

CHEESES

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

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 9
- Seafood Tacos GF 9
- Beef Asada Taco GF 9
- Poblano + Corn Taco GF + V 9
Vegan Option 9.5
- Truffle Parmesan Cauliflower
Popcorn Bites GF 12
- Ancho Rubbed Wings GF 13
- Maple Sriracha Wings GF 13
- Guacamole + Salsas GF + V 8
- Hummus and Chips GF + Vegan 7
- Guajillo Mushrooms GF + V 5
- Brussel Sprouts + Bacon GF 6
- Basil Pesto Potatoes GF 6
- 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 5
- Potato Wedges GF 5

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 GF
- KALE + CASHEW SALAD 14**
Vegan Alternative 14.5
Baby kale, golden beets, red cabbage, rainbow carrots, brussel sprouts, cashews, goat cheese, dried cranberries. Sundried tomato vinaigrette GF+V
- CHICKEN TACO SALAD 13.5**
Vegan Alternative 14
Pulled chicken, black beans, corn, red pepper, radish fried jalapenos, pico de gallo, crispy tortilla chips. Chipotle lime vinaigrette GF
- GARDEN SALAD 8**
Vegan
Romaine lettuce, arugula, carrot, radish, cucumber, zucchini, fresh herbs (dill, cilantro, basil, mint). Lemon vinaigrette GF+V
- 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 linguine available upon request
- BEEF DIP 16**
Caramelized onion, fried leeks, horseradish mayo on baguette. Your choice of waffle potato chips, wedge home fries or garden salad.
- LAYERED CHICKEN ENCHILADA 13**
Pulled chicken, guajillo sauce, sour cream, side of guacamole GF
- MUSHROOM BRIE BURGER (Beef or Chicken) 18**
Mayo, dijon, lettuce, guajillo mushrooms & brie
- 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.
- 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.
- AAA NEW YORK STRIPLOIN 25**
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 GF
- ROAST LAMB SHANK 22**
Roast roma tomato, seasonal vegetables and basil pesto potatoes GF
- TOMATO BASIL COD 22**
Drizzled with balsamic reduction, topped with crispy basil, seasonal vegetables and basil pesto potatoes GF
- ROTISSERIE CHICKEN 19**
Roast roma tomoato, seasonal vegetables and basil pesto potatoes GF
- CATCH OF THE DAY MP**
Your Server will describe
- VEGAN / VEGETARIAN**
 - LINGUINE PUTTANESCA 18**
Goat cheese, arugula, garlic, tomatoes, olives, capers V
Gluten free linguine available upon request
 - VEGAN BURGER 15**
Mixed mushroom patty, lettuce, tomato, vegan mayo, mustard, pickle on potato bun. Your choice of waffle potato chips, wedge home fries or garden salad. V
 - VEGAN ENCHILADA 13**
Corn, poblano, zucchini, salsa verde, vegan mozzarella V
 - VEGAN CHILI BOWL 14**
Roasted red peppers, corn, tomato onion, ancho pepper, vegan ground beef, guacamole tostada, vegan cream cheese V

Cheer Up!

DRINKS \$6

MIMOSA orange or raspberry

KIR ROYALE cassis, sparkling wine, blackberries

CERVEZA Vancouver Island Brewing

PROSECCO you deserve it

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

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

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

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 chicken apple sausage or 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

GUACAMOLE + BACON BURGER caramelized onions, jalapeno, prime rib chuck patty, white cheddar and mayo 18

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

STEAK AND EGG SANDWICH shaved beef asada, scrambled eggs, chimichurri, chipotle mayo & leeks on baguette 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

NESPRESSO. Espresso, Cappuccino, Latte

SIDES all GF

• 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

GF = Gluten Free
V = Vegetarian