

• BRUNCH •

• IN ACCORDANCE WITH WORKSAFE BC SUGGESTED MEASURES IN MANAGING THE POTENTIAL IMPACT OF COVID-19, PLEASE HAVE ONE MEMBER OF YOUR PARTY TEXT THEIR NAME TO (250) 878-4703. YOUR PERSONAL INFORMATION WILL NOT BE SHARED FOR ANY OTHER PURPOSE •

• CLASSICS •

Accompanied by your choice of hashbrowns, salad, or daily soup

Avocado Smash \$16
Crushed avocado, grilled tomato and a poached egg on grilled sourdough bread

Traditional Eggs Benedict \$16
English muffin, two poached eggs, oven roasted ham, housemade dill hollandaise

Florentine Eggs Benedict \$15
English muffins, two poached eggs, guacamole, spinach, tomato, housemade dill hollandaise

West Coast Eggs Benedict \$19
English muffin, two poached eggs, crab meat, smoked salmon, avocado, housemade dill hollandaise

Ham and Cheese Omelette \$16
Oven roasted ham, cheddar cheese

Mediterranean Omelette \$17
Spinach, tomato, mushrooms, and feta cheese

Chicken and Waffle \$19
Crispy chicken breast, bacon-caramelized onion jam

Fried Egg Prime Rib Burger \$19
Lettuce, tomato, onions, bacon, cheddar, housemade bbq horseradish sauce

Street tacos \$18
Tortillas, tangy slaw, avocado, mango salsa, chipotle aoli. Choice of chicken, torpedo shrimp or crispy cod

English Style Fish and Chips \$18
Battered haddock, fries, creamy coleslaw and dilled tartar sauce

Sides and Add Ons

- Side housemade dill hollandaise \$2
- Side salsa \$2
- Avocado \$3
- Bacon, ham, or sausage \$4
- Side toast \$3
- Side fruit \$4
- Fresh baked banana bread \$3
- In housemade muffin of the day \$3

• SIGNATURE •

Signature items are not accompanied by a side

Breakfast Poutine \$19
Shaved roast beef, hash browns, peppers, onions, jus, topped with two poached eggs, housemade dill hollandaise, horseradish aioli, and gouda cheese

Chorizo Hash \$18
Chorizo sausage, corn, hash browns, green onion, topped with two poached eggs

California Pizza \$18
Tomato sauce, chicken breast, red peppers, red onion, avocado, drizzled with chipotle aioli

Okanagan Harvest Pizza \$18
Garlic cream sauce, peppered tenderloin, caramelized onions, arugula, blue cheese, mozzarella, and balsamic reductio

• COCKTAILS •

Mimosas \$6
Orange or Grapefruit, Fitz Sparkling Wine

Classic Caesar 1oz \$8 2oz \$10
Sky Vodka, Tabasco, Worcestershire, Clamato, Garnished with a Salted Lime Rim

Signature Caesar 2oz \$12
Cucumber Vodka, Tabasco, Worcestershire, Clamato, Garnished with Housemade Pepperoni and Lemon Pepper Rim

Harvest Apple Sangria \$12
¾ oz Orange Brandy, 3oz House Red Wine, 2oz Apple Juice, ¾ oz Cinnamon Simple Syrup (made in house), Apple Garnish

Espresso Martini 2oz \$12
Espresso, 1.5 oz Van Gogh Espresso Vodka, .5 oz Baileys, 1oz Cream, Espresso Bean Garnish

Warmers 1.5oz \$9
Irish Coffee: Jameson Irish Whiskey
B52: Kahlua, Baileys, Grand Marnier
Monte Cristo: Grand Marnier, Kahlua
Nutty Irish Man: Frangelico, Baileys
Blueberry Tea: Grand Marnier, Amaretto, Black Tea

Gulfstream
taste:sip:social Est. 2014