



Experts in liquor licensing for the success of your business

APPLICATION FOR A LIQUOR PRIMARY LICENCE

**AT: LEOPOLD'S TAVERN
570 YATES STREET,
VICTORIA, B.C. V8W 1K8**

APPLICANT: LEOPOLD'S RESTAURANT VICTORIA INC.

**REVISED LETTER OF INTENT
FOR THE APPLICATION FOR A LIQUOR PRIMARY LICENCE**

Submitted to:

Liquor & Cannabis Regulation Branch
400 – 645 Tyee Road
Victoria, B.C.
V9A 0B4

www.risingtideconsultants.ca

1620-1130 West Pender Street, Vancouver, BC, V6E 4A4 604-669-2928

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INTRODUCTION/PRIMARY FOCUS

This Letter of Intent is provided in support of the application submitted to the Liquor and Cannabis Regulation Branch and the City of Victoria for a Liquor Primary Licence called Leopold's Tavern. The establishment is located in the Downtown area of Victoria on Yates Street near Government Street. This location is a great central location that serves not only the Downtown area, but has great links to Victoria West, Harris Green and North Park.

The proposed areas for licensing consist of the main bar area, patio and the corridor leading to the washrooms.

The estimated total occupancy is 120 patrons and staff inclusive of 20 person patio.

Included with the application is a copy of the proposed floor plan for this venue.

The maximum hours of liquor sales and service requested for this application are 9:00am to 12:00am, Sunday through Thursday and 9am to 1am on Friday and Saturday.

FOOD AND BEVERAGE SERVICE

Leopold's Tavern is a unique food and beverage environment with an extensive menu of hot and cold items with appetizers, entrees & desserts. The menu is based around homemade comfort food, with different daily specials.

Beverages range from local craft beers, wine, coolers, spirits and non-alcoholic soft drinks.

SITE LOCATION

The proposed licensed establishment is in a well-known part of town that has a mix of restaurants, coffee shops, offices, tourist attractions and clothing stores. The vibrant neighbourhood attracts both the residents of Greater Victoria and the tourists looking to enjoy the picturesque views in this historic commercial district.

As the establishment is located close to Government Street leading down to the waterfront, this will provide a significant amount of foot traffic. It is also located a short distance to the Johnson Street Bridge, the docks on David Foster Way and Wharf area.

COMPOSITION OF THE NEIGHBOURHOOD

The proposed licensed establishment is located on Yates Street, in Downtown Victoria. The site is in the historic commercial district. The following is a list of the social facilities and public buildings in the immediate area of the site:

- Federal Government Office – Correctional Service of Canada, Transport Canada
- Pacific Rim College
- Victoria Academy of Dramatic Arts
- McPherson Playhouse
- City Hall

Attached are maps of the area showing the proposed establishment, and the identified social facilities and public buildings in the area.

The liquor primary licence will not impact negatively on these facilities and public buildings for the follow reasons:

- The establishment management will not permit the facility to impact negatively on the community and the nearby social facilities and public buildings;
- The area is a commercial district with other restaurants and liquor establishments nearby, so the impact to the local community is minimal;

- The applicant has multiple locations across Canada, so is experienced in running Liquor Primary establishments; and

IMPACT OF NOISE ON THE COMMUNITY

The establishment will be conscious of the City of Victoria Noise Control Bylaw, and will make sure that noise is kept to a minimum. The City will assess this when the application is reviewed.

This is a neighbourhood pub style establishment and not a night club, so the ethos is to provide a relaxed and homely style atmosphere that caters to people who wish to enjoy local food and drink.

TARGET MARKET

This proposed liquor primary licensed establishment will primarily cater to adults nineteen (19) years of age and older, however minors will be allowed until 8pm when escorted by an adult. The target markets are the residents of City of Victoria, along with its many visitors. The establishment will cater to a broad target with mixed occupations who may be enjoying a family meal or drinks with friends.

HOSPITALITY/TOURISM DEVELOPMENT FACTORS

The proposed establishment will support the hospitality/tourism development factors by adding a different type of establishment to Yates Street. The current establishments that are located on this street are mainly clothing stores, coffee shops and restaurants.

BENEFITS TO THE COMMUNITY

There will be many positive benefits to the community as the establishment will be a destination for patrons wanting to enjoy food and beverages in a relaxed setting. The benefits will also include:

- Tax revenue to all levels of Government;
- Direct and indirect employment opportunities for residents of Victoria;
- Provide an interesting and exciting new venue for family events, fundraisers, and community events;
- A community safety initiative to encourage people to appoint designated drivers, or alternative ways to get home safely and without drinking and driving; and
- Local charity support, which is something the applicant is currently involved in across the other areas where they operate.

TRAFFIC IN THE VICINITY

The proposed venue will not impact negatively on traffic as this is already a destination that patrons visit to go for dinner or visit shops. It is in the core Downtown area with existing vehicle and foot traffic.

PARKING

There is a parkade directly across the street at Bastion Square Parkade 575 Yates Street that has 361 parking spaces. There are also additional parkades approximately 122 metres, 150 metres and 190 metres from the establishment location.

There is also limited on street parking available along Yates Street and the surrounding area.

PROXIMITY TO OTHER LIQUOR PRIMARY LICENSED ESTABLISHMENTS

The closest Liquor Primary licensed establishments are:

- Yates Street Taphouse & Grill, 759 Yates Street
- Irish Times Pub, 1200 Government Street

The proposed Liquor Primary Licence for Leopold's Tavern will not impact on the above licensed establishments as they are not in direct proximity and at least 100 metres apart.

OTHER FACTORS

- The addition of a Liquor Licence to the establishment will contribute to the tourism, and hospitality in the community;
- Liquor service will be provided to only adults, and no minors will be permitted; and
- The licensed taverns that the applicant has in Alberta, Saskatchewan and Manitoba have not had any problems in the past. They have a good reputation within these provinces.

