

BRUNCH

FIRST COURSES

Toasted Banana-Coconut Bread
spiced maple butter
6.50

Seasonal Berries
hazelnut scented mousse and candied walnuts
7.00

Mixed Green Salad
cherry tomatoes, julienne carrots and cucumber with
citrus vinaigrette & port reduction
6.50

Oven Roasted Beet Salad
orange confit, orange segments, candied walnuts
and frisée with goat cheese emulsion and
walnut-honey vinaigrette
8.00

**Roasted Red Pepper and Northern
Lights Blue Cheese Soup**
black olive oil, chives batons and crumbled blue cheese
7.00

Soup of the Day
6.50

ENTREES

Buttermilk Pancakes
mascerated berries with bacon or
maple sausage and fresh fruit
10.00

Vanilla Scented Brioche French Toast
with bacon or maple sausage and fresh fruit
11.00

**Braised Fischer Farms Pork Shoulder
and Pepperjack Omelette**
petite herb salad, herbed sour cream and
toast served with bacon or
maple sausage and fresh fruit
11.00

Caramelized Pepper, Onion and Sourdough Strata
bacon or maple sausage and fresh fruit
9.00

Poached Eggs & Hash
duck confit, roasted peppers and potatoes with
herbed hollandaise and fresh fruit
13.00

Bacon and Farm Fresh Eggs
choice of two eggs, home fries, toast, herbed
hollandaise - *no substitutions*
8.00

"Huevos Rancheros"
house made chorizo & scrambled eggs with grilled tortilla,
fresh fruit, lime and black bean puree
12.00

Crispy Duck Confit Salad
watercress, maple-roasted macadamia nuts, Braeburn
apple, Northern Lights blue cheese and
apple-horseradish vinaigrette
14.00

Caramelized Tofu
sautéed leeks, mushrooms, baby bok choy with
squash-coconut sauce and crispy fennel "fries"
14.00

"Shrimp & Grits"
Tiger prawns and bacon scented grits with
basil pesto and frisée
13.00

Grilled Black Angus Sirloin Steak
scrambled egg and home fries with red wine reduction
18.00

Our Eggs:

Organic Valley's - Local Family Farms
*farm fresh organic eggs, nest-laid and hand
gathered, hens raised cage-free
without antibiotics, synthetic hormones or pesticides.*

CHEF'S TASTING MENU \$24.00 Per Person

STARTER COURSE *choice of one item*

Toasted Banana-Coconut Bread
spiced maple butter and fruit

Seasonal Berries
hazelnut scented mousse and candied walnuts

ENTREE COURSE *choice of one item*

Vanilla Scented Brioche French Toast
with fresh fruit

"Shrimp & Grits"
Tiger prawns and bacon scented grits with
basil pesto and frisée

"Huevos Rancheros"
house made chorizo and scrambled eggs with
grilled tortilla, lime and black bean puree

Poached Eggs & Hash
duck confit, roasted peppers and potatoes with
herbed hollandaise and fresh fruit

CHEESE COURSE

Chef's Selection of Artisan Cheese
micro greens, fruit and nuts and
house made glazes and preserves

DESSERT COURSE

Mini Classic Crème Brûlée

SANDWICHES

Grilled Black Angus Hamburger
lettuce, tomato, and onion
9.75

Hoisin BBQ Fishcher Farms Pulled Pork Sandwich
cucumber & tomato on sourdough bun with herbed yogurt
9.75

**Sandwiches are served with choice of
mixed greens, fresh fruit or French fries**

BRUNCH

CELEBRATING OVER 30 YEARS

BRUNCH BEVERAGES

Kir
white wine with a splash of Chambord
7.00

Kir Royale
sparkling wine with a splash of Chambord
7.75

Champagne Cocktail
sugar cube, Angostura bitters & sparkling wine
7.75

Mimosa
orange juice and sparkling wine
7.75

Bloody Mary
vodka or gin with our housemade mix
7.25

Screwdriver
orange juice and vodka
6.00

Virgin Bloody Mary
4.50

Sparkling Apple Cider
3.25

Sutter Home Fre Brut
3.50

SPECIALITY DRINKS

Green Tea Cooler
Charbay Green Tea Vodka, lemonade 9.25

Housemade Italian Lemoncello
Vodka, fresh lemons and sugar 7.50

Margarita Perfection
Sauza Hornitos, Cointreau, fresh lime, layered
Grand Marnier 8.50

The Tokyo Mule
Shochu, housemade ginger syrup, lime juice 8.25

Tinto de Verano
Spanish red wine, sour, freshly squeezed orange 7.25

Michelada
Negra Modelo, fresh lime juice, with touch of
worcestershire/tabasco sauce 6.25

Caipirinha (kay-peer-reen-ya)
Cachaça, sugar and lime 7.50

Bootleg
Gin and lemonade with fresh mint 6.50

Pimm's No.1 Cup
Splash of ginger ale 6.25

Mandrin Raspberry Chill
Absolute Mandrin, lemonade and
Razzmatazz served on the rocks 7.25

Patio Punch
Vodka, Amaretto & pineapple 7.50

Gazebo Blues
Gin, tonic & blue Curacao 6.25

Lazy Afternoon
Bourbon, lemonade, soda & Grand Marnier 8.50

Tom's Chilled Jamaican Coffee
Myers's dark rum, Tia Maria &
iced cappuccino 7.50

Cloudy Day
Myer's dark rum, ginger ale and a dash of
bitters served with a twist of lime 6.75

Frosty Roman
Frangelico & iced cappuccino served over ice 7.00

Ciara's Cocktail
Bailey's, Irish Whiskey and chilled
espresso coffee 8.50

TEA

Individual 14oz. pot 3.75

Strong Assam
Deep, malty flavor

Tea Source Gold
Marvelously fruity and aromatic

Grand Keemun
Full-bodied, rich with slight earthiness

Green Dragon Oolong
Hints of blooming lilacs

Welsh Morning
Stronger than English, less malty than Irish teas

Gunpowder Temple of Heaven
A classic green tea, with a hint of sweetness

Earl Grey White Tip
Fine China tea. Incredibly aromatic

Green Tea Melange
Strawberry, raspberry and rhubarb

Red Berries
A caffeine free fruit and herb blend

Evening In Missoula
A slightly sweet caffeine free herbal blend

Rooibos
A South African caffeine-free herbal

Ceylon
Decaffeinated, medium-bodied black tea

English Breakfast Decaffeinated
Medium-bodied black tea

White Peony
A sweet tea, with fresh earthiness

Tea Source Darjeeling
Very elegant muscatel notes

GOURMET COFFEE

USDA Organic and Fair Trade Certified

Individual 2 Cup Press Pot 3.50

Kenya AA
full-bodied Vienna roast with
sophisticated floral aromas
and hints of chocolate

Sumatra Blue Lintong
full-bodied, rich with a long finish
and pronounced acidity

Finca Dos Marias
Guatemalan Estate - Organic
smokey, rich, french roast.
Well balanced with spicy acidity

Peruvian - Organic
deep chocolate under-tones,
with a winey characteristic similar to
a rich, spicy merlot.

BOTTLED WATER

San Pellegrino Sparkling

500 mL 3.25
1 Liter 4.75

Fiji Still
500 mL 3.25
1 Liter 4.75