

7

*west*

*cafe*

**24**  
**HOURS**

**7** *DAYS*  
*A WEEK*

*seven charles*  
*street west*

T 416 928 9041  
7 westcafe.com

# -Cocktail Food-

**Minimum per selection is 12 pieces**

## **HORS D'OEUVRES**

### **Ahi Spicy tuna & crispy rice**

**Crispy rice squares with sliced avocado and tuna, spicy aioli. Garnished with toasted sesame seeds and cilantro.**

**5\$ per piece**

### **Calamari**

**Deep fried calamari with chili honey drizzle and aioli**

**5\$ per portion**

### **Charcuterie Board custom made for guest count**

**Selection of meats & cheese accompanied with jams, chutneys, candied nuts, giardiniera, marinated olives, dried fruit, crostini on a large sharing wood board**

**15\$ per person**

### **Vegetarian spring rolls**

**4.25\$ per piece**

### **Vegetarian flat bread**

**4.25\$ per piece**

### **Chicken pesto flatbread**

**4.50\$ per piece**

### **Caprese skewers**

**Bocconcini, basil, cherry tomatoes & balsamic glaze**

**4\$ per piece**

**Hummus crostini**

**Crostini topped with housemade hummus, slow roasted cherry tomatoes & chives**

**4\$ per piece**

**Steak bites**

**Garlic mash, topped with slice of steak and jus**

**5\$ per piece**

**Crab cakes**

**5\$ per piece**

**Bruschetta**

**4.25\$ per piece**

**Beef sliders**

**Served on brioche bun and topped with caramelized onions, cheddar cheese, lettuce, tomatoes, Dijon & aioli**

**4.75\$ per sandwich**

**Veggie sliders**

**Assorted veg grilled on a brioche bun with herbed aioli and provolone cheese**

**4\$ per sandwich**

**Smoked salmon crostini**

**Cream cheese spread on crostini layered with smoked salmon and garnished with dill capers and red onion**

**5\$ per piece**

**Montreal smoked meat grilled cheese bites**

**Montreal smoked meat, aged white cheddar, mozzarella, and pickled red onion on toasted bread**

**4.75\$per sandwich**

**Mac and cheese**

**4.25\$ per portion**

# *-Menus for sit downs-*

**We prefer to customize menus for our guests. There are two options.**

## **Option 1**

### **Condensed menu**

**You may choose a condensed version of our menu for your sit down.**

**This option would require you to choose any 8 options from our menu.**

**If the event is on a Saturday or Sunday morn/afternoon, then the menu related to this time would be brunch.**

**There is no set price for this option, all menu item prices can be found on the menu.**

**This is an a la carte system therefore there will be one course and not multiple courses.**

## **Option 2**

### **Set menu**

**The set menu is a menu that the host/hostess may customize by using the corresponding menu related to their event as mentioned above. The host/ hostess will choose 4 appetizers, 4 main courses from this menu and 3 desserts.**

**All dietary restrictions and allergies should be communicated very clearly for this menu so that they may be applied**

**A brunch set menu is \$38. A lunch set menu is \$30. A dinner set menu is \$48.**

**Please add tax and tip to each menu choice**

**Final number of people for set menu must be given 24 hours in advance or set menu amount will be applied to the original number of people booked by host/hostess**

**A menu for your reference is below**

# -Menu-

## appetizers

soup of the day housemade/ask your server	10	chevre dip warm roasted red pepper, garlic tomato and goat cheese, grilled pita	20
Elena's spring rolls housemade rolls filled with cabbage celery, carrots, sprouts, plum sauce	12	7 west sampler chevre dip, hummus, bruschetta, sun dried tomatoes, kalamata olives, bocconcini, grilled pita	22
frites thick cut fries, sea salt	10		
poutine thick cut fries, gravy and cheese curds	12	<b>salad</b>	
garlic bread add cheese 3	9	pasta salad penne, peppers, tomatoes, red onion, herbs, olive oil, feta and olives	16
bruschetta add cheese 3	12	house salad mix greens, chickpeas, purple cabbage, peppers, cucumber, red onion and tomato/add chicken or tuna 7	18
nachos diced tomatoes, red onion, peppers, cheddar, salsa, sour cream, guacamole, jalapenos/add meat 6	20	caesar salad romaine, croutons, house made caesar dressing/add bacon 2/add chicken or tuna 7	18
hummus housemade, grilled pita, kalamata olives/add vegetables 4	16	greek salad mixed greens, red onion, tomatoes cucumber, kalamata olives, feta/ add chicken or tuna 7	18
antipasto plate prosciutto, tomato, kalamata olives, bocconcini, red onion, sun dried tomato, basil, Italian bread	21	chef salad mixed greens, hard-boiled egg, ham, tomato, cucumber, red onion blue cheese or house dressing	20
		arugula salad goat cheese, walnuts, dried cranberries, balsamic vinegar add chicken or tuna 7	19
		caprese salad tomato, bocconcini, add chicken or tuna 7	18

