



BRUNCH

MUSHROOM HASH • 19

crispy potato polenta, roasted mushrooms and peppers, arugula, two poached eggs, pepper jam, hollandaise

add smoked meat • 6

SMOKED BEET RANCHEROS • 19

house smoked beets, black rice, chunky avocado, poached eggs, chipotle black crema, pickled onions, tortilla crumble

GREATROOM OMELETTE • 21

oven roasted tomatoes, arugula, basil pistou, goat feta, served with pickled beet, cucumber and pea shoot salad, and your choice of toast

items below with choice of parmesan and green onion hash browns or warm black rice and yam with green onions

substitute fruit or green salad • 2.50

tofu scramble for eggs • 2

SURF'S UP BREAKFAST • 22

two free run eggs, oven roasted tomato, toast, choice of house smoked ham, bacon or chicken-apple sausage

SALMON BENNY • 23

local cold smoked salmon, spinach, dill, cream cheese, pickled fennel, house made focaccia

CLASSIC BENNY • 22

house smoked ham, bacon jam, house made focaccia

VEGETARIAN BENNY • 20

mushroom, spinach, truffle garlic spread, crispy shallots, house made focaccia

BREAKFAST SANDWICH • 20

smoked bacon *or* smoked beets, fried egg, pickled onions, chunky avocado, arugula, red pepper aioli, toasted bun

add cheddar • 2

CRISPY CHICKEN SANDWICH • 23

crispy buttermilk chicken, house hot sauce, arugula, dill pickles, parmesan ranch

add cheddar • 2

add bacon • 4

SWEET WAFFLE • 20

served with maple syrup, strawberry compote, vanilla cream cheese whip, fresh strawberries, toasted coconut (*may contain nuts*)

PLAIN WAFFLE • 12

served with maple syrup (*may contain nuts*)

add crispy chicken • 12

LONG BEACH BOWL • 19

roasted yams, mushrooms, avocado, oven roasted tomato, tofu scramble, cashew hummus, pumpkin seeds

VEGAN YOGURT BOWL • 15

cocofino yogurt, mango passionfruit puree, shattered raspberries, banana, strawberries, cocoa chia & flax seeds, granola, toasted coconut

GREEN SALAD • 10 • 19

arugula, pea shoots, cucumber, dried cranberries, goat feta, pumpkin seeds, pickled beets, mustard vinaigrette

add crispy chicken • 12

add local cold smoked salmon • 7

HOUSE OATMEAL • 12

served hot, apple cinnamon compote, maple syrup, toasted almonds

BAGEL AND LOX • 14

local cold smoked salmon, dill caper cream cheese, pickled onion, toasted buckwheat bagel

DAILY SMOOTHIE • 7

chef inspired flavor, limited quantities

BAKERY

daily muffin • 6

toasted buckwheat bagel • 7

with butter, cream cheese, preserves

toast with butter, preserves • 5

EXTRAS AND SIDES

local cold smoked salmon • 7

egg of your choice • 2.50 | roasted tomato • 4

fresh fruit • 7 | avocado • 4 | bacon • 7

house smoked ham • 6

two chicken-apple sausages • 7

herb and parmesan hash browns • 6

most items can be modified to accommodate vegetarian, vegan, or gluten-free preferences



BRUNCH BEVERAGES

HOT BEVERAGES

substitute soy or oat milk • 1
make it iced • 1
foggy bean drip coffee • 3.75
mighty leaf teas • 3.75
hot chocolate • 6
americano • 4.5
cappuccino • 5.50
latte • 6
vanilla latte • 7
chai latte • 7
mocha • 7.50

SPECIALTY COFFEE

1oz • 9 **2oz** • 16
blueberry tea disaronno, grand marnier, orange pekoe tea
bailey's coffee bailey's irish cream, espresso
irish coffee jameson's irish whiskey, espresso
b52 bailey's irish cream, grand marnier, kahlua, espresso
spanish coffee kahlua, brandy, espresso
tofino kombucha *lemon ginger or raspberry* • 7

GREAT ROOM BRUNCH COCKTAIL FEATURES

1oz | 2oz
classic ceasar vodka, clamato juice, tabasco and worcestershire • 9 | 12
shaft vodka, cold brew coffee and cream • 9 | 12

CAESARS

2oz • 14
served with clamato juice, lime juice, tabasco & worcestershire
jalapeno tofino jalapeno vodka, lime juice, worcestershire sauce, tobasco
grand national beefeater gin horseradish
garden house-made carrot, celery, and garlic infused vodka

SPARKLING

bottle • 45
narrative xc sparkling wine 2022 (okanagan)
 add choice of juice side for mimosas serves up to 8 • 5
glass • 12
 narrative xc sparkling wine
 mimosa

WINE

5oz | 8oz | bottle

feature red & white server has details

• 9 | 14 | 45

WHITE

viogner | **white grenache** cote du rhone 2021 (*rhone region, france*) • 14 | 21 | 65
sauvignon blanc winemaker's cut 2022 (*oliver, okanagan*) • 14 | 21 | 65
pinot gris alderlea 2022 (*cowichan bay, vancouver island*) • 15 | 22 | 70
chardonnay burrowing owl 2021 • 15 | 22 | 70

ROSÉ

sea star blanc de noir 2022 (*pender island*) • 15 | 22 | 70

SPARKLING 5oz | bottle

unsworth "charme de l'île" nv (*cowichan valley, vancouver island*) • 14 | 70

RED

sangiovese "chianti" fattoria valacchi 2019 d.o.c.g (*tuscany, italy*) • 13 | 18 | 60
pinot noir quails'gate "estate" 2022 (*west kelowna, okanagan*) • 16 | 23 | 75
cabernet franc burrowing owl 2019 (*oliver, okanagan*) • 18 | 26 | 86
merlot da silva 2019 (*penticton, okanagan*) • 18 | 26 | 86