

THE ISLAND CAFE.

SPRING HOURS

Monday to Thursday 8am to 7:30pm
Friday, Saturday, Sunday 8am to 9pm

WELCOME TO THE ISLAND CAFE

We are a family-owned and operated small business. We are long time and life-long Island residents. Our food is home cooked and home baked. We want everyone to feel welcome.

FEEL GOOD ABOUT WHAT YOU'RE EATING

We use locally grown vegetables and fruit from the farmers' market at the Ontario Food Terminal. We use fresh herbs, veg, and greens from our own garden as much as possible. All our meat comes from Sanagan's Meat Locker, an old-fashioned butcher shop in the heart of Kensington Market, specializing in meats from small local farmers and ethically raised animals without antibiotics or hormones.

WEB: ISLANDCAFETO.COM

INSTA: [@ISLANDCAFETO](https://www.instagram.com/ISLANDCAFETO)

FB: [/ISLANDCAFETO](https://www.facebook.com/ISLANDCAFETO)

TWITS: [@ISLANDCAFETO](https://twitter.com/ISLANDCAFETO)

CHECK OUR WEBSITE FOR OUR CONCERT SERIES LISTINGS

SMALL PLATES

SMOKED FISH BOARD 12

home-smoked fish served with crackers, capers + red onion
ask your server about today's catch

+ CREAM CHEESE 2

CILANTRO SHRIMP 11

grilled shrimp in a cilantro-garlic marinade,
served with island café tamarind sauce

NACHOS 12

corn chips + melted mozzarella with refried beans,
sour cream, salsa + pico de gallo

+ GUACAMOLE 2.5 + CHORIZO 3

MEZZE WITH GRILLED FLATBREAD

your choice of: hummus, baba ganoush, smoked paprika
black olives, pimento green olives, pickled beets + turnips,
lemon-garlic tahini, housemade labneh

CHOOSE 3 FOR 10 // 5 FOR 16 // 7 FOR 22

+ EXTRA FLATBREAD 3

SOUP OF THE DAY 8

served with fresh bread

BIG PLATES

ISLAND-GROWN KALE SALAD 12

lemon-olive oil massaged kale, housemade labneh, grilled sumac
za'atar flatbread, pickled red onions, toasted almonds + dates

GRAIN BOWL 13

ask your server what's in today's protein packed grain bowl

MARY'S VEGGIE BURRITO 12

mixed vegetables, tofu, refried beans + cheese baked in a flour
tortilla served with island café chipotle salsa, sour cream + a side
of local greens

QUESADILLA 13

sanagan's chicken with refried beans + cheese melted in a flour
tortilla served with island café chipotle salsa, sour cream + a side
of local greens

+ GUACAMOLE 2.5

WARD'S ISLAND CLUBHOUSE SANDWICH 15

grilled chicken, home smoked bacon, tomatoes, lettuce
+ garlic mayo on challah with fries or island greens

FISH + CHIPS 16

muskoka lager beer battered haddock with fries,
homemade tartare + a lemon wedge

ISLAND CAFÉ GRASS-FED BEEF BURGER 16

OR

ISLAND CAFÉ VEGAN BURGER 15

crispy fried burger packed with tofu, millet, barley,
almonds, sunflower seeds, beets, carrots + fresh parsley

all burgers are topped with ontario tomatoes, onion + pickles + served
on a sesame seed bun with homemade coleslaw + handcut fries

+ CHEDDAR 1.5 + GUAC 2.5 + HOMESMOKED BACON 3

JUST FOR KIDS

GRILLED CHEESE	5
cheddar cheese on challah bread served with fresh fruit	
PB + BANANA OR JAM	4
ALL BEEF HOT DOG	3.5

SPECIALS

- TUESDAYS -
2 FOR 1 CLASSIC MARGARITAS + MOJITOS
@ 4PM

- WEDNESDAYS -
PIZZA NIGHT @ 5:30PM

- SUNDAYS -
WINNER WINNER CHICKEN DINNER!
@ 5:30PM

PLEASE SEE OUR COCKTAIL LIST FOR MORE DRINKS

PLEASE NOTE AN 18% GRATUITY IS AUTOMATICALLY
ADDED TO ALL PARTIES OF SIX OR MORE

WE CATER TOO! CHECK OUT OUR MENUS + SERVICES
AT WWW.ISLANDCAFETO.COM/CATERING

DRINKS

COLD DRINKS

SPARKLING WATER	2
LEMONADE OR ICED TEA	2
ISLAND CAFE SPARKLING SODAS <i>citrus cordial, honey ginger, darjeeling lime</i>	3
COCONUT WATER	3
WATERMELON OR MANGO SLUSHIE	4
ICED AMERICANO	3
ICED LATTE	4
MILKSHAKE <i>made with real ice cream! ask your server for today's flavours</i>	5
FRESH PRESSED JUICE <i>any combination of: carrot, beet, ginger, apple, orange, grapefruit</i>	4.5
GINGER KOMBUCHA <i>small batch brewed and bottled at the Island Café</i>	4.5

HOT DRINKS

ESPRESSO	2 / 2.5
AMERICANO	2 / 2.5
CAPPUCCINO	3 / 3.5
CAFE LATTE	3.5 / 4
MOCHACHINO	3.5 / 4
HOT CHOCOLATE	3 / 3.5
STEAMER	3 / 3.5
BREWED COFFEE	1.75
POT OF TEA <i>a changing selection of: orange pekoe, earl grey, chamomile, peppermint, lemon, green, vanilla rooibos, indian chai</i>	2.75
LONDON FOG <i>earl grey tea with steamed milk + a vanilla shot</i>	3.25

SPARKLING	5OZ	1/2L	750ML
VILLA SANDI PROSECCO	8		32
WHITE			
ANGELS GATE SUSSRESERVE RIESLING	6		28
VILLA SANDI PINOT GRIGIO	7		32
WOODBIDGE ROBERT MONDAVI CHARDONNAY	7		32
ALIANCA VINHO VERDE	8		36
20BEES CHARDONNAY UNOAKED	6	18	28
RED			
FOLONARI VALPOLICELLA	7.5		34
CONO SUR BICICLETA PINOT NOIR	6.5		30
APOTHIC RED	9		40
STERLING VINTNER'S MERLOT	13		56
PINK			
ROSE, LADY BUG, VQA	9		42
ROSE, LA VIELLE FERME	8		37
DRAUGHT			
	1/2	PINT	PITCH
STEAMWHISTLE PILSNER	4.25	6.5	17.5
MUSKOKA CRAFT LAGER	4.25	6.5	17.5
MUSKOKA DETOUR	4.25	6.5	17.5
HENDERSON'S BEST	4.25	6.5	17.5
SIDE LAUNCH WHEAT BEER	4.25	6.5	17.5
SIDE LAUNCH PALE ALE	4.25	6.5	17.5
CIDER			
MAGNER'S ORIGINAL	8/500ML		
SIR ISAAC'S PREMIUM PEAR	8/473ML		