All of which is respectfully submitted this July 22, 2019.

Edna Lizotte
Rising Tide Consultants Ltd.
1620-1130 West Pender Street
Vancouver BC V6E 4A4

www.risingtideconsultants.ca
1620-1130 West Pender Street, Vancouver, BC, V6E 4A4 604-669-2928



Sidewalk Café Guidelines

Sidewalk cafés add vibrancy to our community and provide a welcoming place for people to meet, relax and dine. They can transform our streets by creating energy and drawing people into the area.

In the City of Victoria, sidewalk café licenses allow businesses to expand their restaurant or café to provide outdoor seating in some public spaces including sidewalks. The sidewalk café guidelines are intended to clarify and provide standards for sidewalk cafés in order to enhance the quality and safety of the pedestrian experience and to encourage economic vitality and street activity.

General

The main function of sidewalks is to support the movement of people throughout the city.

- Locations and design of sidewalk cafés should enhance the pedestrian experience along sidewalks and not negatively impact the movement of people or vehicles in the area.
- A sidewalk café can be allowed only if its location and construction will maintain a safe, secure and comfortable environment for pedestrians using the public right-of-way.
- A sidewalk café should reinforce the character of the area. The design and materials should respect the setting of the surrounding streetscape, buildings and neighbourhood.
- Sidewalk cafés should not negatively impact key public view corridors noted in other City policies.

Open Appearance

Sidewalk cafés should have an open appearance and contribute to a feeling of vibrancy and activity on the street. Sidewalk cafés cannot be fully enclosed. While it is important that Sidewalk Cafés contribute to street vitality, it is equally important that they do not cause noise issues, particularly at

night. To ensure that Sidewalk Cafés comply with the Noise Bylaw, applicants may be required to provide more information, such as a noise assessment report, and/or make design changes to mitigate potential noise issues.

Maintain Accessibility

Sidewalk cafés should be designed to be accessible both inside the café and in the surrounding areas.

- A minimum horizontal clearance of 1.5 m from the sidewalk café to the nearest sidewalk obstruction, such as a tree, bike rack, sign post, utility pole, bench, portable sign or bus shelter, is required to allow pedestrian passageway. A clearance greater than 1.5 m may be required in high pedestrian flow areas. The clearances for pedestrian passageway should remain as straight and clear as possible.
- Access and passageway for pedestrians must only be on sidewalks or hardscaped surfaces for pedestrian safety and to avoid damage to grass, trees, and other vegetation. Access and passageway must not include tree grate surfaces or other tree well areas covered by pavers or other material.
- Unless the sidewalk café has permission

to occupy the adjacent parking stall, a minimum clearance of 1.0 m from the nearest curb is required to separate the sidewalk café from traffic and parked cars. A distance greater than 1.0 m may be required in high traffic areas to ensure public safety.

Maintenance and Operations

The business with the sidewalk café licence is responsible for its maintenance.

- The business holding the license is responsible for the proper maintenance of the sidewalk café at all times, including repairs, painting, cleaning, and hazards.
- No cooking is allowed in the sidewalk café area.
- Trash receptacles are not permitted within the sidewalk café area.
- All objects associated with a sidewalk café such as furnishings, awnings, umbrellas, signage, lighting, and planters should be located within the sidewalk café area at all times with no parts overhanging outside of the area.
- Sidewalk cafés may be built only in locations where they do not obstruct access to public utilities, service connections, access for emergency vehicles and exits from buildings.

Maintenance and Operations, continued

- A sidewalk café must not obstruct delivery access to buildings.
- Sidewalk cafés must not obstruct access to hanging basket lamp poles.
- The design must promote visibility to passing traffic and maintain clear sightlines at intersections and crossings.
- The design, location, and area of the sidewalk café must not adversely affect boulevard vegetation such as grass and trees or prevent City access and maintenance.
- Trees which have tree grates or other tree well areas covered by pavers and other materials should not be included in a sidewalk café area without additional fencing to keep patrons and site furniture away from these areas.
- Roadway and curb drainage must be maintained.
- All objects fixed in place, such as fences and railings, must be of significant strength yet allow easy removal within two working days.
- A removable deck may be approved if there is a need to level a steep incline (more than 5%) or to harmonize indoor and outdoor seating levels.

Impacts to Neighbouring Trees and Boulevards

Consideration for neighbouring trees and boulevards should be taken into account with the design of sidewalk cafés.

- A sidewalk café must not cause damage to a street tree.
- No items including, but not limited to, signage, banners and lighting may be hung, attached, draped or affixed to a street tree.
- No liquids or cleaning products shall be dumped, allowed to flow or to drain into a tree well or City drains.

- No pesticide or fertilizer applications shall be applied to street trees.

Furnishings

- Furnishings such as tables, chairs, and accessories should be moveable and of a solid weight for stability.
- Furnishings should be commercial grade, safe, sturdy, durable material and manufactured for outdoor use.
- All furnishings and accessories must be contained within the perimeter of the sidewalk café area.
- Furnishings must be limited to dining purposes only (e.g. tables, chairs, and accessories) and not obstruct the entrance to the café.

Weather Protection

- Awnings should be mounted on a removable wall bracket and be retractable.
- Weather protection, such as awnings, umbrellas or other similar solutions should be constructed of flame-resistant and fade-resistant canvas.

Heating

- Heaters must not be placed within the dripline and/or closer than 2 metres from any part of adjacent street trees.
- The visual impact of heating devices/systems should be considered and arranged to be as unobtrusive as possible.
- All outdoor heating devices should be appropriate for use in a sidewalk café and complement the character of the business to which it is associated.
- All outdoor heating devices must conform to safety standards established by the Canadian Standards Association (CSA) and certified by Underwriters' Laboratories of Canada (ULC), where necessary.