**pasta**

lunch pasta served  
 house salad  
 sub caesar or greek add 5

lunch      dinner

pasta what?  
 penne, light tomato sauce, seasonal  
 vegetables, feta, kalamata olives 18      20  
 add chicken 7/add sausage 6

7 west carbonara  
 spaghetti, bacon, parmesan  
 egg yolk, olive oil & pepper 19      22

penne chicken  
 penne, grilled chicken, mushrooms, red  
 peppers, onions, white wine, cream 19      22

primavera  
 penne, seasonal vegetables, parmesan,  
 cream/add chicken 7 /add sausage 6  
 18      20

Rosie ravioli  
 Filled with ricotta & spinach, parmesan  
 rose sauce 18      20

pesto pollo  
 penne, grilled chicken, onions,  
 mushrooms, sundried tomato, pesto and  
 parmesan 19      22

spaghetti  
 homemade classic tomato and basil,  
 parmesan/make bolognese 6  
 17      20

penne arrabbiata  
 hot Italian sausage, peppers, onions, and garlic  
 in a spicy tomato sauce, parmesan 23      23

lasagna  
 house made 24      24

**pasta continued**

lunch      dinner

virgin pasta  
 spaghetti, olive oil, garlic, vegetables, basil, parm  
 add chicken 7 /add sausage 6 18      21

mac & cheese  
 aged cheddar & parmesan, elbow noodles, cream  
 Dijon sauce/add jalapenos 2/ham or bacon 4  
 18      20

**meat**

6 oz AAA striploin  
 roasted seasonal vegetables, mushrooms  
 gravy and frites 34

**all day breakfast**

breakfast sandwich  
 fried egg, crispy bacon, lettuce, tomato  
 mayo 18

morning bagel  
 scrambled eggs, mozzarella, ham,  
 open face 18

7 west omelette  
 onion, green peppers, mushrooms  
 add bacon, ham or smoked turkey 3 20

steak and eggs  
 6 oz steak and eggs  
 sub egg white 2 30

pancakes  
 stack of 3 buttermilk, maple syrup  
 add sausage or bacon 4 17

all the time breakfast  
 fried or scrambled eggs, choice of  
 sausage, bacon, ham, smoked turkey or  
 peameal. Toast and one pancake 20

**flatbread**

elgian  
ground beef, sharp cheddar, ranch  
black beans, pico de gallo, jalapeños,  
avocado 21

caramelized mushroom  
cremini mushroom, truffle oil, shallots, spinach,  
pesto, goat cheese, mozzarella, parmesan 23

quattro formaggi  
stilton, goat cheese, mozzarella, parmesan 24  
herbs

**pizza**

margherita  
tomato sauce, bocconcini & basil 20

7 West  
tomato sauce, basil, mozzarella, pepperoni  
sausage, bacon, green peppers, onion 21

pesto pizza 21  
pesto, sun dried tomatoes, chicken, mozzarella

**sandwiches**

all sandwiches are served with your choice of  
house salad, frites, soup or crisps  
sub caesar, greek, or pasta salad for 5  
add poutine to frites 5

slow roasted pulled pork/ add cheddar 4 19

herbed chicken breast panino, arugula, tomato  
honey mustard, pesto/add cheddar 4 20

grilled cheese  
add ham or bacon 4 15

double stacked grilled cheese  
add ham or bacon 4 18

burger  
lettuce, tomato, red onion, pickles, house  
sauce/add cheddar 4 19

bacon mushroom burger  
sauteed mushrooms, lettuce, tomato  
onion, bacon, house sauce  
add aged cheddar 4 21

red pepper and chevre burger  
roasted red pepper and herbed goat  
cheese 21

veggie burger  
homemade black bean and quinoa  
burger, onions, lettuce, tomato  
avocado, cucumber, and house sauce 19

sloppy joe  
slow cooked ground beef with chilies  
and peppers, soft bun  
add aged cheddar 4 18

hot prosciutto panino  
cooked prosciutto, onions, bocconcini,  
tomatoes 20

prosciutto panino  
aged prosciutto, cheddar, lettuce,  
tomatoes, avocado spread 20

