

GRACIE'S

— NEXT DOOR —

CHEESES

- Smoked White Cheddar (Local)
- Blue Stilton (England)
- Pepper + Herb Goat Cheese (Okanagan)
- Triple Cream Brie (Local)
- Vegan White Cheddar (Scotland)

CHARCUTERIE

- Bresaola (Salted & cured lean beef)
- Capicola (Dry cured pork shoulder)
- Prosciutto (30-month aged, dry cured Italian ham)
- Sopressa Vaneta (Italian aged salami)

MIX + MATCH + SHARE [3 ITEMS \$14] [6 ITEMS \$24]

TACOS + BITES

- Pulled Pork Lechon Tacos GF 8
- Seafood Tacos GF 8
- Beef Asada Taco GF 8
- Poblano + Corn Taco GF + V 8
- Truffle Parmesan Cauliflower Popcorn Bites GF 12
- Ancho Rubbed Wings GF 12
- Maple Sriracha Wings GF 12
- Guacamole + Salsas GF + V 8
- Guajillo Mushrooms GF + V 5
- Brussel Sprouts + Bacon GF 6
- Basil Pesto Potatoes GF 5
- Halibut Bites GF 9
- Pulled Chicken Sliders 9
- Tuna Tostadas GF 11
- Coconut Prawns GF 13
- Waffle Chips GF + V 5
- Devilled Eggs GF 6
- Tuna Poke GF 14
- Mixed Olives GF + V 4

SOUPS + SALAD

- TORTILLA SOUP 8.5**
Pulled chicken, avocado, sour cream, feta, cilantro, lime w/ crispy tortilla chips GF
- TOMATO + BASIL SOUP (Hot or Chilled) 8**
Side of Italian parmesan popcorn GF+V
- TUNA POKE SALAD 17**
Fresh greens tossed in ponzu vinaigrette with avocado, carrot, cucumber radish, sesame seeds & wasabi mayo
- KALE + CASHEW SALAD 11**
Baby kale, golden beets, red cabbage, rainbow carrots, brussel sprouts, cashews, dried cranberries. Sundried tomato vinaigrette GF
- CHICKEN TACO SALAD 12**
Pulled chicken, black beans, corn, red pepper, radish fried jalapenos, pico de gallo, crispy tortilla chips. Chipotle lime vinaigrette GF
- GARDEN SALAD 8**
Romaine lettuce, arugula, carrot, radish, cucumber, zucchini, fresh herbs (dill, cilantro, basil, mint). Lemon vinaigrette GF
- GRILLED CAESAR 10**
Lightly charred romaine heart, house croutons, shaved parmesan. Creamy caesar dressing

MAINS

Add guajillo mushrooms to any main 2.5

- SEAFOOD LINGUINE ARRABIATA 19**
Ancho prawns, scallops, mussels, basil, zesty tomato sauce
Gluten free linguini available upon request
- LINGUINI PUTTANESCA 18**
Goat cheese, arugula, garlic, tomatoes, olives, capers
- BEEF DIP 16**
Caramelized onion, fried leeks, horseradish mayo on baguette. Your choice of waffle potato chips, wedge home fries or garden salad
- PULLED CHICKEN ENCHILADA 13**
guajillo sauce, sour cream, side of guacamole
- CHEESEBURGER (Chicken or Beef) 17**
Choice of smoked white cheddar, brie, stilton or vegan cheddar. Your choice of waffle potato chips, wedge home fries or garden salad.
- VEGGIE BURGER 15**
Mixed mushroom patty, lettuce, tomato, mayo, mustard, pickle on brioche. Your choice of waffle potato chips, wedge home fries or garden salad.
- ANCHO CRUSTED HALIBUT BURGER 16**
Avocado, pickled red onion, cucumber and tartar on brioche. Your choice of waffle potato chips, wedge home fries or garden salad.
- ROTISSERIE CHICKEN 19**
Roast roma tomato, seasonal vegetables and basil pesto potatoes GF
- AAA NEW YORK STRIPLOIN 21**
6 oz with seasonal vegetables, basil pesto potatoes and chimichurri GF
- BONE-IN ANGUS RIBEYE 43**
14 oz with seasonal vegetables and basil pesto potatoes
- ROAST LAMB SHANK 22**
Roast roma tomato, seasonal vegetables and basil pesto potatoes GF
- CATCH OF THE DAY MP**
Your Server will describe

GF = Gluten Free
V = Vegetarian

Ask us about our vegan options!

