

VIRTUOUS PIE

*If you have an allergy, please alert our staff. As all items are prepared in a kitchen alongside wheat, soy, and nuts - we cannot guarantee the prevention of cross-contamination.

 Can be made Gluten-Free  Can be made Nut-Free

PIZZA

MARGHERITA | \$16

San Marzano, Cashew Mozzarella, Extra Virgin Olive Oil, Parmesan, Basil

 Can be made Gluten-Free

GREECE LIGHTNING | \$17

Herbed Potato Cream, Spanakopita Spinach, Caramelized Onion, Tofu Feta

  Can be made Gluten and Nut-Free

SGT. PEPPERONI | \$18

San Marzano, House-Made Pepperoni, Cashew Mozzarella, Spice Mix, Spicy Hot Honey Drizzle, Parmesan, Arugula

ULTRAVIOLET | \$18

Walnut + Arugula Pesto, Oven-Dried Tomato, Kale, Caramelized Onion, Cashew Mozzarella, Pine Nuts

 Can be made Gluten-Free

STRANGER WINGS | \$19

Cauliflower Bianca, Spicy Buffalo Cauliflower, Crisp Fried Shallots, Blue Cheese Drizzle, Scallion

  Can be made Gluten and Nut-Free

SUPERFUNGHI | \$19

Herbed Potato Cream, Mushrooms, Cashew Mozzarella, Truffle Almond Ricotta, Arugula


 Can be made Gluten-Free

BULGOGI | \$19

San Marzano, Spicy Bulgogi Shreds, Cashew Mozzarella, Spicy Cucumber, Pickled Carrot + Red Onion, Gochujang Aioli Drizzle, Sesame Seeds

KATS-YOU LATER | \$19

Katsu Curry, Curried Tofu, Cashew Mozzarella, Tonkatsu Sauce, Crisp Fried Shallots, Pickled Carrot + Red Onion

 Can be made Gluten-Free

PIE-ROGI | \$19

Herbed Potato Cream, Roasted Potato, Caramelized Onion, Bacon, Cashew Mozzarella, Tofu Cheddar, Cashew Dijon Sour Cream, Scallion

 Can be made Gluten-Free

GLUTEN-FREE CRUST | +\$3

EXTRA REGULAR TOPPINGS | +\$2

PREMIUM TOPPINGS* | +\$3

*Ask us for more details!

HOUSE-MADE DIPPING SAUCES | +\$1.50

Blue Cheese / Garlic Ranch / San Marzano


STARTERS

CHEESY GARLIC FOCACCIA | \$9

House-Made Spiced Garlic Focaccia, Cashew Mozzarella, Parsley, Sweet Donair Sauce

GARLIC KNOTS | \$10

Spicy House-Made Garlic Knots, Chili Flakes, Parmesan, Parsley, Garlic Ranch Dip

 Can be made Nut-Free

MAC + CHEESE | \$13

Creamy Cashew Cheese, Macaroni Pasta, Bacon, Parmesan, Parsley

CARBONARA | \$14

Carbonara, Fusilli Pasta, Bacon, Mushroom Lardon, Parmesan, Black Pepper, Scallion

KALE CAESAR SALAD | side \$7 | entrée \$13

Shredded Kale, Parmesan, Garlic Croutons, Bacon, Caesar Dressing

  Can be made Gluten and Nut-Free

MOROCCAN ROLL SALAD | \$13

Moroccan Chickpeas, Kale, Dill, Cilantro, Mint, Parsley, Cucumber, Grape Tomato, Pita Chips, Tofu Feta, Sumac Dressing

  Can be made Gluten and Nut-Free

EASY REFRESH

HOUSE-MADE LEMONADE | \$4

Sparkling Lemonade, Lavender Chamomile Lemonade, Tart Cherry Lemonade, Ginger Lemonade

HOUSE-MADE SODA | \$4

Raspberry Lime Soda, Pineapple Soda

BOYLAN BOTTLING COMPANY COLA | \$5

HOOCHY BOOCH KOMBUCHA | \$7

COLD BREW | \$6

2% JAZZ COFFEE | \$3.50

TEA | \$2

VIRTUOUS PIE

DESSERTS

All of our ice cream is 100% plant-based.



