



BRUNCH

THE HEALTHY START \$10

two hard boiled eggs, granola, milk, yogurt, fresh + dried fruit
vegetarian, shellfish free

SUNRISER \$10

two eggs any style, signature hash + toast
vegetarian, shellfish free

FARMER'S BREAKFAST \$12⁵⁰

two eggs any style, signature hash, your choice of bacon, ham or sausage + toast
shellfish free

CLASSIC BENNY \$14

canadian back bacon, two poached eggs, fresh hollandaise, toasted english muffin + signature hash
shellfish free

B-SEA BENNY \$16

smoked salmon, two poached eggs, fresh hollandaise, toasted english muffin + signature hash

TOAST BENNY \$16

avocado, two poached eggs, pepita sauce, fresh hollandaise, toasted rye + signature hash
vegetarian, shellfish free

SPANISH OMELETTE \$16

three eggs, chorizo, onions, manchego cheese, parsley, lemon aioli + grilled filoncini
shellfish free

FARMER'S OMELETTE \$15

three eggs, mushrooms, cheddar cheese, bacon, signature hash + toast
shellfish free

SPINACH OMELETTE \$14

three eggs, sauteed spinach, tomato, feta cheese, signature hash + toast
vegetarian, shellfish free

BEEF HASH \$16

roast beef, wild mushrooms, onions, sundried tomatoes, two eggs any style, tuffle scented hollandaise + grilled filoncini
shellfish free

BREAKFAST IN MOROCCO \$15

two poached eggs, spiced chickpea + tomato stew, meriguez sausage, signature hash + grilled filoncini

PINEAPPLE UPSIDE DOWN PANCAKE \$14

caramelized pineapples, umami syrup, whipped cream + crushed peanuts
vegetarian, shellfish free

CARAMEL MACCHIATO FRENCH TOAST \$14⁵⁰

espresso cream cheese stuffed zopf bread, coffee whipped cream + caramel sauce
vegetarian, shellfish free

PIZZA

SERVED AT 11 AM

MARGHERITA \$18

buffalo mozzarella, EVOO, parmigiano + fresh basil
vegetarian, shellfish free

MEAT \$22

buffalo mozzarella, EVOO, nduja, italian sausage + crisp prosciutto
shellfish free, spicy

VEGETARIAN \$20

buffalo mozzarella, EVOO, pesto sauce, roasted red pepper, onion, pangrattato, black garlic + herbs
vegetarian, shellfish free

LUNCH

SERVED AT 11 AM

BAJA SALAD \$21

grilled cajun chicken breast, avocado, grape tomatoes, corn, crisp tortilla, jack cheese + jalapeno buttermilk dressing
vegetarian without chicken, shellfish free, spicy

BUTTER CHICKEN \$21

east indian butter sauce, tandoori chicken, burnt yogurt, naan + jasmine rice
shellfish free, spicy

SEAFOOD CHOWDER \$19

mussels, clams, shrimp, fish + grilled filoncini
gluten free, nut free without bread

MEXI BURGER \$18

beef patty, enchilada sauce, lettuce, tomato, pickled jalapenos, jack cheese + sesame bun
shellfish free

PAD THAI \$20

peanuts, eggs, rice noodles + sprouts

CHOICE OF:

prawns, chicken, vegetables, or tofu
gluten free, dairy free, spicy

FRASER VALLEY GREENS \$20

grape tomatoes, pickled beets, goat cheese, spiced cashews + shallot vinaigrette

CHOICE OF:

grilled chicken, grilled prawns or marinated tofu
vegetarian, dairy free, shellfish free

POKE BOWL \$19⁰⁰

warm sushi rice, avocado, cucumber, grape tomatoes, seaweed salad, edamame beans, tiger mayo, green onions + crispy shallots

CHOICE OF:

marinated tofu, chicken yakitori, or spicy tuna
dairy free

CHICKEN PANANG \$20

lemongrass chicken, peanuts, red thai curry, mixed vegetables, sprouts + jasmine rice
gluten free, dairy free, spicy

TURKEY CLUB \$18

bacon, brie, cranberry bread, onion jam, grainy mustard, lettuce + tomato
shellfish free

GRILLED CAESAR \$22

grilled romaine lettuce, miso dressing, pickled red onion, parmesan, fried capers + wasabi peas

CHOICE OF:

grilled chicken, grilled prawns or marinated tofu

gluten free, nut free without wasabi peas, shellfish free

B.C. BURGER \$18

beef patty, bacon, american cheese, lettuce, tomato, pickles, burger sauce + sesame bun
shellfish free

DOUBLE TROUBLE TRUFFLE BURGER \$23

two beef patties, sautéed mushrooms, truffle mayo, swiss cheese, lettuce, tomato + sesame bun
shellfish free

VIETNAMESE SUB \$16

roasted lemongrass pork, vietnamese chicken, pickled carrot + daikon, lettuce, cilantro, gochujang mayo, baguette
shellfish free



BRUNCH COCKTAILS

SERVED AT 10 AM

BUILD YOUR OWN MIMOSAS \$25
(to be shared between 2 or more people)
includes a 750 ml bottle of sparkling wine + four seasonal flavors

