



BREAKFAST

BACON BREAKFAST BAGEL

Bacon, fried egg, cheddar, tomato, greens,
Dijon mayo, toasted sesame bagel — 8.90

Vegetarian — 8.00

MORNING WRAP

Scrambled egg, feta, caramelized onions,
spinach, house baked beans — 8.90

SAUSAGE SANDWICH

Fried egg, white cheddar, chicken breakfast
sausage patty, spicy mayo — 8.90

SMOKED SALMON BAGEL

Salmon-dill-caper cream cheese, sprouts,
red onion, toasted sesame bagel — 9.75

“BRUNCH-IFY” OPTION +6.75

Add mixed greens and potato wedges to
a bagel, sandwich, or wrap above

FULL BREAKFAST

Two fried eggs, potatoes, greens, buttered
organic sourdough. With choice of bacon,
chicken breakfast sausage patties, Greek pork
sausage, or beans. — 16.25

BLUEBERRY PANCAKES

Blueberry buttermilk pancakes, Greek
yoghurt, maple syrup, fresh fruit — 14.25

Add bacon +4.00

SIDES & ADD-ONS

DAILY HOUSE MADE SOUP — 6.90

POTATO WEDGES — 5.75

SIDE CASHEW CAESAR SALAD — 7.20

ADD FRIED CHICKEN — 5.50

ADD GYRO MARINATED CHICKEN — 4.80

ADD BACON — 4.00

ADD FALAFEL — 5.25

LUNCH

SALMON NICOISE SALAD

Salmon, egg, potatoes, tomato, green beans,
greens, Kalamata olives, scallions, cider-
shallot vinaigrette — 17.70

FALAFEL BOWL VEGAN

Sweet potato and red lentil falafel, greens,
pickled onions, hummus, tomato, carrot
kimchi, tahini dressing — 16.25

CASHEW CAESAR SALAD

Greens, smoked bacon, parmesan, sourdough
croutons, pickled red onions, lemon, cashew
caesar dressing — 15.80

SMASH BURGER

Beef patty, lettuce, sauteed onions, cheese,
pickles, brioche bun, Russian dressing
— 14.50

Add double patty +4.30

FALAFEL PITA VEGAN

Sweet potato and red lentil falafel, hummus,
lettuce, tomato, pickled onions, Greek pita,
tahini dressing — 11.75

CHICKEN PITA

Gyro marinated chicken, tzatziki, lettuce,
tomato, pickled onions, Greek pita — 11.80

COCONUT CURRY POT PIE VEGAN

Sweet potatoes, chickpeas, kale, coconut
curry, puff pastry — 11.25

PULLED PORK SANDWICH

Slow cooked pork, BBQ sauce, caramelized
onions, slaw — 12.00

FRIED CHICKEN SANDWICH

Corn-flour fried chicken, house pickled
chilies, lettuce, secret sauce — 12.00



CAFE NEON • 1024 QUEEN STREET WEST • CAFENEON.CA

Please alert us of any allergies prior to your order



HOT DRINKS

Brewed Coffee	3.00
Espresso	3.25
Americano	3.25
Macchiato	3.25
Cortado	3.75
Cappuccino	4.00
Latte	4.50
Mocha	4.75
Hot Chocolate	4.25
Spiked Coffee	MP
Matcha Latte	5.00
Chai Latte	5.00
Turmeric Latte	5.00
London Fog	5.00
Organic Loose Leaf Teas	3.50
<i>English Breakfast, Earl Grey, Ceylon, Green Jasmine, Genmaicha, Chamomile, Peppermint, Lavender, Masala Chai, Lapsang Souchong, Vanilla Rooibos with Almond</i>	

ALTERNATIVE MILKS

Almond, Soy, Oat, Lactose-free

COLD DRINKS

Iced Americano	3.25
Iced Latte	4.50
Iced Mocha	4.75
Iced Vietnamese Coffee	4.75
House Brewed Iced Tea ^{SEASONAL}	3.75
House Brewed Kombucha	6.00
Fresh Lemonade	4.50
Freshly Squeezed Juice	MP
Spring Water	2.25
Sparkling Mineral Water	3.00
Specialty Sodas	3.00
Assorted Pop	1.75

WINE

RED

Tawse, Cabernet, Merlot	
150mL	— 13.00
250 mL	— 21.00
bottle	— 60.00
Southbrook “Triomphe”, Merlot	
bottle	— 68.00
Malivoire, Small Lot Gamay	
bottle	— 60.00

WHITE

Thalia, Sauvignon Blanc	
150mL	— 9.00
250 mL	— 15.00
bottle	— 40.00
Skouras Moschofilero	
bottle	— 62.00

SPARKLING

Codorniu Brut Clasico, Cava	
200 mL	— 12.00
bottle	— 48.00

COCKTAILS

NEGRONI ^{2.5OZ}

Gin, Dolin’s red vermouth, Campari — 15.00

MANHATTAN ^{2.5OZ}

Canadian Club whiskey, sweet red vermouth, Angostura bitters, boozy cherries — 15.00

ESPRESSO MARTINI ^{2.5OZ}

Propeller espresso, vodka, Kahlua, sugar — 15.00

NEON CAESAR ^{1.5OZ}

Vodka, Walters, steak spice, lemon, pepperoncini, olive, horseradish — 15.00

SPIKED LEMONADE ^{1.5OZ}

Vodka, fresh lemons, simple syrup, lemon, lemon bitters — 15.00

MIMOSA

Fresh orange juice, sparkling wine — 15.00

BEER & CIDER

Beau’s Lug Tread Lagered Ale ^{355ML}	7.00
Woodhouse IPA ^{473ML}	9.00
Collective Arts Jam up the Mash ^{473ML}	9.00
Collective Arts Dry Cider ^{473ML}	9.00