Lighting and Signage

Lighting fixtures should complement the character of the business

- Lighting levels should be low and directed into the café rather than out towards the street.
- Light fixtures should complement the character of the business to which it is associated.
- No signage or third party advertising, other than for the business operating the café, is permitted.

Use of Adjacent Parking Stall

Cafés or restaurants may apply to the City to use an adjacent parking stall for a sidewalk café. In these cases, the following guidelines apply in addition to the guidelines above.

A sidewalk café must:

- Provide a one metre buffer between the outer edge of the sidewalk café and adjacent travel lane and should not extend more than 2.5 m from the curb into the street.
- Have railings that are a minimum of 1.07 m in height from curb elevation on all sides that are exposed to the street with reflectors for visibility to traffic.
- Only be located where permanent parking or loading is permitted. It must not occupy a lane used by moving traffic at any time.
- Provide adequate space to allow vehicle access to adjacent parking stalls.
- Not be located on a street exceeding a running slope of 5%.

CONTINUED >

FOR MORE INFORMATION:

City of Victoria
E developmentsservices@victoria.ca

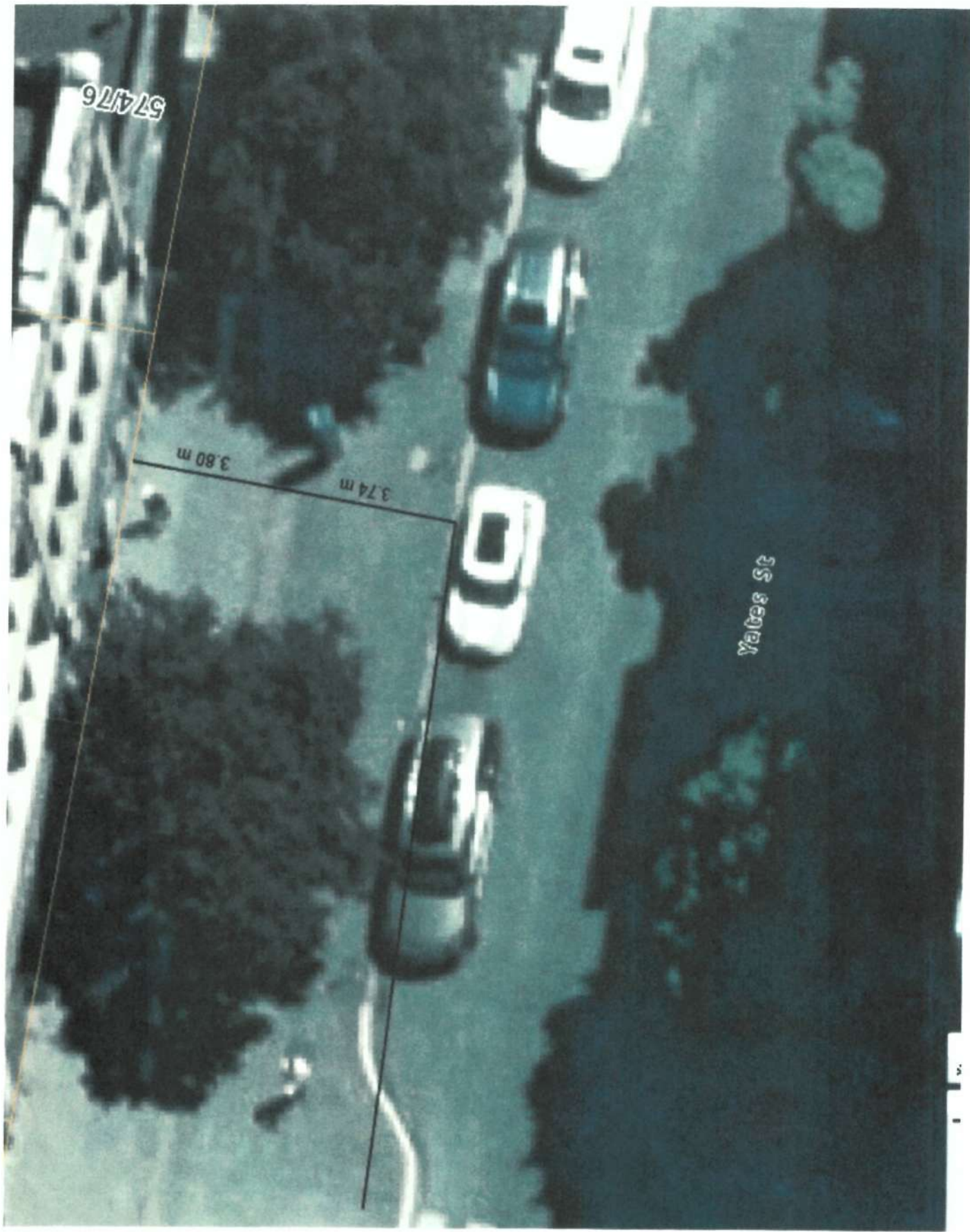
1 CENTENNIAL SQUARE, VICTORIA, BC V8W 1P6 victoria.ca



These guidelines provide guidance to applicants and City staff when reviewing applications.

For further detail, please refer to the Sidewalk Café Bylaw (No. 16-038). Additional City Permits may be required.





