

~Like the jam? The ketchup? The pickled brussel sprouts? We sell them now~  
 ~It's brunch settle in and enjoy your visit, but when you're done someone else is probably waiting, please be kind~  
 ~all prices include applicable taxes~

## Brunch 16<sup>50</sup>

**Scrambled Eggs** with sautéed swiss chard, roasted mushrooms and caramelized onions served with toasted sourdough and house-made jam, roasted roma tomatoes, rosti and sautéed spinach

Banana stuffed brioche **French Toast** with cinnamon icing sugar and topped with vanilla whipped cream

**Sandwich & Salad** – choice of sandwich served with mixed greens tossed in a basil vinaigrette  
 Roasted vegetables with pesto, aioli and brie on foccacia *or*  
 Pulled pork with coleslaw and cheddar on sourdough

Baby greens **Spring Salad** with strawberries, pickled rhubarb, roasted sunchokes and pumpkin seeds tossed in a red wine vinaigrette and sprinkled with feta

Well done house smoked gouda **Baked Eggs** with sourdough toast, bacon, tomato, rosti and baked beans

Fresh **Fruit salad & asiago scones**, house made jam and vanilla yoghurt

House made chorizo sausage and feta **Frittata** filled with roasted red pepper, red kale, and shallots served with fresh greens and corn relish

**Croque Monsieur** with brioche, smoked gouda, cheddar and ham served with fresh greens and house tomato sauce

**Eggs Benny** with toasted brioche, poached eggs, hollandaise and served with sautéed spinach, rosti and baked beans

**choose one filler** ~ham, bacon, roasted tomato, pulled pork, mediterranean turkey sausage, smoked salmon or mushrooms & caramelized onions (*can't decide? additional fillers \$4<sup>00</sup> each*)

Poached eggs and **Ratatouille** served with honey lager pork sausage, green salad, sourdough toast and house made jam

banana bread 4<sup>50</sup> asiago scones 4<sup>50</sup> side of fresh fruit 8<sup>00</sup>

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### basic brunch sips 4<sup>00</sup>

#### Coffee

french press  
 per person/mug  
 add baileys +5<sup>50</sup>

#### Tea

orange pekoe, english breakfast, green,  
 earl grey, lemon ginger, chamomile,  
 peppermint

#### Juice

orange, apple, pink grapefruit, cranberry,  
 pineapple, tomato, clamato

### mocktails 5<sup>50</sup>

#### Bitter Citrus

lemon & lime, bitters, simple syrup, soda

#### Frenchie's Lemonade

orange juice, lemon, maple syrup, soda

#### Raspberry Ginger Fizz

raspberry coulis, lemon juice, ginger beer

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### brunch bubbles 8<sup>50</sup>

#### Absinthe Pie

absinthe, butter ripple schnapps,  
 cinnamon, apple juice

#### Granddaddy Mimosa

dark rum, lemon, orange juice

#### Three Musketeer

grand marnier, brandy, orange juice

#### Slinky Mink

raspberry puree, fresh lime

#### Gorgeous Grace

brandy, cointreau

#### Hazel

vanilla vodka, amaretto

### hair of the dog 9<sup>50</sup>

#### Brutus

vodka, dill, horseradish, dijon, spices,  
 clamato

#### Twisted Mary

vodka, red wine, balsamic vinegar, tomato  
 juice, spices

#### Cerveza Breeze

lager, grapefruit juice, lime & cazadores

#### Raspberry Sangria

red wine, raspberry, sour apple, orange  
 juice, cranberry juice, lime

#### Vanilla Spice Tea

Spicebox rye, cinnamon, orange, honey,  
 hot water

### beer & wine 6<sup>50</sup>

Glass of red or white

(*bottle list also available*)

#### Draft

Dageraad Burnabarian Lager  
 VI Broken Islands Hazy IPA  
 Steel & Oak Roselle Wheat Ale  
 Fernie Sap Sucker Maple Porter

#### Bottle

Vancouver Island Dark Lager  
 Stanley Park Noble Pilsner  
 Lighthouse Ship Wreck IPA  
 Granville Island Winter Ale  
 Parallel 49 Gypsy Tears Red Ale  
 Mayne Island Blonde Ale  
 Red Roof Apple Cider

wifi password is *playnice*

**Twisted Fork Kitchen** Corey, Spencer, Loic, Peter, Guiseppe, Thomas and Russell

~We reserve the right to charge a 18% gratuity on groups of six or more~