

HOT TRENDS



UP & COMERS



**Craft beer/
microbrews**

1

Cannabis/ **NEW!**
CBD-infused drinks

Sous vide

2

Cannabis/ **NEW!**
CBD-infused food

**House-made
condiments/sauces**

3

**Half portions/smaller
portions for smaller price**

NEW! **Plant-based burgers
and sausages**

4

Food waste reduction/management
(e.g. zero-waste cooking)

**Locally sourced
foods** (Locavore)

5

Protein-rich grains/seeds
(e.g. hemp, chia, flax)

NEW! **Paper straws**

6

**Ethnic/street food
inspired appetizers**
(e.g. tempura, taquitos, etc)

Food Smoking

7

**Unusual/uncommon
herbs** (e.g. lovage, papalo, lemon balm)

Charcuterie/house-cured meats

8

Drinkable desserts

**Sustainable
seafood**

9

Dessert flights/combos/platters

Pickling

10

**Vegetable/vegetarian appetizers +
Culinary cocktails** **TIED**
(e.g. savoury, fresh ingredients, herb-infused)



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