

BRUNCH

served until 1 PM

ROMEOs BREAKFAST 15

two eggs any style, signature hash, your choice of bacon, ham or sausage + toast

PARISIENNE TOAST 15

brioche french toast, apple passionfruit compote, candied almonds, granola + maple syrup

BREAKFAST IN MOROCCO 18

two poached eggs, spiced chickpea + tomato stew, merguez sausage, signature hash + grilled filoncini

BENNYS

BB BENNY 18

toasted brioche, back bacon, tomato, two poached eggs, house hollandaise + signature hash

SMOKED SALMON BENNY 18

english muffin, smoked salmon, cream cheese, two poached eggs, red onions, house hollandaise, capers + signature hash

ADD A BENNY 4

BUILD YOUR OWN OMELETTE 17

CHOOSE FROM: bacon, sausage, ham, smoked salmon, jack cheese, mushrooms, onions, peppers, spinach

signature hash + toast

HUEVOS RANCHEROS 17

house made refried black beans, guacamole, two eggs any style, salsa roja, pickled jalapenos + flour tortillas

PHILLY CHEESESTEAK HASH 19

sautéed beef, two eggs any style, hash, peppers, mushrooms, onions, jack cheese, house hollandaise + toasted brioche

BEVERAGES

COFFEE OR TEA 3.5

AMERICANO 4

LATTE 5

CAPPUCCINO 5

ESPRESSO 3.5 | DOUBLE 4.5

HOT CHOCOLATE 4

CHAI LATTE 4

FRENCH VANILLA LATTE 4

SUBSTITUTE HASHBROWN FOR FRUIT CUP 2

all menu items are shellfish free

some dishes can be made nut free, gluten free and dairy free without toast or bread

LUNCH

served at 11 AM

all burgers + sandwiches come with your choice of fries, house made chips, side greens, or daily soup
upgrades: CAESAR 5 • CHOWDER 5 • SWEET POTATO FRIES 3 • POUTINE 4

MOROCCAN DIP 17
chickpeas, house spice mix, goat cheese,
tamarind mango chutney, roti canai +
papadam
vegetarian, spicy

FRESH MUSSELS 25
chorizo + garlic bread

CHICKEN WINGS 18
korean bbq or caramel fish sauce

CHEESY NAAN BREAD 12
jack cheese, cilantro + pique sauce
vegetarian

ROMEOs CAESAR SALAD 23
romaine, house made caesar dressing,
pickled red onion, parmesan, fried capers +
wasabi peas CHOICE OF: chicken, prawns
or tofu

UPGRADE TO TEMPURA HALIBUT 3

FRASER VALLEY GREENS 22
grape tomatoes, pickled beets, goat
cheese, spiced cashews + shallot
vinaigrette CHOICE OF: chicken, prawns or
tofu
vegetarian

UPGRADE TO TEMPURA HALIBUT 3

SOUTHWESTERN SALAD 25
local greens, black beans, corn, tomatoes,
avocado, jalapeno ranch + tortilla chips
CHOICE OF: tempura halibut or grilled cajun
chicken
spicy

DAILY SOUP 13
grilled filoncini

BAJA FISH BURGER 23
tempura fried halibut fillet, slaw, chipotle
mayo, guacamole + sesame bun

KOREAN FRIED CHICKEN TACOS 21
marinated cabbage, house made taco
sauce + toasted flour tortilla
spicy

TURKEY CLUB PANINI 22
smoked gruyere, turkey breast, bacon, smoked
onion jam, grainy mayo + cranberry loaf

BC BURGER 23
smashed beef patty, american cheese, onion,
bacon, tomato, slaw, pickle + sesame bun

1250 REUBENS WAY 23
house made corned beef, sauerkraut,
guinness mustard, swiss cheese + rye bread

BUTTER CHICKEN 25
east indian butter sauce, tandoori chicken,
burnt yogurt, roti canai + jasmine rice
spicy

PAD THAI 23
peanuts, eggs, rice noodles + sprouts
CHOICE OF: chicken, prawns, vegetables
or tofu
spicy

SEAFOOD CHOWDER 20
cream, mussels, clams, prawns, fish + grilled
filoncini

POKE BOWL 26
warm rice, cucumber, kimchi, preserved
beansprout, edamame beans, seaweed
salad, tiger mayo + crisp shallots
CHOICE OF: spicy tuna, bbq pork or
marinated tofu
vegetarian, spicy

M B E A N R U

served at 10 AM

PINK-182 13
2oz
vodka, cranberry juice, triple sec + rosemary
tasting notes: tart + fruity

TEQUILA MOCKING BIRD 13
2oz
espolón blanc tequila, campari, honey +
passion fruit puree, lime juice + simple syrup
tasting notes: fresh + citrus

JAVE THE HUT 11
2oz
junicopia, coffee, avacaat, simple syrup + lime
zest (martini)
tasting notes: silky + savoury

MIMOSA FLIGHT 30
made for two
upgrade to dirty laundry let's get fizzical 15
sparkling wine + four seasonal juice flavors

RASPBERRY OLD FASHION 12
2oz
house infused raspberry bourbon, bitters + dry
vermouth
tasting notes: fruity + smooth

ROMEOs CAESAR 13
2oz
house infused dill pickle vodka, house spice mix,
steak spice, lime, pickle juice + clamato

COFFEE

1oz 8 | 2oz 11

created with bitters from born to shake kelowna

COFFEE
red bridge coffee vodka,
kahlua + coffee bitters

CHOCOLATE
de vine spiced honey rum,
frangelico, baileys, kahlua, hot
chocolate + chocolate bitters

SANGRIA

GLASS 12 | PITCHER 36
featuring dirty laundry hush wines

BLUEBERRY RED
red wine, stillhead blackberry gin,
blueberry syrup + soda

RASPBERRY ROSE
rosé wine, taynton bay raspberry vodka,
strawberry purée + soda

PEACH WHITE
white wine, peach schnapps, peach purée
+ soda

ONES+

ROLL WITH THE PUNCHES 12
pinot noir, cranberry juice, apple cider,
blueberry syrup + soda

THANK YOU VERY PUNCH 12
sparkling rose, forbidden hibiscus rose elixir,
raspberries + soda

LIQUORLESS SIPS

MINT REFRESHER 8
mint simple syrup, lime juice, soda + mint
infused sphere

ALMOST A PALOMA 6
grapefruit juice, lemon juice, simple syrup,
tonic + smoked cinnamon

BASIL SMASH 11
seedlip grove 42 gin, basil simple syrup,
cucumber, lime juice + soda