



# Breakfast Menu

We are proud to serve organic free run eggs.

MOUNTAIN BREAKFAST 18

Two eggs any style, toast and your choice of bacon, grilled back bacon, or banger sausage.

BREAKFAST B.L.T. 18

Two fried eggs, crispy bacon, and cheddar cheese on butter grilled sourdough bread with lettuce, tomato and mayonnaise.

AVOCADO TOAST 16

Butter grilled baguette with fresh avocado, topped with two peppered sunny side up eggs.

ADD baked beans 4

BAKED BEAN BURRITO 16

Two scrambled eggs, house made baked beans, crispy potato pancakes, and cheddar cheese.

SUBSTITUTE vegan eggs and vegan mozzarella add 3.

SMOKED SALMON BAGEL 19

Canadian smoked Sockeye salmon on a toasted sesame bagel with cream cheese, smoked onion jam, fresh sliced avocado, sweet pickled red onion, fresh dill, and capers.

CROQUE MADAME 19

Butter grilled sourdough, ham, and gruyere sandwich topped with Mornay sauce and a peppered sunny side up egg.

## Benedicts

CLASSIC 18

Crispy English muffins topped with seared back bacon, poached eggs, and Hollandaise sauce.

PACIFICA 20

A west coast twist on the classic, with Canadian smoked Sockeye salmon, Hollandaise sauce, and fresh dill.

VEGETARIAN 18

Crispy butter grilled English muffin topped with roasted pulled oyster mushroom, poached eggs, and grainy Dijon hollandaise.

all above served with your choice of fingerling potato hash browns, seasonal fruit, or yogurt

## Vegetarian

BEANS & TOAST 14

Butter grilled sourdough bread topped with house made baked beans.

ADD (2) fried eggs 4

VEGAN SCRAMBLE 18

"JUST egg" vegan eggs scrambled with grilled baby gem tomato and topped with vegan cheese. Served on a bed of fresh spinach, house made baked beans and fresh avocado.

ADD (2) Vegan sausage 8

## 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

14

Three buttermilk pancakes with whipped butter and syrup.

### FRENCH TOAST

18

Three slices of egg dipped baguette grilled until golden and topped with caramelized apple compote, artisan brie, and toasted pecans.

### WAFFLES

17

Three crispy buttery waffles topped with whipped butter and maple syrup.

ADD crispy fried chicken tenders tossed in house made hot honey. \$8

## Breakfast Bowls

### BREAKFAST HASH

20

Three poached eggs on top of fried onions, Montreal smoked meat, and hash brown potatoes, all topped with creamy mornay sauce. Served with your choice of toast.

### BEGBIE BOWL

18

Three scrambled eggs, with ham, mushrooms, red onion, tomato, and peppers on house made hashbrowns and finished with cheddar cheese and fresh green onion. Served with your choice of toast.

### CHORIZO PEPPER BOWL

18

Three scrambled eggs with sliced chorizo sausage, onions, and roasted peppers on house made hash browns and finished with feta cheese. Served with your choice of toast.

## Omelettes

### WEST COAST

20

Three egg omelette rolled with smoked Sockeye salmon, and little Qualicum brie served on a bed of fresh spinach with a light lemon vinaigrette and topped with sweet pickled red onion.

### HAM & CHEESE

18

Three egg omelette with ham, gruyère, topped with broiled mornay sauce.

### SPINACH & MUSHROOM

19

Three eggs folded with fresh spinach, house made pulled oyster mushrooms, and applewood smoked cheddar.

served with toast and your choice of fingerling potato hash browns, seasonal fruit, or yogurt

## Side Orders

assorted cereal	5	waffle (1)	4
toast & preserves	4	smoked salmon	8
vegan scrambled eggs	6	banger sausage (2)	5
bagel & cream cheese	7	back bacon (2)	5
oatmeal	8	bacon (3)	5
french toast (1)	4	maple syrup	4
pancake (1)	4	fruit cup	5
vegan sausages (2)	8	house baked beans	4

subject to tax and gratuity.