

# Johnson's Cafe

## Weekend Brunch

Served Saturday and Sunday from 10:00am to 1:00pm

<b>Yogurt Bowl</b>	\$10
House-made yogurt and granola served with berries and Alberta honey	
<b>Bread Basket for two</b>	\$20
Fresh baked cinnamon buns, sourdough toast, & brie pretzels, served with avocado, house-made preserves and Alberta Honey	
<b>Dominion Breakfast</b>	\$19
Two eggs done your way, served with thick-cut bacon, bratwurst or turkey bratwurst, served with delicious potato pancakes, avocado and heirloom tomatoes. Choose sourdough or rye toast, house-made preserves and Alberta Honey	
<b>Southside Scramble</b>	\$18
Tofu scrambled with red onion, peppers and kale. Seasoned with cumin, garlic and chili powder, with housemade salsa on the side. Served with Kartoffelpuffer - authentic and delicious German potato pancakes	
<b>Boom Town Benny</b>	\$20/\$15 (single egg)
Perfectly poached egg served with carnitas, brisket or Fort smoked meat (substitute vegetarian some such), and classic Hollandaise. Served on an English muffin. Accompanied by heirloom tomatoes, avocado and a fruit cup and Kartoffelpuffer - authentic and delicious German potato pancakes	
<b>Early Morning Egger</b>	\$11
Four Whistle Farm egg, Calabrese sausage, Havarti, avocado, vine-ripened tomato, arugula, cracked pepper & sea salt, chipotle mayo and butter on fried ciabatta. Served with a fruit cup	
<b>Shakshuka</b>	\$16
Four Whistle Farm eggs, peppers, tomatoes, feta, cilantro and parsley- seasoned with paprika, cumin and chili powder. Served with grilled sourdough, avocado and a fruit cup	
<b>Farmhouse Frittata</b>	\$18
Eggs, sautéed onions, Gull Valley cherry tomatoes, bell peppers, cream and cheese, Smoky Lake potatoes	
<b>Gold Rush Flapjacks (for kids)</b>	\$8
Buttermilk pancakes, served with bacon, whipped cream and maple syrup and a fruit cup	
<b>Little Miners' Breakfast (for kids)</b>	\$8
Egg, thick-cut bacon, sourdough toast and a fruit cup	

<b>Spirit Bear Coffee</b>	\$3	<b>Caesar</b>	\$10
<b>VitaliTea</b>	\$3	A Canadian classic, made with local spirits, clamato juice and garnished with celery	
<b>Orange or Apple juice</b>	\$3	<b>Bee's Knees</b>	\$10
<b>Mimosa</b>	\$9	An Alberta twist on a prohibition classic- local spirits, lemon and Alberta honey	
<b>Beermosa</b>	\$9		
Prefer barley to bubbles? Enjoy this blend of Alley Kat Main Squeeze and OJ, accented with a splash of Brandy and Amaretto			

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## Lunch

Served Wednesday through Friday from 11:00am to 4:00pm, and Saturday and Sunday from 1:00pm to 4:00pm

A curated menu featuring signature Alberta foods- prairie-grown and produced, and transformed into special dishes with heart and creativity

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## Snack & Share

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<b>Wop May's Wings</b> Chef's offering of flavours, served with Fort Edmonton's signature dip	\$15	<b>Tostados and dip</b> El Mercado corn chips, served with fresh pico de gallo and guacamole	\$8
<b>Alberta Farmers' Board</b> House-cured meats, domestic cheeses, grilled sourdough, pickled vegetables, housemade mustard and preserves	\$20	<b>House-made Kettle Chips with Aioli</b>	\$6
<b>Warm Olives</b> Tossed in olive oil	\$6	<b>Fort Popcorn</b> Fresh house-made savoury popcorn for sharing	\$6

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## Mains

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<b>Roasted Root Vegetable Salad with Chickpea Maple Dressing</b> Beets, carrots, parsnips, sweet potatoes- topped with a chickpea maple dressing and served over greens	\$15
<b>Edtreal Smoked Meat Sandwich</b> Ten-day house brined + seasoned Montreal-style smoked meat with yellow mustard on rye. Served with Alberta Slaw and Waffle Fries or Kettle Chips. (Pro tip- pair w/ black cherry soda!)	\$16
<b>FEP Smoked Brisket Sandwich</b> Lo + slo... 12 hour smoked Alberta beef brisket with aioli and marinated onions on a lightly toasted artisan bun. Served with Classic Caesar Salad and Waffle Fries or Kettle Chips	\$16
<b>Fort Burger</b> Housemade Alberta beef patty with aged white cheddar, arugula, chipotle mayo, yellow or dijon mustard & Gull Valley vine tomatoes. Served with Alberta Slaw and Waffle Fries or Kettle Chips. Add avocado, bacon or a fried egg for \$1.50 extra	\$16
<b>Harvest Burger</b> Scratch made plant-based burger (beetroot, walnuts, white beans, flax seeds, rolled oats). Served with crisp lettuce, caramelized onions, black garlic aioli- on a crusty bun. Presented with a Fruit Cup and Kettle Chips	\$16
<b>Tacofishious</b> Battered white fish, Alberta slaw, pico de gallo, avocado cream and chipotle mayo- topped with feta and lime and nestled in a grilled flour tortilla. Three per serving. Served with a fruit cup	\$14
<b>Hunter Sandwich with Pork, Chicken or Halloumi Schnitzel</b> Pork, chicken or cheese schnitzel on a crusty bun with mushroom aioli sauce, crispy onions, cheese, tomatoes and pickles. Served with Alberta Slaw and Waffle Fries or Kettle Chips	\$16

