



Savour the essence of local flavors and artisanal craftsmanship at Grazers, where each dish is crafted from the freshest ingredients sourced from Canadian farms, local vendors, and our own zoo gardens, creating a dining experience that is both refined and uniquely unforgettable.



# Greens

- From the Garden <sup>GE, DE, V, VF</sup>

*Hydragreens* lettuce and *Broxburn* tomatoes. Drizzled with fig balsamic vinaigrette

14
- Zoo Grown Cobb Salad <sup>GE, V</sup>

*Zoo Grown* lettuce and kale. *Broxburn* tomatoes, avocado, *Mans Eggs* egg, *Poplar Bluff* pickled potatoes, chicharron BBQ crumble, *Fairwinds Farm* feta cheese, with a green goddess dressing

19
- Farm to Table Beet and Tomato Salad <sup>GE, V</sup>

*Poplar Bluff* organic beet, *Broxburn* tomatoes, *Fairwinds Farm* goat cheese, and candied pecans. With a *Chinook Honey Co.* honey mustard vinaigrette

18
- Add it on:

Grilled Chicken <sup>7</sup> | Crispy Tofu <sup>5</sup> | Smoked Brisket <sup>6</sup> | Grilled Shrimp <sup>7</sup>

# Shareables

- Pork Belly Bao Buns [3] <sup>DF</sup>

Slow cooked miso glazed pork belly, pickled carrots, radishes, green onion and sesame seeds on steamed bao buns

16
- Avocado Dip <sup>GE, DE, V, VF</sup>

Freshly smashed avocado, and pico de gallo, with *Mountain View* cold pressed canola oil. Served with corn chips

13
- Grazers Wings

1 lb golden fried chicken wings. Tossed in your choice of sauce: *Zoo Grown* lemongrass glaze, or Thai red curry. With a side of pickled radish

17
- Truffle Parmesan Frites <sup>GE, V</sup>

French fries tossed with truffle oil and parmesan. Served with *Sudo Farms* roasted garlic aioli

12

# Casuals

- Crispy Korean Chicken Sandwich

Golden fried chicken thigh, kimchi slaw, and togarashi aioli on a brioche bun. With your choice of garden salad, fries, or market-inspired soup

20
- Togarashi Shrimp Tacos [2] <sup>OW</sup>

Flour tortillas, *Waterford Farms* shrimp, *Galimax* veggie slaw, togarashi aioli, and pickled onions. Comes with chips and salsa

19
- 18-Hour Smoked Brisket Steak Sandwich

*Top Grass* smoked brisket, caramelized onions, *Sylvan Star Grizzly* gouda, and demi-glaze on top of house baked focaccia. With your choice of garden salad, fries, or market-inspired soup

24

# Mains

- Tiger Prawn Thai Curry <sup>GE, DE, OW</sup>

House made traditional Thai red curry, market inspired vegetables on a bed of coconut black jasmine rice. Served with grilled tiger prawns

24
- Sundried Tomato Gnocchi <sup>DE, V</sup>

Ricotta gnocchi, baby spinach, olives, in a sundried tomato cream sauce

20
- Add it on:

Grilled Chicken <sup>7</sup> | Grilled Shrimp <sup>7</sup> | 18-Hour Smoked Brisket <sup>6</sup>
- Watermelon Poke Bowl <sup>GE, DE, V, VF</sup>

Oven baked watermelon, mango, pickled onions, avocado, crispy kale, soy ginger lime emulsion, and togarashi aioli on coconut black jasmine rice

20
- Add it on:

Grilled Chicken <sup>7</sup> | Grilled Shrimp <sup>7</sup> | Crispy Tofu <sup>5</sup>