

## 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 10
- Seafood Tacos GF 10
- Beef Asada Taco GF 10
- Poblano + Corn Taco GF + V 10  
Vegan Option 10.5
- Truffle Parmesan Cauliflower  
Popcorn Bites GF 12
- Ancho Rubbed Wings GF 13
- Maple Sriracha Wings GF 13
- Guacamole + Salsas GF + V 8
- Pepitos 12
- Guajillo Mushrooms GF + V 5
- Brussel Sprouts + Bacon GF 8
- 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 6
- Devilled Eggs GF 6
- Tuna Poke GF 14
- Mixed Olives GF + V 5
- Potato Wedges GF 6

## 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. 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
- 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**  
Roasted roma tomato, seasonal vegetables and basil pesto potatoes GF
- BEEF DIP 16**  
Caramelized onion, fried leeks, horseradish mayo on baguette. Your choice of waffle potato chips, wedge home fries or garden salad.
- TAHINI-CHIPOTLE CHICKEN 19**  
Two grilled chicken breasts, Tahini-Chipotle house made sauce, roasted roma tomato, basil pesto potatoes and seasonal vegetables 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 CHILI BOWL 14**  
Roasted red peppers, corn, tomato onion, ancho pepper, vegan ground beef, guacamole tostada, vegan cream cheese V

## BYOB!

Or if you are in need of a blanket, support local baseball by purchasing a Fourteen Athletics blanket - \$15

Thanks for Popping Next Door

GF = Gluten Free

V = Vegetarian

Ask us about our vegan options!

# BRUNCH

Sundays 11-3



## TAKE OUT AND DELIVERY SPECIALS

details at [marioskitchen.ca](http://marioskitchen.ca) + [graciesnextdoor.ca](http://graciesnextdoor.ca)

Sunday Funday Rib Night | Hungry Monday Burger Platters | Taco Tuesday | Wing Wednesday | Thirsty Thursday

**m a r i o ' s** Happy Hour every day 2:00 - 4:30

\$5 specials: beer / wine / 'Pandemic Punch' sangria / highballs / food

## 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**

SMOKED SALMON WAFFLE cream cheese, capers and pickled red onion **7.5**

## 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 11**

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**

BAKED FRENCH TOAST brioche bread, brown sugar butter, cinnamon served with whipped cream and fresh seasonal berries **V 9**

SEAFOOD BENNY crab + cream cheese spread, shrimp, arugula, hollandaise on english muffin **15**

BACON + ZUCCHINI OMELETTE eggs, bacon, zucchini, goat cheese, spinach **GF 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

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 **V 9**

WAFFLES 2 waffles with you choice of seasonal berries, fudge, maple syrup or vanilla ice cream **V 9**

**NESPRESSO** Espresso, Cappuccino, Latte

## SIDES all GF

- MAPLE BACON **3**
- POTATO WEDGES **3**
- REFRIED BEANS **2**
- VEGAN ITALIAN SAUSAGE **4.5**
- GUACAMOLE **3**
- EGG ON THE SIDE **1.5**
- CHICKEN APPLE SAUSAGE **4.5**
- ROASTED PULLED PORK **3**
- FRESH FRUIT **5**

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## Cheer Up! \$6

**MIMOSA** orange or raspberry

**KIR ROYALE** cassis, sparkling wine, blackberries

**CERVEZA** Vancouver Island Brewing

**PROSECCO** you deserve it