FESTIVE BRUNCH SOUP + SALADS 23 Point Breakfast Cauliflower Velouté v 18 two eggs any style, choice of bacon, country ham, chicken sausage pickled shallots, spiced seeds, house-made focaccia or pork sausage, crispy hash browns, choice of toast Kale Caesar GF* 18 22 Continental caesar dressing, croutons, candied bacon, pecorino choice of one freshly baked breakfast pastry vanilla yogurt + granola parfait, fresh fruit + berries Northstar Organics Greens GF/V 16 candied hazelnuts, shaved fennel, compressed apples 24 Classic Benny farmhouse cheddar, apple sake vinaigrette two poached eggs, house-made focaccia, hollandaise Canadian back bacon, crispy hash browns Salad Enhancements: 23 **Pesto Scrambled Eggs** Add Wild BC Salmon GF/DF 19 three scrambled eggs, arugula pesto Add Chicken Breast GF/DF 14 Northstar Organic greens, apple cider vinaigrette 9 Add Grilled Portobello Mushroom GE/VE fresh tomato relish, house-made whole wheat sourdough **Avocado Toast** 23 **HANDHELD** two poached eggs, cilantro-lime crema house-made whole wheat sourdough, pickled onions Wild BC Salmon Burger GF* 26 fresh tomato relish, crispy hash browns salsa verde, lettuce, garlic aioli, pickled onions 24 **Buttermilk Waffle** choice of paprika frites or Northstar organic greens chantilly cream, peach preserves, pistachio butter 23 Turkey + Brie GF* 25 **West Coast Omelette** shaved roasted turkey, garlic aioli, lettuce, bacon, compressed apple smoked salmon, dill, goat cheese, lemon zest crispy hash browns, choice of toast Aura Beef Burger GF* 23 aged cheddar, bread + butter pickles, tomato, lettuce, point sauce **Beef Short Rib Hash Bowl** 24 choice of paprika frites or Northstar organic greens two poached eggs, crispy potato, roasted mushrooms green onion, spinach, hollandaise **FESTIVE BRUNCH OFFERED:** Harvest Grain Bowl GE/VE 24 two poached eggs, steel cut oat risotto, portobello mushroom December 24 7:00 am - 3:00 pm roasted squash tomatoes charred kale, garlic vinaigrette December 25 7:00 am - 2:00 pm December 26 7:00 am - 3:00 pm



A LA CARTE **BEVERAGES** Mile Zero Coffee one egg any style 5 side of house-made arugula pesto 6 Metz Tea bacon, country ham, pork sausage or chicken sausage 6 9 smoked salmon Fresh Squeezed Orange Juice crispy hash browns 7 house granola 9 Juice apple, orange, grapefruit, cranberry, tomato plain yogurt or vanilla yogurt 6 vanilla yogurt + granola parfait 11 Milk house made pastry - muffin 6.5 Thunderbird Sparkling Mineral Water (750ml) 15 - croissant or pain au chocolate 7 sesame bagel + cream cheese Thunderbird Still Water (750ml) 13 avocado or sliced tomato 5 fruit salad fresh berries FROM THE BAR toast (available after 9am) - white, sourdough, whole wheat multigrain Classic Caesar (1 oz) 10 vodka, clamato, worcestershire, tabasco **SUBSTITUTIONS** Mimosa (5 oz) 10 substitute gluten-free bread 3 orange or grapefruit juice, prosecco substitute sesame bagel 4 substitute fruit Bloody Mary (1 oz) 10 substitute Northstar Organic greens vodka, tomato juice, worcestershire, tabasco substitute egg white CRAFT BEER + CIDER ON TAP 160Z **Rotating Draught Beer** Merridale Traditional Dry Cider