

#### RESTAURANTS

CELEBRATEveryday

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



www.evviva.ca

# ALCOHOLIC BEVERAGES

Mimosa 10.99 (60z) / 49.99 (Pitcher 420z) Sparkling wine (10z), your choice of fresh orange or fresh grapefruit juice

10.99 (loz) Caesar Clamato (10z), house spice blend, lime, horseradish, pickled bean 1099(1507)Tequila Sunrise Cazadores Reposado, fresh orange and lime juice, grenadine Espresso Martini 10.99 (1.5 oz)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 852 10.99 (1.5oz)Bailey's, cointreau, kahlua, coffee Spanish Coffee ]0.99(107)Brandy, sugar, espresso, whipped cream Irish Coffee  $] \bigcirc 99 (1_{07})$ Jameson, sugar, coffee, whipped cream Sparkling Wine 10.99 (50z)/44.99 (Bottle) Cava White Wine 10.99 (60z)/49.99 (Bottle)Pinot grigio / Chardonnay Red Wine 10.99(607)/49.99(Bottle)Merlot / Cabernet Sauvianon 7.99 (34ml Bottle) Domestic Beer Canadian, Budweiser, Coors Light, Mills St Organic, Steam Whistle Muskoka Detour (473ml Can).

# HOT BEVERAGES

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Gourmet Brewed Coffee Medium roast, decaf, and vanilla flavored.	3.99 Complimentary refill.
Espresso Evviva coffee prepared in its purest form.	3.49 (Single) / 4.49 (Double)
Cappuccino Evviva espresso blended with steamed and f	rothed milk.
Caffé Latte Evviva espresso mixed with steamed milk, fini	5.99
Matcha Latte Matcha tea mixed with steamed milk.	6.49
Caffé Americano Evviva espresso diluted with hot water.	4.99
Caffé Mocha Evviva Espresso blended with thick chocolate	5.99 e and steamed milk, Topped with
whipped cream. Maple Latte Evviva espresso blended with maple syrup c	6.99
Hot Chocolate Served with whipped cream.	3.99
Selection of Premium Tec	as 3.49
Add vanilla, caramel, chocola	VERAGES
FRESH Orange Juice Freshly squeezed (in-house).	6.99 (12oz)
Fruit Smoothies Mango Tango or Strawberry Banana	5.99
Juice Orange, Apple, Cranberry, Grapefruit, Lem	3.99 onade
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

# 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) \$11.00	
Sausage & Eggs	19.99
Substitute to chicken sausage upon request.	
Bacon & Eggs	19.99
Substitute to chicken bacon upon request.	
Ham & Eggs	19.99
Peameal Bacon & Eggs	20.99
Bacon, Sausage, Ham & Eggs	21.99
Add french toast or pancakes for an extra \$2	
AAA New York Steak (7oz) & Eggs	24.99

### 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.

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# 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 areen 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 omelette, 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 creamy coleslaw, BBQ sauce and jalapenos. 1899

2299

21.99

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2299

# ALL DAY BREAKFAST

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Served on your choice of white, whole wheat, rye, multi-grain, gluten-free toast (for 1\$) or ciabatta (for 1\$) with your choice of french fries, herbed home fries, yam fries onion rings or 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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#### BLT

Smoked bacon, romaine lettuce, tomatoes, and mayo.

# Montreal Lox

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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, oniom rings or you choice of salad or soup of the day.

## Maple Waffle

Fresh strawberries, blueberries and bananas topped with whipped ricotta with mini mint, fennel and rose flowers crystals served with a side of pure canadian maple syrup.

## French Toast

Three slices of challah bread topped with homemade berry compote, whipped ricotta with mini mint, fennel and rose flowers crystals, served with a side of pure Canadian maple syrup and confectioner's sugar.

### Fluffy Pancake

A stack of four fluffy pancakes topped with homemade berry compote, whipped ricotta with mini mint, fennel and rose flowers crystals, pure canadian maple syrup and confectioner's sugar.

## Granola Yogurt Parfait

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

#### Add Side French Toast <sup>2 pieces</sup>

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

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# OMELETTES

whole wheat, rye, Cheese Omelette Three farm-fresh egg omelette c	s, fresh green salad, and your ch multi-grain or gluten-free (for \$	
Three farm-fresh egg omelette c		
swiss or feta cheese.		18.99 Dzzarella,
Mushroom Omel Three farm-fresh egg omelette c choice of cheddar, mozzarella, s	and earthy button mushrooms (/	18.99 Add your
Spinach Omelette Three farm-fresh egg omelette v		19.99 Iar cheese.
Western Omelette Three farm-fresh egg omelette w red peppers, and onions (Add yc feta cheese for \$1).	vith diced black forest ham, fres	
Greek Omelette Three farm-fresh egg omelette v chef's signature tomato-based s		
Spanish Omelette Three farm-fresh egg omelette v		19.99
Evviva Special Or Three farm-fresh egg omelette v green and red peppers (Add you feta cheese for \$1).	vith spinach, tomatoes, mushroc	
Create Your Own Three egg omelette with your ch mushrooms, green and red pepp mozzarella, feta, or swiss cheese	noice of bacon, ham, onions, tor oers, spinach, green olives, and	
WAFFLES	SANDO	CREPES
Nutella® Waffle Fresh strawberries, on a bed of N	Nutella® with a scoop of vanille	20.99 a ice cream.
Caramel Waffle A scoop of vanilla ice cream ar	nd bananas topped with caram	20.99 nel sauce.
Maple Waffle Fresh strawberries, blueberries, c mini mint, fennel and rose flower maple syrup.		

## Maple Crepe

Soft and fluffy crepe with fresh strawberries, blueberries, bananas, whipped ricotta with mini mint, fennel and rose flowers crystals and pure canadian maple syrup

#### Caramel Crepe

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

#### Blueberry Compote Crepe

Whipped ricotta with mini mint, feneel and rose flowers crystals with a homemade berry compote and fresh berries.

## Nutella Crepe

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

# from the grill

# Maple Glazed Salmon (7oz)

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

### Grilled Chicken

Marinated chicken breast served with saffron turmeric guinoa 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.

2399

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2499

20.99

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2200

# SANDWICHES & BURGERS

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

# 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.

2099



20.99

# SANDWICHES & BURGERS

# 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.

### 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.

#### 17.99

20.99

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19.99

#### 20.99

21.99

23.99

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22.99

# 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 So	ausage) 6.99
Ham 3 Pieces	6.99
Peameal Bacon 3 Pieces	7.99
Toast 2 slices of buttered white, whole wheat or gluten-free for \$1.	, rye, multi-grain 5.49
Bagel Toasted, whole wheat	5.49
Smoked Salmon served with capers	s and red onions 8.99
Avocado	5.49
French Fries	7.99
Herbed Home Fries	7.99
Yam Fries served with housemade chili aid	bli sauce 7.99
Onion Rings	7.49
Soup of The Day (Seasonal	.) 9.99

15.99

15.99

15.99

1799

# 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, Grapefruit, 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

12.99

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12.99





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