Milk	2.99
Fruit Smoothies Mango Tango or Strawberry Banana	4.99
Hot Chocolate Topped with whipped cream.	3.99

10.99

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RESTAURANTS

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