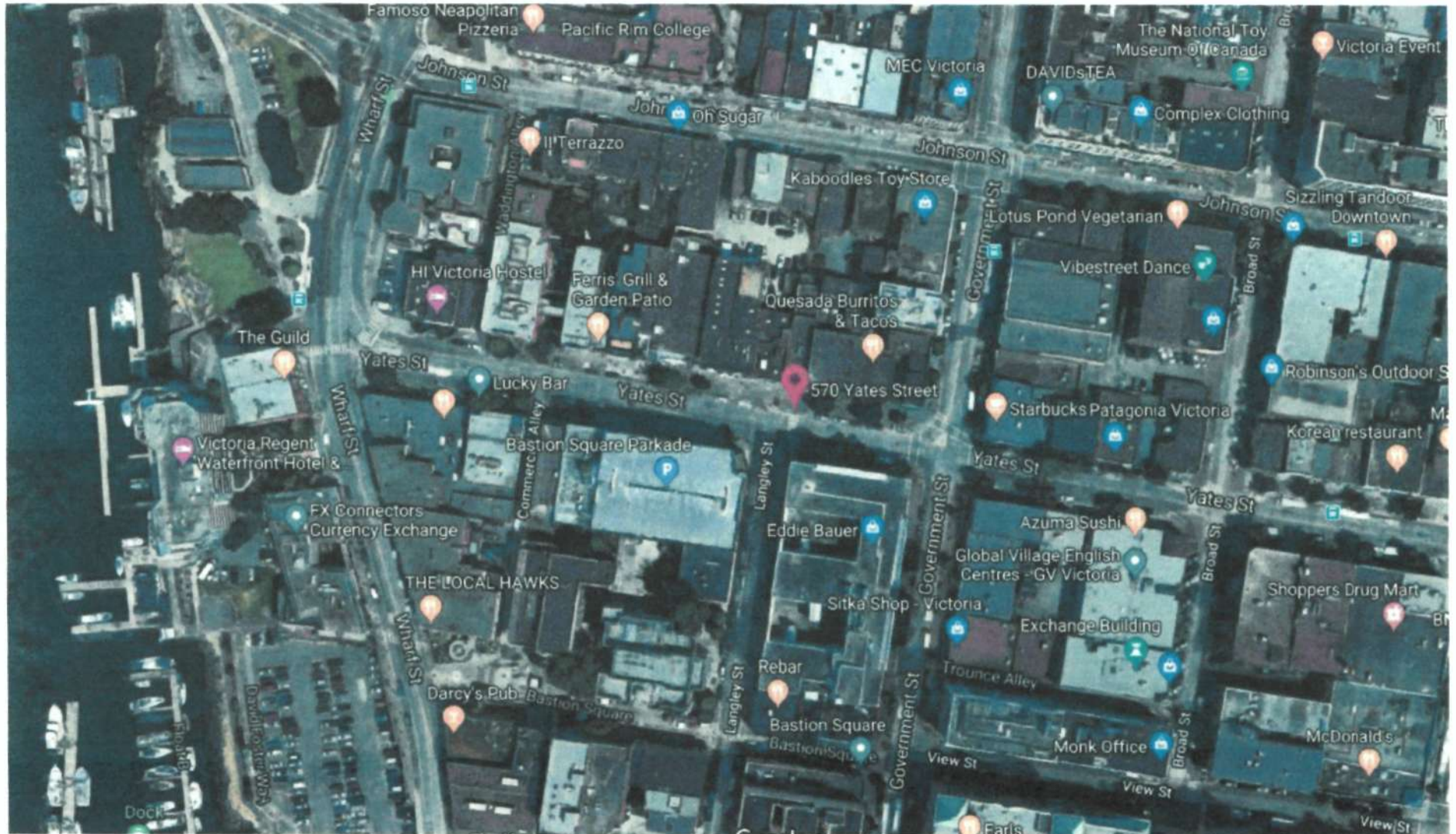
57476

3.80 m

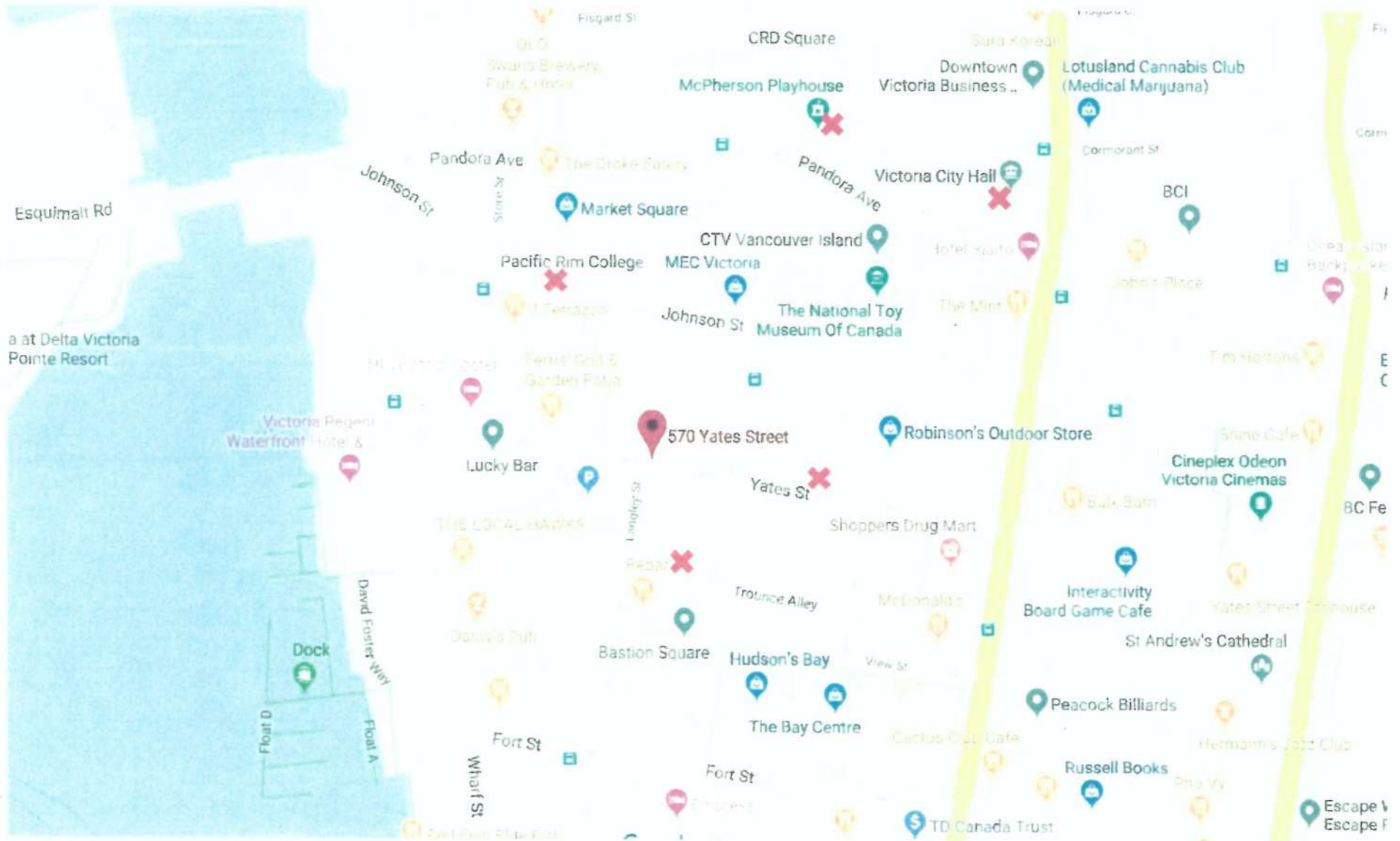
3.74 m

Yates St

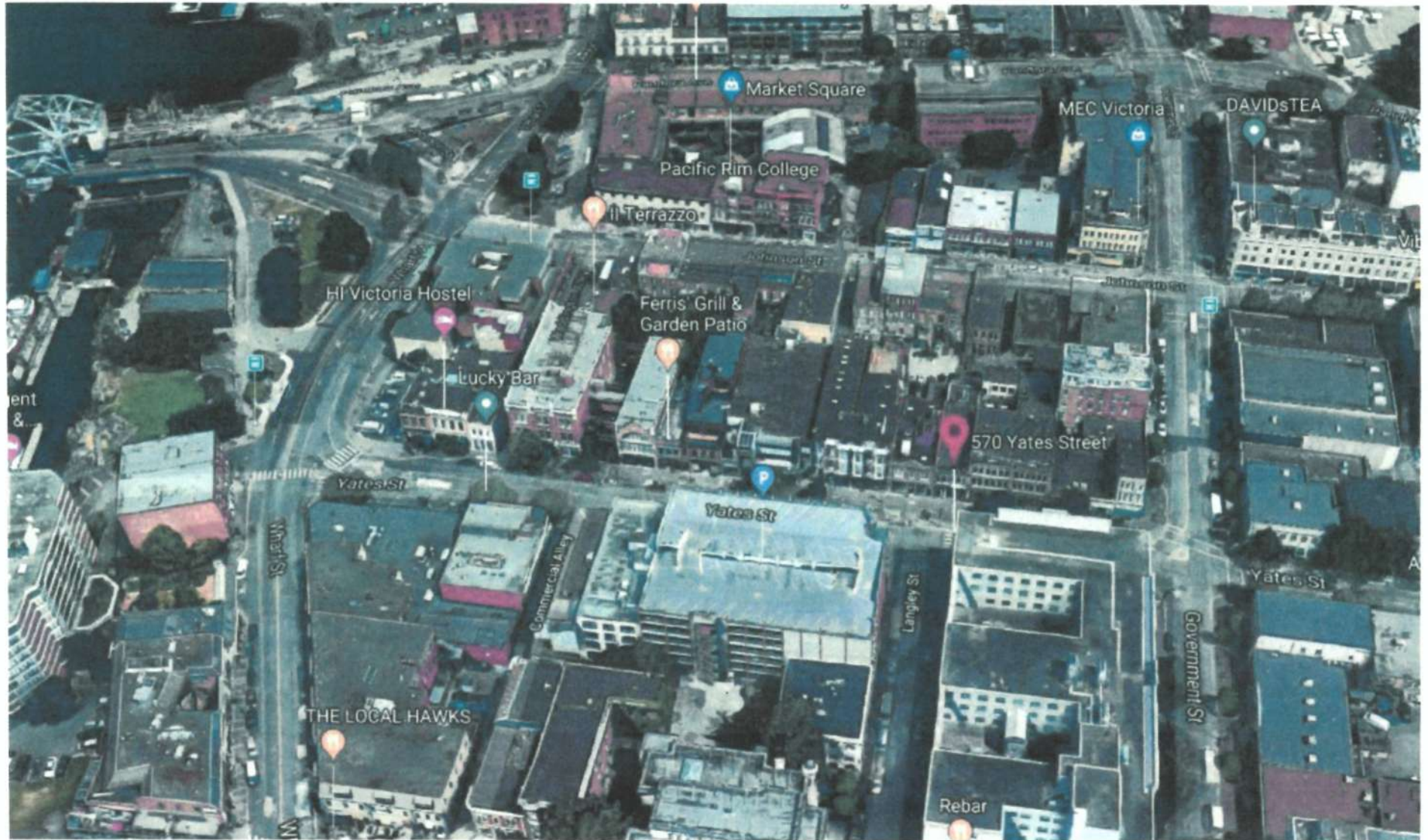
Leopold's Tavern – 570 Yates Street, Victoria, BC



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Appendix I – Family Food Service (FFS)

To apply for FFS (see Minors on page 6), complete this appendix and submit it with your application.

To qualify for FFS, the following conditions must be met. Check all boxes that apply to your proposed establishment.

