

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

buttermilk chicken breast, waffle ironed eggs with roasted red peppers + aged white cheddar, bourbon maple syrup

SMOKED PORK BELLY HASH **gfo** 18

red onion, red pepper, mushroom, two poached eggs hoisin hollandaise, breakfast potatoes, 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

14

17 TERRA FIRMA COFFEE 3

MIGHTY LEAF TEA 3

organic breakfast, earl grey, green dragon, mint, chamomile citrus

MILK, HOT CHOCOLATE 4

JUICE 3

orange, apple, pink grapefruit

18

15

17

BEVERAGES

We proudly serve Vancouver Island free range eggs

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, breakfast potatoes

THE STACK **v** 15

buttermilk pancakes with maple butter, fruit compote, whipped cream

DAILY OMELETTE CREATION **gfo** 17

ask your server for details

ANGUS SIRLOIN + EGGS **gfo** 20

mixed greens, toasted corn bread, two poached eggs

ENHANCEMENTS

each 5

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

gf gluten friendly

gfo gluten friendly option available

v vegetarian

CHEESE + CHARCUTERIE

candied walnuts, house pickles, crackers

+ choose any 3 from board

20

each additional item 5

HAPPY DAYS

OKANAGAN—GOAT

an award winning soft unripened cheese

-pasteurized goat's milk-

ALE HAVARTI—ARMSTRONG, BC—SEMI FIRM

creamy melt in your mouth cheese with buttery sweet taste

-pasteurized cow's milk-

SMOKED GORGONZOLA—CANADA—BLUE

classical 'blue bite' + piquant flavour

-pasteurized cow's milk-

ETORKI

FRANCE— SHEEP

a hard artisan cheese with a sweet + earthy aroma and caramel flavours

-pasteurized sheep's milk-

TRIPLE CREAM BRIE

ONTARIO—SOFT

creamy + mild with a delicate hint of sweet + sour flavour

-pasteurized cow's milk-

SMOKED SALAMI / MEATS

CURED MEATS

PATE

ask server for selection

add: house jelly 2 / olives 7 / grainy mustard 2