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## BRUNCH

Saturday & Sunday

10:30am – 3pm

Kentucky Fried Oysters & Waffles 16  
Spiced fried oysters, chili butter, maple syrup

Banana Nut Waffles 14  
Maple glazed walnuts, rum buttered bananas

Salmon Croque Monsieur 16  
Baked smoked salmon & cheese sandwich, béchamel sauce – make it a Madame +1 served with grilled tomato and kale salad

Smoked Oyster Skillet 15  
Eggs, bacon, sautéed peppers, baby kale, onions, served with hash browns, grilled tomato and kale salad

Smoked Salmon Benny 16  
Country biscuits, poached eggs, sautéed shallots, capers, hollandaise sauce, served with hash browns, grilled tomato and kale salad

Dungeness Crab Benny 17  
Country biscuit, poached eggs, tobiko, served with hash browns, grilled tomato and kale salad

Steak & Eggs 25

6oz Sirloin, country biscuit, two poached eggs, hollandaise, served with hash browns, grilled tomato and kale salad



Recommended by the Vancouver Aquarium as ocean-friendly.

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## **BRUNCH DRINKS**

Saturday & Sunday

10:30am – 3pm

**Mimosa** 10.50  
Bubbles & orange juice

**Bo-J** 7.50  
Parallel 49 craft lager &  
orange juice

**Caesar** 10.50  
Vodka, Clamato, worcestershire, Tabasco

**Harvey Wallbanger** 10.50  
Vodka, orange juice, Galliahno

**Michelada** 9.50  
Beer, Clamato, worcestershire, Tabasco

**Irish Coffee** 9.50  
Jameson, Bailey's, coffee

**Pick Me Up** 13

Kahlua, Bailey's, Espresso Vodka, coffee

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