Thanks for Popping Next Door

FOR THE KIDS

For 10 and Under – Served with a Kids Drink 8

CHEESE BURGER + WEDGE FRIES

MAC + CHEESE

LINGUINE MARINARA

GRILLED CHICKEN BREAST + WEDGE FRIES

GRILLED SALMON + WEDGE FRIES

DESSERTS

Add a Scoop of Vanilla Ice Cream 2

WARM FLOURLESS CHOCOLATE TORTE GF 7

CREME BRULEE GF 7

CHURROS Syrup duo for dipping (caramel + matcha) GF 5

NY CHEESECAKE Raspberries + whipped cream GF 8



BRUNCH



Sundays 11-3

CHARCUTERIE & CHEESE BOARD

3 Items or 6 Items with fruit

See other side of menu for details

TOASTS

Sourdough or Multigrain

PROSCIUTTO TOAST egg yolk spread, mixed greens, balsamic glaze, prosciutto, crispy basil 8

AVOCADO & ITALIAN SAUSAGE guacamole, tomato, vegan sausage, crispy leeks v 9

BRIE TOAST dijon mustard, brie cheese, caramelized onions, maple bacon, parsley 7

MOLLETE refried beans, mozza/edam cheese, pico de gallo, feta, cilantro v 6

SOUPS

TORTILLA SOUP pulled chicken, avocado, sour cream, feta, cilantro, lime with crispy tortilla chips GF 8.5

TOMATO BASIL SOUP tomato, sour cream, parmesan-basil crisp GF+V 8

MAINS

TWO EGGS maple bacon or vegan italian sausage, potato wedges, toast 11

CHILAQUILES ROJOS corn chips, guajillo sauce, topped with sour cream, mozzarella/edam, feta cheese, pickled red onions, refried beans GF+V 11

GREEN BOWL baby kale, spinach, crispy brussels sprouts, bacon bits, cottage cheese, nutritional yeast, balsamic glaze, olive oil GF 10

HUEVOS RANCHEROS 2 corn tortillas, 2 sunny side up eggs, salsa verde, sour cream, feta cheese, pickled red onion, refried beans GF 11

CORNBREAD BENNY'S house made corn bread muffins, poached eggs, avocado, salsa, hollandaise. Choose roasted pulled pork or guajillo mushrooms 14

FRITTATA PATATA eggs, creamy potatoes, roasted red peppers, caramelized onions, fresh arugula, paprika, balsamic mayo, olive oil GF+V 12

SANDWICHES

CALI BURGER brioche bun, chicken, guacamole, cheddar, jalapenos, pickled red onion, refried beans 17

BREAKFAST BURRITO flour tortilla, pork belly, refried beans, scrambled eggs, guacamole, leeks 12

FLATBREAD EGG SANDWICH grilled flatbread with fried egg, smoked white cheddar, maple bacon, jalapeno, arugula and chipotle mayo 12.5

MAPLE SRIRACHA FRIED CHICKEN SANDWICH brioche bun, mayo, cucumber, carrot and mixed greens 17

SWEETS

YOGURT PARFAIT greek yogurt, seasonal berries, organic granola, mint GF 6.5

COBBLER seasonal berries, organic granola, baked topped with fresh house made ice cream GF 7.5

BAKED FRENCH TOAST brioche bread, brown sugar butter, cinnamon served with whipped cream and fresh seasonal berries 8.5

SIDES

• MAPLE BACON 3

• VEGAN ITALIAN SAUSAGE 4.5

• CHICKEN APPLE SAUSAGE 4.5

• POTATO WEDGES 3

• GUACAMOLE 3

• ROASTED PULLED PORK 3

• REFRIED BEANS 2

• EGG ON THE SIDE 1.5

• FRESH FRUIT 5

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CheerUp! \$6

MIMOSA orange or raspberry

KIR ROYALE cassis, sparkling wine, blackberries

CERVEZA Vancouver Island Brewing

PROSECCO you deserve it