Scan for our current selection!

SCOOP | 1 scoop \$5 | 2 scoops \$8

HOUSE-MADE WAFFLE CONE | +\$2

Can be made Gluten and Nut-Free

ICE CREAM PINT | \$12

Can be made Gluten and Nut-Free

ICE CREAM FLIGHT | \$8

Your choice of three flavours

Can be made Gluten and Nut-Free

COOKIE | \$2.50

House-Made Cookies. Ask us about our current selection!

Can be made Gluten and Nut-Free

ICE CREAM SANDWICH | \$8

Two House-Made Gluten-Free Cookies with your choice of ice cream flavour

Can be made Gluten and Nut-Free

CINNAMON PILLOWS | \$7

Puffy Dough, Butter, Cinnamon Sugar, Vanilla Glaze, Mint

SEASONAL CANNOLI | \$9

Gluten-Free Waffle Cone, Seasonal Cashew Cheesecake Filling, Chopped Nuts, Powdered Sugar, Chocolate

Can be made Gluten-Free

SKILLET COOKIE | \$12

Giant Cookie, Strawberry Compote, Vanilla Bean Ice Cream, Icing Sugar, Mint

Can be made Gluten-Free

DRAUGHT | 16OZ

Virtuous Lager | MOD Beverage | \$8

Race Rocks Ale | Lighthouse Brewing Co. | \$9

Arrowsmith Blonde | Mount Arrowsmith Brewing | \$9.50

Working Class Hero Dark Mild | Riot Brewing Co. | \$9.50

Mystic Haze Pale Ale | Vancouver Island Brewing | \$10

Chromatic IPA | Category 12 Brewing | \$11

Rotating Sour Beer | \$11

Rotating Seasonal Beer | \$11

Rock Creek Dy Apple Cider | Big Rock Brewing | 10oz \$7

Glutenberg Blonde | 473ml Can \$13

WINE

HOUSE WHITE ON TAP | 6oz \$9.50

Desert Hills Cactus White

HOUSE RED ON TAP | 6oz \$13.50

Desert Hills Estate Syrah

PROSECCO | 6oz \$12 | 750ml \$48

Mionetto

HOUSE COCKTAILS

MAKE IT BOOZY | 1oz \$10 | 2oz \$13

Your choice of House-Made Lemonade or Soda with Gin, Vodka, Bourbon, Tequila, or Rum

CAES THE DAY | 1oz \$10 | 2oz \$12

House-Made Caesar Mix, Absolut Vodka, Pickled Garnish, Celery Salt Rim

CLASSIC SHAFT | 2oz \$11

Absolut Vodka, Copa de Ora, 2% Jazz Cold Brew, House-Made Horchata

ROOT BEER SHAFT | 2.5oz \$11

Root Beer Liqueur, Evan Williams Bourbon, House-Made Horchata

INNER HARBOUR COLADA | 2oz \$13

Bacardi 4-Year Rum, Pineapple Juice, Coconut Cream, Toasted Coconut Sugar + Salt Rim

BLUE TAILED BEE EATER | 2.5oz \$13

Soho Lychee Liqueur, Tanqueray Gin, Blue Curacao, Lemon, Lavender Chamomile Syrup

THE THROES OF PASSION | 2.5oz \$14

Passionfruit Liqueur, Absolut Vodka, House-Made Lime Cordial, Lemon, Miraculous Foamer, Kiwi Sumac Bitters

BACK IN FLIGHT | 2.5oz \$14.50

Tanqueray Gin, Maraschino Luxardo, St-Germain, Lemon, Cassis Syrup, Gin-Soaked Cherry

MON CHERI | \$13

House Red Wine, Maraschino Luxardo, St-Remy Brandy, Cherry Syrup, Orange Juice

CLASSIC COCKTAILS | \$14

Margarita | 2oz

Old Fashioned | 2oz

Negroni | 3oz

Mojito | 2oz

Aperol Spritz | 2oz

Manhattan | 3oz

Whiskey Sour | 2oz

Paper Plane | 3oz

HAPPY HOUR

Available Monday - Friday, 2-5PM!

WEEKEND BRUNCH

Ask us for more details!