



BRUNCH REFRESHERS

Selby Caesar 1.5oz Dillon's Selby vodka, Mott's Clamato, fixin's	12	Mimosa 5oz your choice of juice, sparkling wine	8
Smashed Pamplemousse grapefruit, cucumber, basil, lemon, ginger ale	8	Pepper Raspberry Mojito raspberry, lime, black pepper, mint, soda	6
Pineapple Mule pineapple, lime, ginger beer	6	The Sunnyside strawberry, orange, lemon, egg white	6

We serve a selection of Propeller coffee & Pluck tea

ENTRÉES

Crêpes Suzette15 fromage blanc, toasted almonds, orange	French Onion Soup15 Gruyère, croissant, parsley
Eggs Hemingway19 poached eggs, smoked salmon, spinach, croissant, sauce Béarnaise	Beef Tartare19 traditional garnishes, grilled baguette as a main with frites 29 add fried egg 2
Tuna Niçoise Salad 29 hen's egg, anchovy, haricots verts, tomato	Crêpe21 jambon blanc, Emmental, spinach
French Onion Beef Chuck Burger 23 Gruyère, Dijonnaise, frites	Omelette Maison18 ratatouille, chèvre
Cocoa Chia Seed Pudding 11 banana, hazelnuts	

ACCOMPAGNEMENT

Bacon 4	Sausage 5
Pommes Frites 7 lemon & rosemary aioli	Fried or Poached Egg 2



Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

@maison selby
Chef de Cuisine Patrick Forest



SELBY FAVOURITES



Troubadour Smirnoff vodka, Luxardo Maraschino, grapefruit, lemon, soda, Peychaud's bitters 1.25oz	14	Hemingway Daiquiri El Dorado rum, Luxardo Maraschino, lime 2oz	15
Highways Fly By J&B Rare Scotch, coconut-infused Havana Club rum, Cointreau, pineapple gomme syrup, Angostura bitters 2.25oz	16	Whisky Sour Jim Beam bourbon, lemon, lime, egg white 1.5oz	15
Truly Madly Deeply Dejado tequila, pineapple liqueur, lime, pomegranate, peppercorn 2oz	18	Summer Sangria Nicolas Idiart Sauvignon Blanc, Maison Selby strawberry rhubarb vodka, orange, pineapple, lemon 4oz	15
French 75 Maison Selby gin, bubbles, lemon 4oz	16	Tropical Sunset Maison Selby pineapple honey gin, Aperol, lime, coconut, saline, Angostura bitters 2.35oz	16
Tom Collins Maison Selby gin, lemon, soda 1.5oz	16	Strawberry Blonde El Dorado 3 year rum, Leblon Cachaca,	14
	14	Dillon's rhubarb bitters, lime, strawberry 1.5oz	



BEER



Cans & Bottles			
Wild & Sour	473ml	Hoppy & Bitter	473ml
Blood Brothers 'White Lies' Sour Ale 6% 500ml	18	Danforth 'Viaduct' IPA 6%	8
Crisp & Refreshing		Rainhard 'Armed 'n Citra' Pale Ale 5.2%	9
Steam Whistle Pilsner 5%	7	Cider & Wit	
Nickel Brook 'Cause & Effect' American Blonde Ale 4.7%	8	Sarah Cole 'Whip' Dry Cider 6.3% 330ml	9
Deep & Dark		Light & Fruity	
Sawdust City 'Skinny Dippin' Stout 5.5%	9	JuiceBox Raspberry Lemonade 5%	10
Draughts	16oz		
Estrella Damm Lager 5.4%	9		
Lost Craft 'Revivale' Lagered Ale 4.8%	8.5		
Indie Ale House 'Love Triangle' 6%	8.5		



WINES BY THE GLASS



Sparkling	5oz	8oz	btl	Rosé			
N.V. Spumante, Montelliana, Veneto, IT	12	—	60	N.V. Rosé, Nicolas Idiart, Pays d'Oc, FR	12	18	57
N.V. Brut, Cave Spring 'Dolomite', Beamsville Bench, Niagara, ON	16	—	80	2020 Rosé, Gérard Bertrand 'Côtes des Roses', FR	17	26	80
White				Red			
N.V. Sauvignon Blanc, Nicolas Idiart, Pays d'Oc, FR	12	18	57	N.V. Syrah, Nicolas Idiart, Pays d'Oc, FR	12	18	57
2020 Pinot Grigio, Mosole, Veneto, IT	14	21	60	2019 Malbec, Luigi Bosca Finca 'La Linda', Mendoza, AR	14	21	60
2017 Côtes du Rhône, Jean-Luc Colombo 'Les Abeilles Blanc', FR	15	23	70	2019 Syrah/Grenache, Gérard Bertrand 'Terroir Languedoc', Languedoc, FR	14	21	60
2017 Chardonnay, Hayes Valley, Monterey, CA	17	26	75	2019 Cabernet Sauvignon, Sand Point, Lodi, CA	15	23	70
2018 Chardonnay, Cannonball, Sonoma County, CA	17	26	80				

All bottles are 750ml unless otherwise noted.