- Meal service includes a selection of appetizers and main courses or equivalent.
- Meal service will be available when minors are present in your establishment and prepared in (check one):
 - Kitchen at your establishment
 - Kitchen at another establishment located in the same building. If so, please explain and provide the name (and licence number, if applicable) of the other establishment:

- Signage will be posted at all access points stating "Minors are permitted until 10 PM when accompanied by a parent or guardian".
- Minors will be prohibited from the establishment when there is adult entertainment or licensed gaming events (except for ticket raffles, bingo events or tele-theatres licensed by Gaming Policy and Enforcement Branch).

Sale of lottery products (check one):

- Lottery products are not offered at my establishment.
- Lottery products are sold at my establishment and I have contacted British Columbia Lottery Corporation (BCLC) and satisfied BCLC that minors will be restricted from purchasing self-serve lottery products.

Sale of tobacco products (check one):

- Tobacco products are not offered for sale at my establishment.
- Tobacco products are sold at my establishment and I will meet the Tobacco Control Program of the Ministry of Health requirements by covering tobacco vending machines and tobacco advertising during hours when minors are present.

- I understand that the Liquor and Cannabis Regulation Branch may share this information with the Ministry of Health, British Columbia Lottery Corporation and the Gaming Policy and Enforcement Branch.

Appendix II – Patio(s)

Complete the following if your proposed establishment includes a patio(s).

1. Describe the height and composition of the patio perimeter or bounding (i.e. railings, fencing, planters, hedging, etc.). A patio must be bounded by fixed and immovable physical separation in order to control patrons and liquor within the service area.

The Patio will be bound with a railing at least 3 feet high. There is only one external access point to the patio

2. Describe the location of the patio in relation to:

- a) Licensed interior – the patio must be immediately adjacent to the interior area.
- b) Unlicensed permanent structure – a stand-alone patio must adjoin a permanent structure (affixed to a foundation) which is plumbed and wired, and which the applicant owns or leases.

The patio is immediately adjacent to the interior area

3. Describe how staff will manage and control the patio from the interior service area or how you will manage and control a stand-alone patio.

Staff will manage the patio area by making sure servers are monitoring the number of persons in the patio area. There will be plenty of staff available to make sure customers are receiving a high standard of service.

4. Specify if liquor service to the patio is from: (a) fixed bar located on the patio, (b) portable bar for the patio, (c) licensed interior (d) unlicensed permanent structure:

Liquor service will come from the licensed interior.

5. Do servers have to carry liquor through any unlicensed areas to get to the patio? Explain:

Servers will not have to carry liquor through an unlicensed area.

Note: Patios on grass, earth or gravel require a permit from the local Health Authority.

Sidewalk patios require a permit from LG/FN.

APPLICATION FOR A NEW LIQUOR PRIMARY LICENCE

FOR: LEOPOLD'S TAVERN
AT: 570 YATES STREET,
VICTORIA, BC

APPLICANT: LEOPOLD'S RESTAURANT VICTORIA INC.

DOCUMENTS IN SUPPORT OF AN APPLICATION FOR A
NEW LIQUOR PRIMARY LICENCE

Submitted to:

Liquor Control & Licensing Branch
400-675 Tyee Road
Victoria BC V9A 0B4

250-952-5787 (phone)
250-952-7066 (fax)

Respectfully submitted by:

Rising Tide Consultants Ltd.
Suite 1620-1130 West Pender Street
Vancouver, B.C. V6E 4A4

604-669-2928 (phone)
604-669-2920 (fax)

**FOR: LEOPOLD'S TAVERN
AT: 570 YATES STREET,
VICTORIA, BC**

APPLICANT: LEOPOLD'S RESTAURANT VICTORIA INC.

**DOCUMENTS IN SUPPORT OF AN APPLICATION FOR A
NEW LIQUOR PRIMARY LICENCE**

INDEX

- 1 Completed Application for a New Food Primary Liquor Licence.
- 2 Letter of Intent
- 3 Corporate Documentation for the Applicant Company.
- 4 Personal History Summaries including criminal record checks or Statutory Declarations for the shareholders;
- 5 Signage
- 6 Floor Plans
- 7 Application Fee will be paid by credit card and will be phoned in.



= FAN FAVES

SNACKS

NACHOS

cheese, pico de gallo, onion, jalapeño, olive, pepper, salsa, sour cream
ADD (\$) guacamole, extra cheese, bacon, spicy beef, grilled or blackened chicken

BUCKET O' BACON

maple syrup dip

PORK RINDS

applewood rub, ranch dip

FRIED PICKLES

choice of dip

CHIPS & DIP

kettle chips, dill dip

BUFFALO CAULIFLOWER

blue cheese, choice of dip

PICKLED EGGS

our top secret recipe

SM 17.5
 RG 24.5

12.5

7

11.5

10.5

12

3.5
 EACH

WINGS choice of dip } 14.5

SRIRACHA HONEY HOT

BUFFALO MEDIUM

SMOKED APPLEWOOD RUB

SALT & PEPPER

LEMON PEPPER

HONEY GARLIC

CHIPOTLE LIME

HOT

BBQ



BASKET O' PEROGIES

bacon, caramelized onion, green onion, sour cream

15.5

SCOTCH EGG

English banger, Panko, choice of chipotle mayo or Dijon mustard sauce

ONE 7
 TWO 13

BUFFALO CHICKEN TAQUITOS

cream cheese, pepper, onion, blue cheese dip

12

TIN OF SMOKED OYSTERS

white cheddar, chipotle hot sauce, Ritz Crackers

10

LEO'S FAVES

ANYTIME BREKKIE

choice of bacon, ham or guacamole & tomato, 2 fried eggs, hash browns, marble rye or white toast

14.5

MAC & CHEESE

mixed cheese, white wine, parmesan, Ritz Crackers
ADD (\$) bacon, spicy beef, grilled or blackened chicken

14.5

QUESADILLA

cheese, pico de gallo, black beans, corn
ADD (\$) guacamole, spicy beef, bacon, grilled or blackened chicken