PEANUT BUTTER MOCHA (2 oz) \$13⁵⁰
skrewball peanut butter whisky, rumchata, chocolate sauce, hot coffee, whip + reese puffs

ROMEOs CAESAR 1 oz \$7 • 2 oz \$13⁵⁰
infused garlic vodka, house spice mix, steak spice, lime, pickle juice + clamato

LEADED FRAPPÉ (2 oz) \$13⁵⁰
blended local cold brew liqueur, baileys, chilled coffee, hot chocolate, vanilla simple syrup, half and half, chocolate sauce + whipped cream

ROMEOs SODA 1 oz \$9⁵⁰ • 2 oz \$13⁵⁰
your choice of taynton bay raspberry vodka or revelstoke raspberry gin, elephant island framboise liqueur, simple syrup, lime + soda

LIQUORLESS BRUNCH SIPS

VIOLET LEMONADE \$6
lavender syrup + lemonade

FRAPPÉ \$7
blended. chilled coffee, hot chocolate, vanilla simple syrup, half and half, chocolate sauce + whipped cream

MAIDEN MOJITO \$6
mint, berries. lime, simple syrup + soda

DRAFT LINE UP

Fernie Brewing PROJECT 9 PILSNER \$8
16oz (5% ABV)

Sub Zero MOLSON CANADIAN \$9
20oz (5% ABV)

Steamworks LIONS GATE LAGER \$8
16oz (4.5% ABV)

Crannog BACK HAND OF GOD \$10
20oz (5.2% ABV)

Sub Zero COORS LIGHT \$9
20oz (4.2% ABV)

Mt Begbie SEASONAL \$9
16oz (4.7% ABV)

Iron Road LOOP LINE IPA \$9
20oz (6% ABV)

Phillips SEASONAL \$9
20oz (4.2% ABV)

BC LOCAL WINES

WHITES

	6oz	9oz	1/2 L	BTL
Peller Estates Sauvignon Blanc Kelowna	\$9	\$13	\$25	\$37
Church & State Single Vineyard Chardonnay Oliver	\$13	\$17	\$35	\$50
Harper's Trail Silver Mane Block Riesling Kamloops	\$13	\$17	\$35	\$50
Privato Gewürztraminer Kamloops	\$12	\$16	\$34	\$49
vinAmité Pinot Gris/Orange Muscat Oliver	\$13	\$17	\$35	\$50
Arrowleaf Pinot Gris Lake Country	\$13	\$17	\$35	\$50
Monte Creek Hands Up White Frontenac Blanc/Riesling Kamloops	\$11	\$15	\$33	\$48
Wayne Gretzky Estates Pinot Grigio Kelowna	\$10	\$14	\$32	\$47
Gray Monk Estates Pinot Blanc Lake Country				\$48
Privato Chardonnay Kamloops				\$58
Kitsch 11 Barrel Chardonnay Kelowna				\$62
Indigenous World Riesling West Kelowna				\$45
Fort Berens Pinot Gris Lillooet				\$47
River Stone Sauvignon Blanc Oliver				\$58

REDS

Peller Estates Merlot Kelowna	\$9	\$13	\$25	\$37
Meyer Pinot Noir Okanagan Falls	\$13	\$17	\$35	\$55
Sandhill Cab/Merlot Kelowna	\$12	\$16	\$34	\$45
Monte Creek Hands Up Red Merlot/Cab Sauv Kamloops	\$11	\$15	\$33	\$44
The Hatch Bury The Hatchet Cab/Merlot Kelowna	\$12	\$16	\$34	\$45
Cassini Cellars Cab/Sauv Oliver	\$14	\$18	\$36	\$57
Bench 1775 Malbec Naramata	\$14	\$18	\$36	\$57
The Hatch Gobsmack Pinot/Syrah Kelowna	\$13	\$17	\$35	\$55
Gold Hill 2016 Syrah Oliver				\$57
Monte Creek Reserve Pinot Noir Kamloops				\$62
Privato Pinot Noir Kamloops				\$58
Fort Berens Meritage Lillooet				\$50
Gray Monk Odyssey Cab/Sauv Lake Country				\$54
Noble Ridge Merlot Okanagan Falls				\$52
Harper's Trail Cab/Franc Kamloops				\$54

ROSÉ

The Hatch Rosé Ahtow Kelowna	\$11	\$16	\$28	\$44
Monte Creek Rosé Kamloops				\$44

SPARKLING WINE

Monte Creek Split Decision Kamloops	\$43
Gray Monk Brut Lake Country	\$55

BEVERAGES

COFFEE OR TEA \$3⁵⁰
AMERICANO \$4

LATTE \$5
CAPPUCCINO \$5

ESPRESSO \$3⁵⁰ • DBL \$4⁵⁰
HOT CHOCOLATE \$3⁵⁰

ADD A SHOT 1oz \$5 • 2oz \$8

RumChata, Kahlua, Baileys, Sons of Vancouver Amaretto or Brandy

JUICE \$3

cranberry, orange, apple, grapefruit, tomato + pineapple

LEMONADE \$4

POP \$3

pepsi, diet pepsi, 7up, ginger ale, root beer + iced tea