7 west montréal smoked meat  
montréal style smoked beef, sauteed  
onions, mustard, panino  
add aged cheddar 4 19

grilled vegetable  
balsamic & honey glazed, basil pesto  
bocconcini, toasted baguette 18

7 west chicken club 20  
classic triple decker, chicken breast  
bacon, lettuce, tomato, and mayo

**sandwiches continued**

7 west blt  
bacon, lettuce, tomato, and mayo on  
12 grain bread/add fried egg 3 20

philly steak sandwich  
sliced rib eye, chipotle BBQ sauce,  
mushrooms, onions, peppers, melted  
aged cheddar, panino 21

tuna melt  
house made, tuna salad, melted  
aged cheddar, open face, bagel 21

7 west lox  
cream cheese, smoked salmon, red onion  
capers, arugula, bagel 22

**brunch/Saturdays and Sundays/10-3**

pancakes and sausage  
3 stack buttermilk pancakes, bacon or  
sausage, maple syrup and fruit 21

breakfast waffle 22  
3 stack Belgium waffle, sweet cream,  
fruit

Smith brisket hash 26  
spiced braised brisket, cheddar, 2 poached  
eggs, Pico de Gallo, and bearnaise

Wish french toast  
caramelized bananas and blueberries 20

avocado toast  
two pieces of rye toast, poached eggs  
smashed avocado, red onion, 22  
feta, greens, and fruit

Wish charlotte-smoked salmon, poached eggs  
leek & parmesan fondue, frites and fruit 22

eggs benedict  
peameal bacon, poached eggs, leek &  
parmesan fondue, frites and fruit 23

Smith strawberry cheesecake pancakes  
toasted graham cracker, cane sugar crumble  
Chantilly cream, cream cheese drizzle 22

Wish carrot cake and walnut pancakes with  
cream cheese maple 22

brunch omelette -made daily  
ask your server 20

slow roasted pulled pork waffle sandwich 21

Smith Breakfast  
two eggs any style, 2 strip bacon, 2 sausage,  
roasted tomato, baked beans, toast, frites  
add peameal 5 22

Smith homemade donuts-salted caramel  
espresso walnut/lemon curd 10

Wish grilled Nutella sandwich 18

Smith Huevos Rancheros 24  
2 poached eggs, black bean chili sauce,  
corn tortilla, sour cream, guacamole,  
aged cheddar, home fries

steak and eggs  
6 ounce steak, eggs, frites, toast and fruit 30

Wish Florentine, spinach, poached eggs, leek  
& parmesan fondue, frites & fruit 21

toast \$4  
side bacon, peameal or sausage 5/extra egg 4  
add cheese to anything 4/egg white 2



<b>red</b>	5oz	7oz	bottle	domestic rail	9.50
				premium rail	12.50
mcmanis, cabernet sauvignon California	14	19	69	based on 1.5 oz	
earthworks Barossa, shiraz south Australia, 2018	14	19	69	<b>cocktails</b>	
frico rosso, Italy, 2020			65	caesar	
backhouse, pinot noir, California chateau, Medoc, 2012			65 70	vodka, tabasco, Worcestershire, clamato, lemon, horseradish	11
<b>white</b>				dill caesar-brunch only	12
pewsey vale Riesling, Australia 2015	14	19	65	dill infused vodka, tabasco, clamato worcestershire, horseradish, lemon	
nautilus, sauvignon blanc, New Zealand, 2021	14	19	65	espresso martini	
Camelot chardonnay, California	14	19	65	vodka, kahlua, espresso, simple syrup	14
cantina, pinot grigio, Italy, 2020	14	19	65	rose minimalist	
Juliette, rose, France	14	19	65	rose infused gin, st-germain, fresh lime juice, prosecco float	15
<b>champagne and sparkling</b>				chili margarita-chili salt rim tequila, triple sec, fresh lime, chili	15
mimosa	11			ginger mojito-spiced rum, triple sec, lime juice, simple syrup, ginger, mint	
kir royal	14			ginger beer, soda	15
prosecco	16		60		
flor, rose, brut			65		
piper Heidsieck, cuvee brut			210		
Moet chandon brut imperial			210		
mimosa quartet-btl of prosecco/grapefruit or oj			50	cucumbertini-gin, st-germain, egg white, cucumber juice, simple	15
g.h Mumm grand cordon brut			210		
<b>tall boys</b>				paper plane-bourbon, aperol, amaro nonino, lemon juice	15
strongbow cider	9			aperol spritz-aperol, prosecco, soda orange slice	15
alexander Keith's	9				
peroni	9			whiskey sour-bourbon, fresh lemon juice, simple syrup, egg white, angostura bitters	14
elgian	9				
elgian mad tom ipa	9				
elgian	9				
stella Artois	9				
elgian	9				
modelo	9				

