

BREAKFAST

VISTA BREAKFAST gfo	14
two eggs any style, bacon, ham or sausage, breakfast potatoes, toast	
MOUNT BAKER BREAKFAST	17
two eggs any style, bacon, grilled ham steak, mini pancakes with fruit compote, breakfast potatoes	
CRISPY CHICKEN WAMLETTE gf	17
butter milk chicken breast, waffle ironed eggs with roasted red peppers + aged white cheddar, bourbon maple syrup	
SMOKED PORK BELLY HASH gfo	18
sweet red onion, roasted red pepper, mushroom two poached eggs, hoisin hollandaise, toast	
TRADITIONAL BENNY gfo	15
back bacon or crab, with house made hollandaise and breakfast potatoes	
BACON + SCALLOP BENNY gfo	17
toasted herb flatbread, seared scallop mousse, crispy pork belly, two poached eggs, rosemary tomato hollandaise	
ARTICHOKE + SPINACH BENNY v/gfo	16
toasted buttermilk biscuit, two poached eggs, avocado hollandaise, beet chips	
BELGIAN WAFFLE v	15
maple butter, fruit compote, whipped cream	
BREAKY BOWL v/gfo	14
scrambled eggs, black beans, roasted corn salsa, shredded cabbage, goat cheese, corn tortillas, crispy potato hash	
THE STACK v	15
butter milk pancakes with maple butter, fruit compote, whipped cream	

BEVERAGES

TERRA FIRMA COFFEE	3
MIGHTY LEAF TEA	3
organic breakfast, earl grey, green dragon, mint, chamomile citrus	
MILK, HOT CHOCOLATE	4
ESPRESSO, LATTE, CAPPUCCINO	4
JUICE	3
orange, apple, pink grapefruit	
SMOOTHIE	5
greek yogurt, mixed fruit	
WITH A KICK	
AVAILABLE AFTER 9AM ALL DAY, EVERY DAY	
MIMOSA	6
PROSECCO	9
ROYAL ELEPHANT	10
raspberry liqueur, prosecco, raspberry pearls	
BLOODY CAESAR	8

We proudly serve Vancouver
Island free range eggs

gf gluten friendly

gfo gluten friendly option available

v vegetarian

BREAKFAST, ETC.

DAILY OMELETTE CREATION gfo	17
ask your server for details	
ANGUS SIRLOIN + EGGS gfo	20
mixed greens, toasted corn bread, two poached eggs	
CURRIED SWEET POTATO SOUP v/gfo	10
cardamom yogurt, crispy chickpeas, smoked cider vinegar	
HOUSE MADE SOUP CREATION	10
an in house inspiration	
VISTA 18 GREENS v/gfo	14
crispy chickpeas, grape tomatoes, cucumber, candied walnuts, carrot curls, green goddess dressing	
VISTA BURGER gfo	21
balsamic onion, banana pepper relish, brioche bun, wild greens	
CHOICE OF: angus beef or lamb patty	
add: bacon, cheese or egg	3
CALIFORNIA TUNA POKE SALAD gfo	18
hoisin marinated tuna, sesame coleslaw, avocado, wasabi cauliflower puree, crispy corn chips	
CACHE CREEK BRISKET TACOS	18
slow braised in peanut satay sauce, lime smashed avocado, mixed cheese, hand made corn tortillas	

ENHANCEMENTS

each 5

bacon, sausage, ham steak,
potato hash, vanilla yogurt, toast,
english muffin, buttermilk biscuit

CHEESE + CHARCUTERIE

candied walnuts, house pickles, crackers

+ choose any 3 from board

20

each additional item 5

WHISKEY GOUDA—HOLLAND—FIRM

strong single malt whiskey creates a pure whiskey cheese

with a buttery texture

-pasteurized cow's milk-

D'AFFINOIS—FRANCE—SOFT

double cream rich cheese with a lovely taste of

fresh butter + earthy mushrooms

-pasteurized cow's milk-

SAINT AGUR—FRANCE—BLUE

smooth, creamy texture with a salty + tangy taste

-pasteurized cow's milk-

CLEVDON—VANCOUVER ISLAND— SEMI FIRM

well balanced with delicate flavours

-pasteurized cow's milk-

ALE HAVARTI—ARMSTRONG, BC— SEMISOFT

a creamy cheese aged with red ale

-pasteurized cow's milk-

SMOKED SALAMI / MEATS

CURED MEATS

PATE

ask server for selection

ADD

house jelly 2 / olives 7 / grainy mustard 2