13

FISH & CHIPS

beer battered cod, coleslaw, tartar sauce

18

CHICKEN FINGERS

choice of side and dip

16.5

POUTINE

POUTINE OF THE WEEK

Follow us on Instagram @leopoldstavern to see our delicious poutine of the week

17.5

TRADITIONAL

cheese curds, beef gravy

SM 10.25
 RG 15.5

MUSHROOM

mushroom, cheese curds, mushroom gravy

SM 11
 RG 16.5

PHILLY CHEESE

prime rib or grilled chicken, mushroom, caramelized onion, pepper, cheese curds, beef gravy, chipotle sauce

SM 12
 RG 17.5

PUNCH BOWL POUTINE } 53.75

TRADITIONAL OR MUSHROOM
 other flavours 63.75

FINISH IT & JOIN OUR WALL OF FAME

4lbs of potatoes, 1lb of cheese curds and 1L of gravy in a punch bowl



BUFFALO CHICKEN RANCH

butter milk fried chicken, cheese curds, ranch, buffalo sauce

SM 12
 RG 17.5

CHEESEBURGER

ground beef, pickle, onion, tomato, cheese curds, beef gravy, burger sauce

SM 12
 RG 17.5

SOUP & SALADS

SOUP OF THE DAY homemade everyday	9
BACON CAESAR parmesan, romaine, croutons, Caesar dressing	13.5
CHEF SALAD turkey, ham, cheese, pickled egg, cucumber, tomato, carrot, radish, greens, choice of dressing	17
TACO SALAD  spicy beef or grilled or blackened chicken, cheese, pico de gallo, greens, pepper, corn, black beans, ancho sauce, salsa, sour cream ADD (\$) guacamole	17
BUFFALO CHICKEN CHOP crispy chicken or battered cauliflower, blue cheese, tomato, celery, carrot, onion, choice of blue cheese or ranch dressing	17

PLANT BASED

prepared in same kitchen
as meat, fish & eggs

PLANT-BASED NACHOS Daiya cheese, pico de gallo, onion, pepper, jalapeño, olive, salsa ADD (\$) guacamole, extra cheese	SM 17.5 RG 24.5
PLANT-BASED QUESADILLA Daiya cheese, pico de gallo, black beans, corn ADD (\$) guacamole, extra cheese	13
PLANT-BASED MUSHROOM POUTINE mushroom, Daiya cheese, mushroom gravy	SM 11 RG 16.5
PLANT-BASED BEYOND BURGER POUTINE  Beyond Meat, Daiya cheddar, tomato, pickle, onion, mushroom gravy, burger sauce	SM 12 RG 17.5
PLANT-BASED BEYOND USUAL BURGER Beyond Meat, Daiya cheese, jalapeño, lettuce, tomato, pickle, onion, chipotle mayo	17.5

GLUTEN-FRIENDLY

WINGS except honey garlic	PORK RINDS
CHIPS & DIP	TACO SALAD
BUCKET O' BACON	CHEF SALAD
POUTINE except buffalo chicken	BURGER & SAMMIES WITH GF BUN
	except crispy chicken

SAMMIES & WRAPS

choice of side **SUB (\$)** gluten-free bun 3

BLT choice of bread	15.5
SASKY FRATZLAKI grilled chicken, feta, onion, tomato, tzatziki, house bun	16
SMOKED MEAT SANDWICH Montreal smoked meat, Dijon mustard, marble rye ADD (\$) Double meat 6	16.5
BUFFALO CHICKEN WRAP grilled or buttermilk fried chicken, lettuce, tomato, onion, pickle, blue cheese sauce	16.5
BAJA WRAP blackened chicken, cheese, lettuce, pico de gallo, Baja sauce	16.5
DONAIR lamb, beef, mozzarella, onion, tomato, choice of tzatziki or garlic mayo	16.5
PHILLY CHEESE SANDWICH  prime rib or grilled chicken, swiss cheese, pepper, mushroom, onion, chipotle sauce, house bun	17.5
CLUB SANDWICH turkey, ham, bacon, white cheddar, lettuce, tomato, mayo, choice of bread	17.5

BURGERS

choice of side **CHOOSE:** Beyond Meat, beef, grilled or
blackened chicken **SUB (\$)** gluten-free bun 3 or lettuce wrap

CHEESEBURGER white cheddar, lettuce, tomato, pickle, onion, mayo, house bun	16
CHIPOTLE JALAPEÑO white cheddar, lettuce, tomato, pickle, onion, chipotle mayo, house bun	17.5
BLACK & BLUE blackened spice, blue cheese, lettuce, tomato, caramelized onion, garlic mayo, house bun	17.5
CRISPY CHICKEN  buttermilk fried chicken, bacon, white cheddar, lettuce, tomato, onion, pickle, mayo, house bun	17.5

DESSERT

DEEP-FRIED MARS BAR  vanilla ice cream, Guinness chocolate sauce	7
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SIDES

**FRIES, MIXED GREENS, SOUP,
COLESLAW OR VEGGIES & DIP**

UPGRADES

Caesar salad	2.5
kettle chips	2.5
sweet fries	2.5
mac & cheese	4.5
poutine (trad. or mushroom)	4.5

ADD-ONS

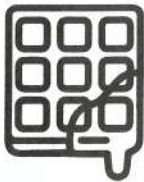
fried egg	2
gravy	2.5
gluten-free bun	3
bacon	3.5
spicy beef	4
extra cheese	4
guacamole	SM 2 / RG 4
grilled, breaded or blackened chicken	5.5
basket of fries	7.5
basket of sweet fries	8.75

BREAKFAST CLUB

SAT & SUN
+ MONDAY STAT HOLIDAYS

\$12.50

10AM TO 2PM
LEOPOLDSTAVERN.COM



MONTHLY FEATURE

ask your server for details



EGG SAMMIE

fried egg with choice of
bacon, sausage patty, ham
or guacamole, cheddar,
tomato, chipotle mayo,
house bun, hash browns