**cocktails continued**

sangria- wine, Cointreau, orange juice  
 simple syrup, berries, ginger ale  
 GL 14 /½ L 24/ 1L 34

**hot drinks**

**regular**

**bowl**

coffee 3.50 4  
 tea 4 6  
 latte 4 6  
 oat milk latte 4 6  
 cappuccino 4.50  
 espresso 3  
 matcha latte 5  
 hot chocolate 4.50 8  
 mochaccino 4.50  
 steamed milk 4 6  
 americano 4  
 cider 5

premium upgrade add \$5  
 All cocktails are max 3 oz

**cold drinks**

large sparkling/still water 8  
 pop 3.50  
 iced tea 3.50  
 arranciata/limonata 4  
 oj 5  
 pineapple juice 3.50  
 grapefruit 5  
 cranberry juice 3.50  
 iced coffee 3.50

**specialty coffee**

	coffee	latte
irish coffee	12	13
kahlua	12	13
Amaretto	12	13
crème de cacao	12	13
baileys	12	13
brandy	12	13
grand Marnier	13	14
monte Cristo	13	14
brandy and grand Marnier	13	14
kahlua hot chocolate	13	
baileys hot chocolate	13	

**bit of bliss per piece**

chocolate banana cake 8  
 elgian dark chocolate cake 8  
 double chocolate fudge 8  
 carrot cake 8  
 red velvet cake 8  
 dulce de leche cheesecake 8  
 pecan pie 8  
 apple crumble pie 8  
 seasonal pie, ask server 8

a gratuity of 18% will be added to parties of 6 or more  
 a gratuity of 18% will be added to tables between 12am and 7am

all specialty coffees have 1.5 oz alcohol.



# -Catering-

**Pick up only**

**Harvest table pasta bowls for 6pp/\$120**

**Sandwich platters for 6pp/\$60 or for 12pp/\$120**

**Platters do not come with salad or frites, sides must be purchased separately.**

**Orders must be in 24 hours at least in advance**

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## **Whole Cakes**

**Chocolate Banana Cake 60\$**

**Vanilla Dark Chocolate 60\$**

**Belgian Dark Chocolate Cake 60\$**

**Carrot Cake 60\$**

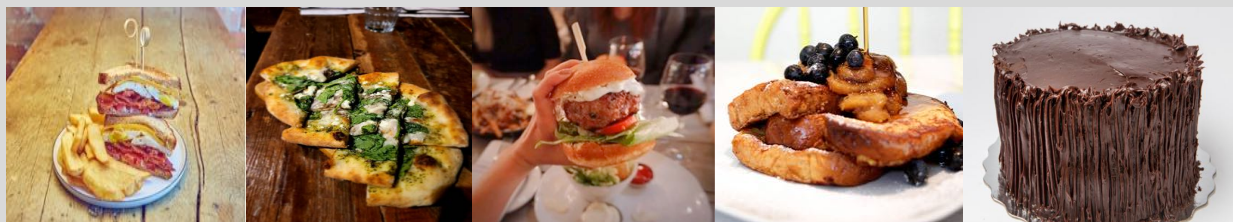
**Red Velvet Cake 60\$**

**Pie 55\$**

**Dulce De Leche Cheesecake 70\$**

**Please call for updated flavours and seasonal cakes and pies**

**Orders must be in 24 hrs in advance to guarantee selection**



**7 west is available for take out on Uber eats, Skip the Dishes, Doordash & Ritual 24 hrs.**