

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	
ANGUS SIRLOIN + EGGS (gfo)	20
mixed greens, toasted corn bread, two poached eggs	
CRISPY CHICKEN WAMLETTE	17
buttermilk chicken breast, waffle ironed eggs with roasted red peppers + aged white cheddar, silky cheese sauce, bourbon maple syrup	
TRADITIONAL BENNY	15
back bacon or crab, with house made hollandaise and breakfast potatoes	
BACON + SCALLOP BENNY	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	15
buttermilk 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	
MIMOSA	8
sundays	6
PROSECCO	9
ROYAL ELEPHANT	10
raspberry liqueur, prosecco, raspberry pearls	
BLOODY CAESAR	10
sundays	8

We proudly serve Vancouver Island free range eggs

- (gf) gluten friendly
- (gfo) gluten friendly option available
- (v) vegetarian

LUNCH

CURRIED SWEET POTATO SOUP (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	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	
HAND PEELED SHRIMP + CRAB MELT (gfo)	17
creamy grainy dijon, melted raclette cheese, baking soda biscuit	
TURDUCKEN CLUBHOUSE	17
crisp lettuce, sliced tomatoes, duck bacon, crispy buttermilk chicken, roast turkey, goat cheese aioli, toasted grain bread	

ENHANCEMENTS

each 5

bacon, sausage, chicken 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

ALBERT'S LEAP BELLE —ONTARIO—SOFT

double cream brie with a silky texture that was Cheese of the Year in

2015

-pasteurized cow milk-

RED ALE HAVARTI—ARMSTRONG, BC—SEMI SOFT

sour fermented yet sweet with a creamy texture

-pasteurized cow milk-

CROTONESE—ITALY—FIRM

a sharp cheese that pairs well with fruit, cured meats + olives

-pasteurized sheep + cow milk-

CASTELLO GORGONZOLA—ITALY—SOFT BLUE

a creamy cheese with a distinctive bite at the finish

-cow milk-

BELMONT—DUNCAN, BC—SEMI FIRM GOAT

smooth + buttery flavours

-goat milk-

SMOKED SALAMI / MEATS

CURED MEATS

PATE

ask server for selection

add:house	jelly	2
	olives	7
	grainy mustard	2