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Gluten free buns and bread are available.

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## *For the littles*

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<b>Junior Burger</b>	\$11
3 oz Alberta Angus beef, simply presented with white cheddar, lettuce & Gull Valley vine tomatoes- served on a crusty bun, Served with a fruit cup and fries	
<b>Jr Hot Dog</b>	\$9
Sometimes a kid just needs a simple dog. All beef wieners, topped with ketchup, mustard and relish. Served with a fruit cup and fries	
<b>Fort Fingers (two per order)</b>	\$9
Buttermilk battered chicken tenders, served crispy with garlic aioli. Served with a fruit cup and fries	
<b>Jasper House Cookies</b>	\$3
Chocolate Chip and a rotating special. Two cookies per order	

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## *Desserts*

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<b>Saskatoon Berry Butter Tarts served with Pinocchio Ice Cream</b> (Vegan when served with dairy-free ice cream)	\$8
<b>Honey Cake</b>	\$8
<b>Chocolate Babka</b>	\$8
<b>Canola oil pound cake with Browned butter glaze</b>	\$8
<b>Fresh fruit and Alberta cheeses (GF)</b>	\$8
<b>Fruit Salad (GF, Vegan)</b>	\$8

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Food services proudly provided by A Cappella Catering Co.

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## *Wine, Beer, Spirited Cocktails, Spritzers and Sodas*

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### **Beer and Cider**

Brewed in Edmonton, served ice cold

On tap - 16oz Draught \$8

Alley Kat Scona Gold Kolsch

Alley Kat Full Moon Pale Ale

Alley Kat Buena Vista Brown Ale

Alley Kat Main Squeeze Grapefruit Ale

Cans - 355ml \$7

Alley Kat Aprikat Apricot Ale

Cans - 473 ml \$9

Broken Spoke Original Cider

Broken Spoke Ginger Cider

### **Wine**

A curated roster of Canadian wines, rotated regularly

#### **Reds**

Inniskillin Okanagan Cabernet Sauvignon (Okanagan Valley) \$9/\$36

Pelee Island Cabernet Franc (Ontario) \$9/\$36

Sandhill Syrah (Okanagan Valley) \$12/\$48

Red Rooster Cabernet Merlot (Okanagan Valley) \$12/\$48

#### **Whites**

Peller Family Series Chardonnay (Niagara) \$9/\$36

Fern Walk Pinot Gris (Okanagan Valley) \$9/\$36

Dirty Laundry Pinot Gris (Okanagan Valley) \$12/\$48

Red Rooster Chardonnay VQA (Okanagan Valley) \$12/\$48

#### **Sparkling**

See Ya Later Ranch Brut (Okanagan Valley) \$12/\$48

**Mimosa** \$9

Chilled orange juice with Canadian sparkling wine

**Beermosa** \$9

Prefer barley to bubbles? Enjoy this blend of Alley Kat Main Squeeze and OJ, accented with a splash of Brandy and Amaretto

**Caesar** \$10

A Canadian classic, made with local spirits, clamato juice and garnished with celery

**Bee's Knees** \$10

An Alberta twist on a prohibition classic- local spirits, lemon and Alberta honey

**Maple Sour** \$10

Sortilege, rye and maple syrup balanced with citrus

**Mary Pickford** \$10

Rum and pineapple juice with a dash of cherry

**Strathconan** \$10

An E-town twist on the classic Manhattan. Rye and sweet vermouth with a splash of bitters and orange zest

**Negroni** \$10

Gin, sweet vermouth and Campari

**House Blended Spritzers** \$4

Refreshing non-alcoholic spritzers that hit the spot. Choose Ginger or Cranberry

**Old Tyme Soft Drinks** \$3

An assortment of heritage flavours, served in bottles

**Classic local sodas** \$3

Born and brewed in Alberta: craft sodas for an untraditional taste

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