

# BRUNCH

#### MUSHROOM HASH • 19

crispy potato polenta, roasted mushrooms and peppers, arugula, two poached eggs, pepper jam, hollandaise

add smoked meat • 6

### **SMOKED BEET RANCHEROS • 19**

house smoked beets, black rice, chunky avocado, poached eggs, chipotle black crema, pickled onions, tortilla crumble

# **GREATROOM OMELETTE • 21**

oven roasted tomatoes, arugula, basil pistou, goat feta, served with pickled beet, cucumber and pea shoot salad, and your choice of toast

items below with choice of parmesan and green onion hash browns <u>or</u> warm black rice and yam with green onions

substitute fruit or green salad • 2.50 tofu scramble for eggs • 2

#### **SURF'S UP BREAKFAST • 22**

two free run eggs, oven roasted tomato, toast, choice of house smoked ham, bacon or chickenapple sausage

# **SALMON BENNY • 23**

local cold smoked salmon, spinach, dill, cream cheese, pickled fennel, house made focaccia

#### CLASSIC BENNY • 22

house smoked ham, bacon jam, house made focaccia

#### **VEGETARIAN BENNY • 20**

mushroom, spinach, truffle garlic spread, crispy shallots, house made focaccia

# **BREAKFAST SANDWICH • 20**

smoked bacon <u>or</u> smoked beets, fried egg, pickled onions, chunky avocado, arugula, red pepper aioli, toasted bun add cheddar • 2

#### **CRISPY CHICKEN SANDWICH • 23**

crispy buttermilk chicken, house hot sauce, arugula, dill pickles, parmesan ranch add cheddar • 2 add bacon • 4

#### **SWEET WAFFLE • 20**

served with maple syrup, strawberry compote, vanilla cream cheese whip, fresh strawberries, toasted coconut (may contain nuts)

#### PLAIN WAFFLE • 12

served with maple syrup (may contain nuts) add crispy chicken • 12

#### LONG BEACH BOWL • 19

roasted yams, mushrooms, avocado, oven roasted tomato, tofu scramble, cashew hummus, pumpkin seeds

#### VEGAN YOGURT BOWL • 15

cocofino yogurt, mango passionfruit puree, shattered raspberries, banana, strawberries, cocoa chia & flax seeds, granola, toasted coconut

# GREEN SALAD • 10 • 19

arugula, pea shoots, cucumber, dried cranberries, goat feta, pumpkin seeds, pickled beets, mustard vinaigrette

add crispy chicken • 12 add local cold smoked salmon • 7

# **HOUSE OATMEAL • 12**

served hot, apple cinnamon compote, maple syrup, toasted almonds

#### BAGEL AND LOX • 14

local cold smoked salmon, dill caper cream cheese, pickled onion, toasted buckwheat bagel

#### **DAILY SMOOTHIE • 7**

chef inspired flavor, limited quantities

# BAKERY

daily muffin • 6 toasted buckwheat bagel • 7 with butter, cream cheese, preserves toast with butter, preserves • 5

# EXTRAS AND SIDES

local cold smoked salmon • 7 egg of your choice • 2.50 | roasted tomato • 4 fresh fruit • 7 | avocado • 4 | bacon • 7 house smoked ham • 6 two chicken-apple sausages • 7 herb and parmesan hash browns • 6



# **BRUNCH BEVERAGES**

#### HOT BEVERAGES

substitute soy or oat milk • 1 make it iced • 1 foggy bean drip coffee • 3.75 mighty leaf teas • 3.75 hot chocolate • 6 americano • 4.5 cappuccino • 5.50 latte • 6 vanilla latte • 7 chai latte • 7

### SPECIALTY COFFEE

10z • 9 20z • 16

blueberry tea disaronno, grand marnier, orange pekoe

bailey's coffee bailey's irish cream, espresso irish coffee jameson's irish whiskey, espresso **b52** bailey's irish cream, grand marnier, kahlua,

espresso

spanish coffee kahlua, brandy, espresso

tofino kombucha lemon ginger or raspberry • 7

# GREAT ROOM BRUNCH COCKTAIL FEATURES

loz | 2oz

classic ceasar vodka, clamato juice, tabasco and worcestershire • 9 | 12 **shaft** vodka, cold brew coffee and cream • 9 | 12

## **CAESARS**

mocha • 7.50

### 2oz • 14

served with clamato juice, lime juice, tabasco & worcestershire jalapeno tofino jalapeno vodka, lime juice,

worcestershire sauce, tobasco

grand national beefeater gin horseradish

garden house-made carrot, celery, and garlic infused vodka

#### **SPARKLING**

bottle • 45

narrative xc sparkling wine 2022 (okanagan) add choice of juice side for mimosas serves up to 8 • 5

glass •12

narrative xc sparkling wine

mimosa

# WINE

50z | 80z | bottle

feature red & white server	has details	• 9   14	45
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WHITE	
aromatic blend wild goose autumn gold 2023 (oliver, okanagan)	• 13   20   60
sauvignon blanc winemaker's cut 2022 (oliver, okanagan)	• 14   21   65
pinot gris alderlea 2022 (cowichan bay, vancouver island)	• 15   22   70
chardonnay burrowing owl 2021	• 15   22   70

#### ROSÉ

sea star blanc de noir 2022	(pender island)	• 15   22   70
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#### **SPARKLING** 50z | bottle

unsworth "charme de l'ile" ny (cowichan valley, vancouver island) • 14 | 70

# RED

syrah hester creek estate 2022 (golden mile, okanagan)	• 17   24   75
pinot noir quails'gate "estate" 2022 (west kelowna, okanagan)	• 16   23   75
cabernet franc burrowing owl 2019 (oliver, okanagan)	• 18   26   86
merlot da silva 2019 (penticton, okanagan)	• 18   26   86