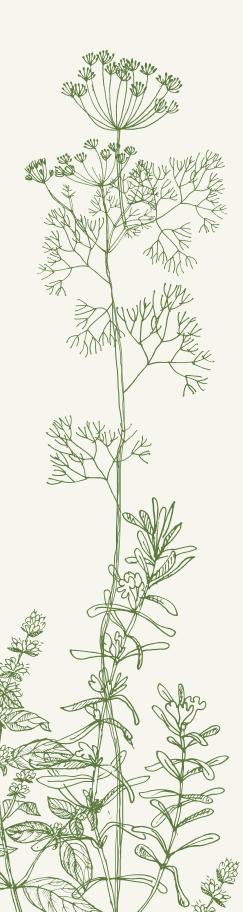


Savour the essence of local flavors and artisanal craftsmanship at Grazers, where each dish is crafted from the freshest ingredients sourced from Canadian farms, local vendors, and our own zoo gardens, creating a dining experience that is both refined and uniquely unforgettable.



Greens

From the Garden GF, DF, V, VF

Hydragreens lettuce and Broxburn tomatoes. Drizzled with fig balsamic vinaigrette 14

Zoo Grown Cobb Salad $^{\rm GF,V}$

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

Farm to Table Beet and Tomato Salad GF, V

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

Add it on:

Grilled Chicken 7 | Crispy Tofu 5 | Smoked Brisket 6 | Grilled Shrimp 7

Shareables

Pork Belly Bao Buns [3] DF Slow cooked miso glazed pork belly, pickled carrots, radishes, green onion and sesame seeds on steamed bao buns 16

Avocado Dip ^{GE, DE, V, VF}
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

Truffle Parmesan Frites ^{GE, V} 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 Togarashi Shrimp Tacos [2] ^{ow} Flour tortillas, *Waterford Farms* shrimp, *Galimax* veggie slaw, togarashi aioli, and pickled onions. Comes with chips and salsa

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 GF, DF, OW

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 DF, V

Ricotta gnocchi, baby spinach, olives, in a sundried tomato cream sauce $20\,$

Add it on:

Grilled Chicken 7 | Grilled Shrimp 7 | 18-Hour Smoked Brisket 6

Watermelon Poke Bowl GF, DF, V, VF

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 7 | Grilled Shrimp 7 | Crispy Tofu 5