SUB (\$)

traditional poutine 2.50

\$5.75

CAESARS

**6^{oz} HOUSE
WINE**

**PINTS OF
LEO'S
LAGER**

\$4.75

HIGHBALLS

BREAKFAST CLUB BREKKIE

choice of bacon,
2 sausage patties, ham
or guacamole & tomato,
2 fried eggs, white or marble
rye toast, hash browns

SUB (\$)

traditional poutine 2.50

CHICKEN & WAFFLES

fried chicken, fried
egg, green onion,
honey ancho, ranch

HANGOVER CURE

bacon, fried egg, cheese,
jalapeño, pico de gallo,
fries, sour cream

NO ADDITIONAL SUBS | DINE-IN ONLY

— EVERY TUESDAY —

TACOS & TEQUILA

CHOOSE YOUR TACO:

<p>CHICKEN </p> <p>pulled chicken, Cotija cheese, pico de gallo, lettuce, sour cream</p>	<p>BEEF </p> <p>spicy ground beef, Cotija cheese, pico de gallo, lettuce, sour cream</p>	<p>PORK </p> <p>chorizo sausage, Cotija cheese, pico de gallo, lettuce, sour cream</p>
<p>FISH </p> <p>Mahi Mahi, mango salsa, cabbage, Baja sauce</p>	<p>PLANT BASED* </p> <p>beer battered avocado, mango salsa, cabbage, Baja sauce</p>	<p>FEATURE </p> <p>ask your server for details—rotated monthly</p>

\$3 TACOS

\$4 TEQUILA

\$8 BIG ASS CORONAS

\$8 DOUBLE MARGARITAS

\$21 MASSIVE 6oz MARGARITAS

CHOOSE YOUR SHELL:

FLOUR

SOFT CORN

HARD CORN

— EVERY WEDNESDAY —

WINGS

**PRICE
PER
POUND**



\$3⁹⁹ - 3PM TO 4PM

\$4⁹⁹ - 4PM TO 5PM

\$5⁹⁹ - 5PM TO 6PM

\$6⁹⁹ - 6PM TO CLOSE

VEGGIE WINGS

bite-sized, battered & fried cauliflower in your choice of sauce

CHOOSE YOUR WING FLAVOUR:

SRIRACHA HONEY HOT

BUFFALO MEDIUM

SMOKED APPLEWOOD RUB

SALT & PEPPER

LEMON PEPPER

HONEY GARLIC

CHIPOTLE LIME

HOT OR BBQ

FEATURE FLAVOUR

new flavour rotated weekly

**plant-based items are prepared in the same kitchen as meat, fish & eggs*

DINE-IN ONLY | MUST BE ACCOMPANIED WITH A BEVERAGE PURCHASE | NO SUBS
LIMIT 4 TACOS A PERSON PER ORDER | LIMIT 1 ORDER OF WINGS A PERSON PER ORDER



DRINKS

SHOTS \$6^{.75}

BURT REYNOLDS	IRISH PEACH
FIREBALL	SOUR JACK
APPLE PIE	LEMON DROP
MALIBU STACY	PB & J
JAMES FRANCO	AND MORE...



\$4 FIREBALL WHEN BUYING A ROUND FOR THE BAR

HIGHBALLS \$6^{.25}

VODKA, WHISKY, GIN,
RUM, TEQUILA, SCOTCH

DRAFT

20oz PINTS OR 16oz JARS
SEE ROTATING CHALKBOARD

PROUD SUPPORTER OF LOCAL CRAFT BREWERIES

NON-ALCOHOLIC

add a shot

KOMBUCHA ASSORTED	7.5
GINGER BEER SODA	4.5
RED BULL	4.5
BUDWEISER PROHIBITION	5

DIVEY COCKTAILS



LEO'S CAESAR	7	MASSIVE MASON	19
our original Caesar			
LEO'S ISLAND ICED TEA			7
classic Long Island			
PINK PARADOX			7
vodka, soda, pomegranate			
MULE MASON			10.25
vodka, ginger beer soda, fresh lime juice			
UNFASHIONED			13
2oz bourbon cocktail our way			
BACKYARD SANGRIA	15	MASSIVE MASON	24
red or white wine, orange liqueur, juice, Dole fruit cup			
LUCKY CHARM			12
Lucky Lager can & Jameson shot			
GIN & BEER JUICE			14.5
Stiegl Grapefruit Radler can & gin on ice			

GRAPES & BUBBLES

ask about our rotating features

BAREFOOT CAB SAUV	6oz 7 / 9oz 9.75 / 28
BAREFOOT PINOT GRIGIO	6oz 7 / 9oz 9.75 / 28
BABY DUCK	33
DOM PÉRIGNON	299



SPECIALS

MON-FRI

HAPPY HOUR

3:30PM TO 5:30PM

\$4^{.75}
CLASSIC
HIGHBALLS

\$5^{.75}
PINTS OF LEO'S LAGER
CAESARS • 6oz HOUSE WINE



MONDAY

ALL DAY HAPPY HOUR

11AM TO CLOSE



\$6 BUCKET O' BACON

4PM TO CLOSE



TUESDAY

TACOS & TEQUILA

4PM TO CLOSE

\$3
TASTY
TACOS

\$8
BIG ASS
CORONAS

\$21
MASSIVE 6oz
MARGARITAS



WEDNESDAY

WING WEDNESDAY

3PM TO CLOSE

\$3^{.99}
3-4PM

\$4^{.99}
4-5PM

\$5^{.99}
5-6PM

\$6^{.99}
6PM-CLOSE

• 1LB WINGS •



SAT-SUN

\$12^{.50} BREAKFAST CLUB

10AM TO 2PM



BREKKIE HAPPY HOUR

10AM TO 2PM