



A VEGAN RESTAURANT FOCUSING ON TASTE

## APPETIZERS

RICE POPPER	7
Spiced tomato and vegetable arancini style rice ball with our famous dipping sauce	
TOFU SCRAMBLE	4.5
Scrambled tofu seasoned with curry and spices	
CHICK-UN NUGGETS	7.5
Your choice of creamy BBQ or creamy peanut sauce	
SOUP OF THE DAY	5

SESAME FRIES 4.5
CHILI FRIES 7 + CHEESE 1
JAPANESE CURRY FRIES 7 + MUSHROOM 2
KIMCHI FRIES 7 + PULLED PORK 3.5

## SALAD

POWER KALE'N CABBAGE	12
Massaged tender kale, cabbage, rainbow cherry tomatoes, cucumber and pumpkin seeds +smoky tofu \$3	
HARU SALAD	11
Mixed spring greens, shredded daikon and cucumber, chickpeas, kidney beans, pumpkin seeds and crispy burdock ribbons (plum dressing recommended)	

### CHOICE OF HOUSE MADE DRESSINGS

- House Dressing
- Ginger Garlic Soy Sesame
- Plum Dressing

## BOWLS

CHILI	7
Classic homemade Southwest style Chili (can be made ) + avocado for \$2	
CHILI 'N RICE BOWL	11
Classic homemade Southwest style Chili over steamed brown rice +avocado for \$2	
QUINOA MAC 'N CHEESE	11
Quinoa macaroni in creamy vegan chedda style sauce +pulled pork \$3.5	
MUSHROOM 'N RICE BOWL	12
Sautéed cremini and portobello mushrooms, onions and bean sprouts with spicy house tahini sauce over steamed brown rice	
MISO VEGETABLE BOWL	12
Sautéed vegetables with house miso sauce over steamed brown rice and topped with sesame seeds +crispy tofu \$3	
JAPANESE CURRY VEGETABLE BOWL	14
House made Japanese curry with mixed vegetables over steamed brown rice + "Chick-un" \$3.5	
GINGER "BEEF" BOWL	16
Beef, avocado, kimchi, scrambled tofu, mixed beans, mixed greens over brown rice. Served with ginger garlic dressing	

### UPGRADE YOUR SALADS/BOWLS

Crispy Breaded Tofu Cubes	3
Gobo Root Fried Chunks	2
"Pulled Pork"	3.5
Crispy "Chick-un"	3.5
Avocado	2
Kimchi	2.5

-GLUTEN FREE

At Grasshopper we strive to provide alternative options for people with allergies and sensitivities, but please note that our kitchen is not gluten, soy or nut free. Please inform your server of any food allergies or sensitivities before ordering. Please note that a gratuity of 20% will be applied to tables of 6 or more.



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## MAIN

All mains served with your choice of:  
Mixed Greens / Soup / Sesame Fries

### 'PULLED PORK' SANDWICH

12

Vegan "pulled pork" in a spicy and tangy BBQ sauce with pickled daikon, carrots and cilantro. Served on whole grain bread

### 'CHICK-UN' BURGER

13

Crispy vegan "chick-un" breast, lettuce, tomato and pickles with your choice of chipotle BBQ or creamy house sauce

### WAHN BURGER

13.5

Deep fried portobello mushroom filled with vegan cheese & caramelized onions. Served with lettuce, tomato and pickles with your choice of chipotle BBQ or creamy house sauce

### SPICY LENTIL BURGER

14

House made lentil patty, topped with avocado, red onion, tomato, mixed greens and cilantro

### TEMPEH SLOPPY JOE BURGER

14

Crumbled tempeh slow cooked in a rich tomato sauce, served on a whole-wheat bun with tomatoes and lettuce

### ADD TO YOUR SANDWICH/BURGER

Caramelized onions	GF	2
Sauteed cremini mushrooms	GF	2
Cheddar style shreds	GF	1
Gluten-free burger bun	GF	2
Extra Sauce		1

### UPGRADE YOUR SIDE

Power Kale'n Cabbage Salad	GF	3
Chili / Curry / Kimchi Fries		3

GF - GLUTEN FREE

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## BRUNCH

SERVED UNTIL 4PM

Coming soon!

Follow @grasshopperrestaurantcollege for updates



## COCKTAIL

<b>Grasshopper Kiss</b> 2.5oz	12	<b>Spiked Lemonade</b> 1.5oz	8
Your choice of whisky or bourbon, dry vermouth, triple sec, angostura bitters and agave.		Our feature lemonade with your choice of vodka, tequila or gin.	
<b>Moscow Mule</b> 1.5oz	9	<b>Mango Passion Margarita</b> 2oz	10.5
Vodka, homemade spicy ginger beer, lime.		Tequila, triple sec, mango, passion fruit and lime.	

## BEER

**Collective Arts Ransack the Universe IPA**      6.5  
 6.8% 85 IBUs 473ml Hamilton, Ontario  
 A hemispheric hop mashup delivering flavours of tropical fruits, mango and citrus. Crisp but not bitter.

**Gf Collective Arts Local Press Cider**      7  
 5.6% 473ml Hamilton, Ontario  
 Slightly Dry with a bright crisp finish, this cider is made from 100% Ontario grown apples.

**Collective Arts Seasonal**      -  
 Ask your server for our latest feature!

**Flying Monkeys Anti-Gravity**      5.5  
 4.0% 8 IBUs 355ml Barrie, Ontario  
 A light ale with touches of citrus and nut. Creamy with a refreshing finish.

**Flying Monkeys Seasonal**      -  
 Ask your server for our latest feature!

**Spearhead Hawaiian Style Pale Ale**      6.5  
 6.0% 473ml 60 IBUs Etobicoke, Ontario  
 A hoppy West Coast pale ale brewed with pineapple. Naturally carbonated and unfiltered, this beer is tropical, hoppy and has a dry finish.

## WINE

(All of our wines are local, certified organic and vegan)

### Red or White

Glass (5 oz.)	9
Bottle (25 oz.)	38



## FRESH JUICE

5.5

Pear Ginger (no sugar added)

Passion Fruit Mango (no sugar added)

Kale Apple Passion Fruit (no sugar added)

Feature Lemonade (Ask your server for the flavour of the week!)



## SMOOTHIES

8

(Add hemp hearts to any smoothie for 1.50)

### The \*New\* Grasshopper Detox

Spinach, cucumber, cilantro, banana and orange.

### 4 Berry

Strawberry, raspberry, blueberry, blackberry, banana and apple.

### Matcha Banana

Japanese matcha, almond milk, banana and agave.

## HOMEMADE NATURAL SODA / 4.5

Strawberry/Lemon Lime/Spicy Ginger

### Brew Dr. Kombucha / 6.5

Ask your server for our latest flavours!

## DRIP COFFEE / 3

Mountain View Coffee, Fairtrade Organic-Toronto, Ontario

## SLOANE TEA - TORONTO / 3

Heavenly Cream Earl Gray

Masala Chai

Ginger Twist

Classic Green

Oolong Creme

Marrakesh Mint

Vanilla Bean Rooibos

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## DESSERTS

 Cashew Cookie / 2.5

Peanut Butter Blondie / 4

Chocolate Fudge Brownie / 4

 Vegan Cheesecake / 7