



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 russet potato hashbrowns or a fresh fruit cup, and your choice of toast.

MUSHROOM TOAST 24

Roasted mushrooms with herb & goat’s cheese spread, baked on rye bread and topped with two sunny side up eggs. Served with your choice of russet potato hashbrowns or a fresh fruit cup.

AVOCADO TOAST 22

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

SMOKED SALMON TOAST 26

Smoked Sockeye salmon on toasted rye bread with roasted garlic and herb whipped house-made labneh. Finished with sweet pickled red onions, capers, shaved radish, and fresh dill. Served with your choice of russet potato hashbrowns or a fresh fruit cup.

BREAKFAST WRAP 24

Scrambled eggs, slow roasted pulled pork, 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.

BREAKFAST REUBEN 23

Grilled rye bread stacked with Montreal smoked meat, Gruyère cheese, a sunny side up egg, and house dressing. 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 22

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

PACIFICA 24

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 22

Sourdough soaked in apple-cinnamon egg custard, grilled until golden, and finished with baked oat and almond crumble.

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 served in charred baby gem tomato confit with crumbled feta and fresh chives on toasted sourdough. Served with your choice of russet potato hashbrowns or a fresh fruit cup.

BEANS & BANGERS 24

House-made maple baked beans with two sausages and fried eggs. Served with your choice of russet potato hashbrowns or a fresh fruit cup.

FRITTATA 21

Sautéed spinach, mushrooms, crispy potatoes, and local goat's cheese baked into a frittata, topped with herb whipped house-made labneh and 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.

PULLED PORK 22

Pulled pork and Jalapeño Havarti omelet rolled and drizzled with hogao and topped with crispy southwest onion.

SMOKED SALMON 24

Okanagan goat's cheese and fresh chive omelette, topped with smoked Sockeye salmon, fresh dill, and lemon oil.

PEPPER & ONION 21

Roasted bell peppers and grilled red onions folded into a chive and dill omelette, topped with a lemon dressed arugula salad.

Side Orders

assorted cereal	7	smoked salmon	13
toast & preserves	7	banger sausage (2)	8
vegan scramble eggs	8	back bacon (3)	7
bagel & cream cheese	9	crispy bacon (3)	7
oatmeal	8	maple syrup	6
French toast (1)	6	fresh fruit cup	8
pancake (1)	5	baked beans	5
English muffin	5	vegan sausages (2)	10

subject to tax and gratuity.