



We are proud to serve organic free range eggs.

MOUNTAIN BREAKFAST 23

Two free-range eggs any style, with your choice of crispy bacon, Canadian back bacon, or English banger sausages. Served with crispy russet potato hashbrowns or a fresh fruit cup, and your choice of toast.

BREAKFAST BISCUIT 20

A butter-grilled house-made cheddar biscuit with two fried eggs, crispy bacon, grilled tomato, Havarti, and mayonnaise. Served with your choice of russet potato hashbrowns or a fresh fruit cup.

AVOCADO TOAST 21

Grilled sourdough baguette topped with fresh avocado, two poached eggs, and radish greens. Finished with a drizzle of garlic chili oil and toasted sesame seeds. Served with your choice of russet potato hashbrowns or a fresh fruit cup.

SMOKED SALMON TOAST 24

Smoked Sockeye salmon on toasted rye bread with roasted garlic and herb whipped ricotta. Served with sweet pickled red onion, capers, shaved radish, and fresh dill. With your choice of russet potato hashbrowns or a fresh fruit cup.

BREAKFAST WRAP 23

Scrambled egg, crispy bacon, cheddar cheese, crispy hashbrowns, fresh avocado, and Colombian hogao. Wrapped in a flour tortilla and grilled. Served with your choice of russet potato hashbrowns or a fresh fruit cup.

Benedicts

Served with russet potato hashbrowns or a fresh fruit cup.

CLASSIC 21

Grilled English muffins topped with grilled Canadian back bacon, poached eggs, and hollandaise sauce.

PACIFICA 23

Grilled English muffins topped with Canadian smoked Sockeye salmon, poached eggs, and hollandaise sauce.

VEGETARIAN 21

Grilled English muffins topped with roasted red pepper, grilled red onion, poached eggs, and hogao hollandaise sauce.

Beverages

| | | | |
|------------|---|---------------|---|
| coffee | 4 | latte | 5 |
| espresso | 4 | hot chocolate | 4 |
| cappuccino | 5 | assorted teas | 4 |
| mocha | 6 | milk | 4 |
| americano | 4 | juice | 4 |

Sweet

PANCAKES 18

Traditional buttermilk pancakes and pure Canadian maple syrup.

PANCAKE STACK 21

Three golden pancakes stacked and layered with Nutella and house-made banana jam, topped with toasted pecans and banana chips.

FRENCH TOAST 21

Sourdough soaked in lemon cream egg custard, topped with wild blueberry maple compote and candied lemon.

FRUIT PARFAIT 13

Mango pieces tossed in ginger infused honey on Greek yogurt and house made banana jam. topped with toasted pecan and banana chips.

Egg-ceptional Options

TOMATO FETA 21

Two poached eggs in a charred baby gem tomato confit with crumbled feta cheese and fresh chives on toasted sourdough.

SPANISH TORTILLA 23

Egg custard baked with golden sliced potato and sautéed onion. Served with lemon arugula salad, marinated gem tomato, thinly sliced prosciutto, and fresh avocado. Includes your choice of russet potato hashbrowns or a fresh fruit cup.

FRITTATA 21

Sautéed spinach, mushroom, crispy potato, and local goat cheese frittata with fresh chives. Served with your choice of toast.

3 Egg Omelets

Made with free-range BC eggs. Served with your choice of toast, and russet potato hashbrowns or a fresh fruit cup.

PROSCIUTTO 21

Herb-whipped ricotta omelet rolled and topped with arugula salad and prosciutto crisp.

SMOKED SALMON 23

Okanagan goat cheese and fresh chive omelet rolled and topped with smoked sockeye salmon, fresh dill, and lemon oil.

PEPPER & ONION 21

Roasted bell pepper, grilled red onion, and Havarti rolled in a chive and dill omelet. Topped with lemon arugula salad.

Side Orders

| | | | |
|----------------------|---|--------------------|----|
| assorted cereal | 7 | smoked salmon | 13 |
| toast & preserves | 7 | banger sausage (2) | 8 |
| vegan scramble eggs | 8 | back bacon (2) | 7 |
| bagel & cream cheese | 9 | crispy bacon (3) | 7 |
| oatmeal | 8 | maple syrup | 6 |
| French toast (1) | 6 | fresh fruit cup | 7 |
| pancake (1) | 6 | toasted biscuit | 8 |
| English muffin | 5 | vegan sausages (2) | 7 |

subject to tax and gratuity.