

${\tt love \ local} {\mathbb R}$

Proud to partner with:

Real Roots Kitchen | The Soulful Co. | Dear Grain | Sensei Farms | Chassagne Farms | Woolwich Dairy | The Butcher Shoppe | Monarch Tea Co. | Agro Produce | Faema Hamilton | The Cake Kitchen Company

\$1 from every RADIUS® BY DAY product sold will be donated to local community organizations.

forever young

RADIUS® BY DAY is a collaboration between certified holistic nutritionists from Real Roots Kitchen and The Soulful Co., and our RADIUS® Culinary Team. Our menu uses the finest ingredients, and is designed to feed your body, fuel your soul, and free your mind embracing the RADIUS® 'forever young' spirit.

basil 24 radish cucumber wasabi ranch 16 V mocktails KALBI BEEF NACHOS togarashi mayo beet pickled pearl onion red chilies sesame seeds 19 SIGNATURE CAESAR creamy dressing sourdough crostini pork belly Grana Padano lemon 18 BANANA CREAM ICED COFFEE cold brew banana maple coconut cream 9 ZEN CRAB ROLL blue crab cucumber kaffir lime chili green goddess 16 GF SIGNATURE CAESAR creamy dressing sourdough crostini pork belly Grana Padano lemon 18 DIRTY ICED MATCHA LATTE matcha espresso oat milk maple 9 PARMESAN TRUFFLE FRIES white truffle oil Parmesan roasted garlic aioli 12 RADIUS® POKE choice of Ahi tuna or Watermelon Sashimi VG avocado edamame cucumber pickled cabbage sesame Tamari dressing togarashi mayo GF 25 DREAMSICLE ELIXIR orange cream vanilla 9 MAPLE MISO BRUSSELS maple balsamic glaze miso aioli pickled shallots 12 add: tofu 5 chicken 5 salmon 10	smoothies	shareables	bowls
BANANA CREAM ICED COFFEE togarashi mayo beet pickled pearl onion red chilies sesame seeds 19 creamy dressing sourdough crostini pork belly Grana Padano lemon 18 BANANA CREAM ICED COFFEE cold brew banana maple coconut cream 9 ZEN CRAB ROLL Bue crab cucumber kaffir lime chili green RADIUS® POKE choice of Ahi tuna or Watermelon Sashimi VG DIRTY ICED MATCHA LATTE goddess 16 GF PARMESAN TRUFFLE FRIES white truffle oil Parmesan roasted garlic aioli 12 add: tofu 5 chicken 5 salmon 10 DREAMSICLE ELIXIR maple balsamic glaze miso aioli pickled shallots 12 maple balsamic glaze miso aioli pickled shallots 12 add: tofu 5 chicken 5 salmon 10	acai berry strawberry blueberry banana coconut honey hemp seeds 10 GREEN MINT MAJESTY mint kale banana avocado cauliflower dark chocolate 10 ESPRESSO NUT MARTINI espresso almond butter cocoa condensed milk blend 10 DANGER ISLAND lychee hibiscus coconut yogurt blueberries banana pineapple hemp 10	preserved lemon smoked paprika dukkha pomegranate jewels grilled naan 18 make it GF and VG switch to a cauliflower naan +4 RADIUS® GOAT CHEESE SPRING ROLLS our signature red wine + onion jam V 18 STACKED SUSHI salmon crispy rice unagi sauce spicy mayo tobiko 15 RADIUS® CALAMARI spicy cocktail sauce Cajun comeback sauce lemon 22 SWEET + SAVOURY BURRATA prosciutto local seasonal preserves grilled sourdough	 banana berries peanut butter drizzle hemp seeds house made granola 16 CHARRED CORN + CHICKPEA SALAD snap peas dates feta mint Aleppo lime vinaigrette pumpkin seeds 16 V KASHMIR COCONUT CURRY zucchini eggplant chickpeas spinach basmati cilantro 18 VG GF THAI NOODLE snap peas red cabbage carrot mint basil cilantro lime peanut dressing noodle 18 VG GF LETTUCE LOVE three varieties of butter lettuce asparagus fresh herbs
BANANA CREAM ICED COFFEE ZEN CRAB ROLL blue crab cucumber kaffir lime chili green RADIUS® POKE cold brew banana maple coconut cream 9 blue crab cucumber kaffir lime chili green avocado edamame cucumber pickled cabbage DIRTY ICED MATCHA LATTE goddess 16 GF PARMESAN TRUFFLE FRIES avocado edamame cucumber pickled cabbage DREAMSICLE ELIXIR white truffle oil Parmesan roasted garlic aioli 12 add: tofu 5 chicken 5 salmon 10 WATERMELON BASIL SPRITZ ELIXIR maple balsamic glaze miso aioli pickled shallots 12 add: tofu 5 chicken 5 salmon 10	mocktails	togarashi mayo beet pickled pearl onion red chilies	creamy dressing sourdough crostini pork belly
Watermeion basil lemon basil lemon basil basil lemon mignonette radius® cocktail sauce hot sauce GF 22 MAKE IT A COCKTAIL!	cold brew banana maple coconut cream 9 DIRTY ICED MATCHA LATTE matcha espresso oat milk maple 9 DREAMSICLE ELIXIR orange cream vanilla 9 WATERMELON BASIL SPRITZ ELIXIR watermelon basil lemon soda 9	ZEN CRAB ROLL blue crab cucumber kaffir lime chili green goddess 16 GF PARMESAN TRUFFLE FRIES white truffle oil Parmesan roasted garlic aioli 12 MAPLE MISO BRUSSELS maple balsamic glaze miso aioli pickled shallots 12 SELECT OYSTERS ON THE HALF SHELL (6)	RADIUS® POKE choice of Ahi tuna or Watermelon Sashimi VG avocado edamame cucumber pickled cabbage sesame Tamari dressing togarashi mayo GF 25

weekend brunch

Our Chef's create new weekly brunch features on Saturday + Sundays, so stay tuned for deliciousness.

sandwiches shoestrings or side garden salad

CHICKEN WALDORF TARTINE candied pecan | granny smith apple | celery | currants | Dear Grain country loaf sourdough V 18

THE CUBANO slow roasted pork | shaved ham | Gruyère cheese | kosher dill | mojo mustard | baguette 21

JACKFRUIT BANH MI char siu jackfruit | shiitake mushroom pate | spicy aioli | pickled vegetables | cilantro | baguette VG 18

KOREAN FRIED CHICKEN sweet and spicy gochujang honey | scallions | slaw | sesame seed bun 22

BEET GRILLED CHEESE goat cheese | kale pesto | smoked juniper aioli slow roasted beets | Dear Grain country loaf sourdough V 18

THE RADIUS[®] BURGER tenderloin | ribeye/short rib blend | brie | thick cut bacon | caramelized onions | Dear Grain sesame seed bun 26

desserts made inhouse by our Pastry Chef

BROWNIE FUDGE BAR GF DF 7

SALTED CARAMEL CHEESECAKE 7

SUMMER PIE changes weekly based on the season 13





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