



CHRISTMAS BRUNCH

- Chef Hat - Signature Dish
- Coast Bastion Classic
- Refreshingly Local™
- Vegetarian
- Gluten-free
- Dairy Free

Please inform your server
of any allergies or
dietary concerns.

BREAKFAST CLASSICS

Buttermilk Pancakes \$19

Buttermilk pancakes. Whipped cream. Berry compote. Maple syrup.

Classic Benny \$19

Two Vancouver Island poached eggs, black forest ham, English muffin, homemade hollandaise, fresh fruit cups

Switch to smoked salmon for an additional \$8

Avocado & Tomato Benedict \$20

Toasted English muffin. Poached Vancouver Island eggs. Avocado. Roma tomato. Hollandaise. Fried breakfast potatoes.

Christmas Breakfast \$27

Two eggs, bacon, sausage, potatoes, one pancake & baked beans with fresh fruit

Salmon Benedict \$28

Toasted English muffin. Poached Vancouver Island eggs. Salmon lox. Hollandaise. Fried breakfast potatoes.

Steak & Eggs \$30

Two eggs, potatoes, 6oz Canadian Striploin & fresh fruit

SOUPS & SALADS

Soup and Sandwich of the Day \$20

Daily sandwich special and small cup of soup

Classic French Onion Soup \$18

Melted Gruyere cheese, crouton and garlic bread

Minnoz Greens \$17

Fresh greens, tomato, carrot and cucumber strings, radish, feta cheese, toasted almonds and house vinaigrette

HANDHELDS

Calamari \$19

Tzatziki, dill mayo, grilled lemon

One Good Burger \$22

100% Canadian ground chuck. Served on a potato bun with lettuce, onion, pickle, tomato and garlic aioli

Chicken Burger \$22

6oz. boneless skinless chicken breast served with house BBQ, caramelized onions, lettuce and tomatoes

Veggie Burger \$23

Perfect blend of brown rice, mushroom and rolled oats and cheese makes this delicious burger. Served with lettuce, tomato, onion and chipotle aioli

Fish and Chips

House slaw, tartar sauce and grilled lemon

Cod 1 piece \$28 • 2 pieces \$35