

CORPORATE EXECUTIVE CHEF. TODD CLARMO
 CHEF DE CUISINE. GRAHAM PELLEY
 ADDRESS 187 KING ST. SOUTH WATERLOO, ON
 REVISION NO. _____



APPETIZERS

- DAILY SOUP - 6.95**
crafted daily
- CONFIT DUCK WINGS - 15.95**
chili hoisin glaze, toasted sesame seeds, cilantro
- WHIPPED MONFORTE DAIRY CHEESE - 15.95**
creamed buffalo fresco, TBK granola, grilled house breads, olive oil
- CALAMARI - 14.45**
cornmeal dusted, pickled peppers, dill remoulade

MAINS

- ROASTED CHICKEN SANDWICH - 16.95**
smoked bacon, goat cheese, sweet remoulade, avocado, bibb lettuce, tomatoes, focaccia
- BAUER BURGER - 18.95**
smoked bacon, cheddar, tomato jam, iceberg lettuce, roasted garlic aioli
above items served with fresh-cut Yukon frites.
sub: Bauer salad, Caesar OR sweet potato fries for 1.95
- GRILLED CHICKEN BOWL - 19.95**
grilled avocado, brown rice, bean chili, tomato, cucumber, corn chips, lime vinaigrette
- ARUGULA LOVE PIZZA - 17.95**
cherry tomatoes, fior di latte, caramelized onions, garlic, grana padano, extra virgin olive oil, balsamic
add: prosciutto 5
- STEAK FRITES - 23.95**
6oz. flat iron, Yukon frites, shallot & garlic jus
- SZECHWAN SEARED AHI TUNA BOWL - 23.95**
organic quinoa, avocado, ripe mango, carrot, cucumber, cabbage, cilantro, tamari ginger lime dressing
- SMOKED CHICKEN & MUSHROOM TAGLIATELLE - 19.95**
house smoked hen, sundried tomatoes, cream sauce, parsley, basil pesto, Grana Padano

DESSERT

- CHOCOLATE NEMESIS - 9.95**
spiced hot chocolate "fondue", flourless chocolate cake, raw chocolate sauce, dark chocolate ice cream & cocoa nibs
- TBK CRÈME BRÛLÉE - 8.95**
vanilla bourbon crème brûlée, orange & almond biscotti
- SEASONAL CHEESECAKE - 8.95**
New York style cheesecake, hint of lemon, seasonally inspired, fortune cookie tuile
- CARROT CAKE - 9.25**
traditional spiced cake with pistachio, vanilla whipped cream cheese frosting, pistachio dust, candied ginger gelato
- TBK SWEET BOARD - 16.95**
flourless chocolate cake, TBK crème brûlée, seasonal cheesecake, carrot cake
- VEGAN CHOCOLATE HAZELNUT TART - 9.95**
ground oat, almond & hazelnut crust, rum infused coconut chocolate ganache, dairy free coconut ice cream
- THE CHEESE PLATE - 1 choice 8.95 / 3 choices 21.95**
world class cheese, local & far, fruit, nuts

COLD DRINKS

- Q WATER - 2.95/person**
BOTTOMLESS
quadruple filtered
with no added sodium
available in still OR
sparkling.
- JUICE - SM/2.50 LG/3.50**
apple, orange,
grapefruit,
red-cranberry,
white-cranberry
- FRESH JUICE - 5.50**
orange,
strawberry orange OR
feature berry
- TOMATO JUICE - 2.95**
- RED BULL ENERGY DRINK - 6.25**
- MILK - 2.95**
Whole, 2%, skim,
soy milk, almond,
chocolate

HOT DRINKS

- ESPRESSO**
1 'hit' - 2.95
2 'hits' - 5.85
- AMERICANO - 3.25**
- MACCHIATO - 3.95**
- CAPPUCCINO - 4.45**
- MOCHACCINO - 4.45**
- HOT CHOCOLATE - 2.75**
- CAFFÈ LATTE - 4.45**
- VANILLA BEAN LATTE - 4.95**
- HAMMERHEAD - 7.45**
- COFFEE - 3.45**
house roast, blended
exclusively for TBK
- TEA & HERBAL TEA - 3.45**

LUNCH