

MORNING & ALL DAY

BREAKFAST SANDWICH

fried egg, double smoked bacon,
greens, aioli, smoked paprika ketchup
\$9

GRAPEFRUIT BRULEE

→ UNTIL 11AM

ruby red grapefruit, coconut sugar,
labneh, chili flake
\$6 GF

BREAKFAST BOWLS

→ UNTIL 11AM

63° OR FRIED EGG ONLY ON BROWN RICE
SUBSTITUTE RICE FOR GREENS \$2

CALIFORNIAN

smoked bacon, avocado, tomato,
hot sauce, scallion, braggs
\$10 GF

 **KOREAN**

kimchi, scallion, sesame
\$9 GF DF

TEX MEX

dry cured chorizo, avocado,
black bean, pickled onion, cilantro
\$11 GF DF

COFFEE + TEA

WE DO NOT SERVE ESPRESSO
OR MILK BASED BEVERAGES

DRIP COFFEE

12oz \$2.75 16oz \$3.25

COLD BREW COFFEE

cold extracted for 18hrs.
\$5

**ANCHORED
COFFEE**

LOOSE LEAF TEA

12oz or 16oz \$3.25

EARL GREY

CHINA BREAKFAST
TANGERINE GINGER
MYSTIC MINT
MASALA CHAI
PEACH BLOSSOM
JASMINE GREEN

TOSTADAS

SERVED ON CRISPY WHITE CORN TORTILLAS

SPANISH BREAKFAST TOSTADA

fried egg, semi-sun dried tomatoes,
chorizo, pickled onion, smoked paprika,
olive oil
\$5 GF

SMOKED SALMON TOSTADA

wild BC smoked salmon, sesame seeds,
avocado, pickled onion, labneh
\$5 GF

BLACK BEAN TOSTADA

stewed black beans, queso fresco,
scallion, radish, cilantro
\$4 GF

TOASTS

SERVED ON SOURDOUGH TOAST

TOAST

two slices of toast, side grass-fed
butter, maldon salt
\$3.5

JAM + LABNEH

seasonal jam, labneh
\$6

AVOCADO

avocado mash, feta, pomegranate molasses,
radish
\$7

BUFFALO MOZZARELLA

semi-sun dried tomato, garlic,
olive oil, basil
\$8

ADD-ONS

+ AVOCADO \$2
+ TOMATO \$1
+ GF BUN \$2
+ BACON \$2
+ EGG \$1
+ DUCK EGG \$2
+ SMOKED SALMON \$2.5

GF → gluten-friendly

DF → dairy free

V → vegan

AFTERNOON

11am - 4pm

SANDWICHES

BREAKFAST SANDWICH

fried egg, double smoked bacon,
greens, aioli, smoked paprika ketchup
\$9

JERK CHICKEN

chicken thighs, odb jerk marinade,
shredded carrot + cabbage, scallion,
hot sauce, aioli
\$13 DF

GRILLED CHEESE

smoked cheddar, prosciutto, tomato,
sourdough toast, smoked paprika
ketchup
\$12

AVOCADO BLT

avocado, double smoked bacon, greens,
vine tomatoes, aioli
\$12 DF

FALAFEL

falafel, bread + butter pickles,
odb kraut, aioli, hot sauce, greens
\$12 DF

FEATURE SANDWICH

changes weekly

ADD-ONS

+ AVOCADO \$2
+ TOMATO \$1
+ GF BUN \$2
+ BACON \$2
+ EGG \$1
+ DUCK EGG \$2
+ SMOKED SALMON \$2.5

GF → gluten-friendly

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SOUP

CHANGES OFTEN

STAY \$4.5/cup \$9/bowl TO-GO \$9/bowl

SNACKS

MARCONA ALMONDS

lightly fried and salted
\$7

OLIVES

preserved lemon, chili flakes
\$7

HUMMUS

seasonal hummus, pickles, pita chips
\$9 DF

LABNEH

za'atar, olive oil, pita chips
\$9

LUNCH BOWLS

BRAISED CHICKEN + RICE

braised chicken breast, brown rice,
cinnamon, turmeric, fresh ginger,
labneh, hazelnuts, scallions, cilantro,
preserved lemon honey
\$16 GF

BURRITO BOWL

stewed black beans, cherry tomatoes,
pickled onion, avocado, tortilla chips,
brown rice, queso fresco, chipotle aioli,
hot sauce
\$15 GF



ASK US ABOUT OUR ROTATING
BEER & WINE LIST!

ABOUT US

We create and share good, honest food.
Our Daily Brett is a market and catering
company located in Calgary, Alberta.

We provide a variety of culinary
offerings including a dine-in and
takeaway menu, grab-and-go food, pick-up
and drop-off catering, in-house events
and a thoughtful selection of retail
products.

We offer full-service catering through
our sister company SALON.

GOOD HONEST FOOD



ODB CATERING
info@ourdailybrett.com

SALON

FINE CATERING & EVENTS
events@saloncatering.com



NHBR COFFEE
hello@nhbrcoffee.com