

# Brunch

## To Share or Start

### Beet & Goat Cheese salad

pickle red and gold beets, whipped goat cheese, pistachio granola, gremolata V · 13

### Mac 'n Cheese Croquettes

Fried mac n cheese balls with jalapeno crème fraiche 10

### KFC (Korean Fried Cauliflower)

Crispy florets, spicy gochujang sauce, sesame seeds, lime · 12 · V·

### Farm Salad

Mix greens, lemon vinaigrette, crispy chickpeas, cucumber, watermelon radish, grape tomato, hemp seeds · 12 · V · GF

### Wagyu Beef Carpaccio

Dijon shallot aioli, fried capers, frisee , Grana Padano 14

### Seafood Chowder

Creamy chowder with clam, fish and fresh dill. Bowl served with focaccia 11.5 cup 6.5

### Add to power bowl or salads

- Full Chicken breast · 8
- Filet Sockeye Salmon · 9.5

### Brunch Add-Ons & Sides

Two Rivers bacon · 3.5

Side tater tots GBD · 7

Side sourdough toast - two piece · 3

Butter & compote · 3

Side Fries · 6 · V

### Boozy Brunch

#### Classic Caesar

Walters clamato, vodka, just the right amount of spice with pickled veg · 11

#### Blondemosa

Blonde ale & OJ · 8

## Brunch Plates

### Eggs Benny

Poached eggs, prosciutto, English muffins, house hollandaise, tater tots GBD · 17

### Smoked Salmon Benny

Poached eggs, smoked salmon, English muffins, house hollandaise, tater tots GBD · 18

### Chorizo Hash

Chorizo sausage, crispy Kennebec potatoes, red pepper, onion, topped with 2 fried eggs 18

### Avocado Toast

Sliced avocado, goat cheese, grape tomatoes, pickled zucchini on sourdough bread · 14 Add egg +2.5

### Mushroom Benny

Poached eggs, portobello mushroom, English muffins, house hollandaise, tater tots GBD · 17

### Chicken and Waffles

Buttermilk fried chicken, waffles, poached eggs, maple glaze, hollandaise · 19

### Bagel, Cream Cheese, Smoked Salmon

Classic cold smoked salmon, cream cheese, red onion, caper on toasted bagel · 14 Add egg +2.5

### Lunch plates

#### Crab & Chili Spaghettini

Local rock crab, garlic, lemon, dry chili, crab butter, roasted cherry tomatoes · 23

#### Grass Fed Beef Burger

Butter lettuce, tomato, white cheddar, special house sauce, dill pickles, brioche bun served with fries or greens · 18

#### Fried Chicken Sandwich

5oz breast, buttermilk marinade, dill pickles, butter lettuce, spicy mayo, brioche bun served with fries or greens · 19

#### Ladner Power Bowl

Hummus, fermented red cabbage, pickled beets, green kale, avocado, lemon vinaigrette, pumpkinseeds & pearl barley, puffed wild rice · 17.5

#### Fish & Chips

Britannia beer battered Vancouver Island rock fish, fries, house tartar & cabbage slaw · 20

#### Veggie Burger

Crispy quinoa, rice and veg patty, Braised portobello, vegan Caesar dressing, butter lettuce, tomato, with fries or greens · 17.5 · V

#### Cobb Salad

Cajun chicken breast, iceberg lettuce, bacon bits, onion, hard egg, grape tomato, avocado, house blue cheese dressing · 21

18% gratuity will be added for groups over 10 . Patio is first come first serve. Excessive modifications or changes that may anger the food gods may result in a surcharge or human sacrifice.

## Beers & Ales on Tap

**Sea Maiden Watermelon Sour** 4.5% 3ibu

**Deckhand Draught** 4.6% 16ibu

**KellerBier** 5.5 % 22 ibu

**Adrift Blonde Ale** 4.7% 25ibu

**Sirens Chai Saison** 5.7% 22ibu

**New Zealand style Pale Ale** 5.5% 22ibu

**Wave Crusader XPA** 5.6% 41ibu

**Riptide IPA** 6.2% 50ibu

**Ashore Rye Porter** 5.1% 32ibu

**Sea Hound Oatmeal Irish Cream Stout** 5.5% 30ibu

6oz glass · \$2.99 | 16oz glass · \$7.00 |  
Tasting flight of 4 x 6oz glasses · \$11

## Cocktails

### **Smashed Apples**

Fresh pressed Granny Smith apple with 1oz spirit of choice. Tequila | Spiced Rum | Bourbon · 10

### **Margarita Lime**

shaken margarita, Tequila 1.5oz, Cointreau, lime juice, dehydrated lime · 12

### **Classic Caesar**

Walters clamato, vodka, just the right amount of spice · 11

### **Westham Sour**

Balanced and beautiful.  
Empress Gin 2oz, egg white, lemon juice, bitters · 14

### **Ladner Sour**

Spiced rum sour with a hint of plum and warm spices  
Spiced Rum 2oz, egg white, lemon juice, bitters · 14

### **Aperol Spritz**

Aperol 1.5oz, Cava, bitters, burnt orange · 12

### **Gold Fashioned**

The cocktail of all cocktails with a shiny finish  
Bourbon 2oz, brown sugar, bitters, gold dusted maraschino cherry · 14

## Wine

### Red wine

**Bodegas La Fea Tempranillo, Spain**  
9 · 6oz | 13 · 9oz | 37 btl

**Louis Max Pinot Noir**  
France 10.5 · 6oz | 15 · 9oz | 45 btl

**Esprit Du Rhone** Rhone France  
10.5 · 6oz | 15 · 9oz | 45 btl

**Evolve Cellars** Cab Franc/ Merlot blend  
South Okanagan BC  
10.5 · 6oz | 15 · 9oz | 44 btl

**Fairview Cellars Two Hoots** Oliver BC  
12 · 6oz | 17 · 9oz | 50 btl

**Marcel Malbec Cahors France**  
10.5 · 6oz | 15 · 9oz | 44 btl

**Joel Gott Cabernet Sauvignon**  
Napa Valley USA ,Bottle only 49

### White Wine

**Domaine De Grachies Sauv Blanc**  
Gascogne France  
9 · 6oz | 13 · 9oz | 37 btl

**Valley Commons** Viognier/Muscat blend  
Perfect patio wine!  
Osoyoos BC  
10 · 6oz | 14.5 · 9oz | 44 btl

**Ex Nihilo Pinot Gris**  
Lake Country BC  
10 · 6oz | 14.5 · 9oz | 44 btl

**Bartier Bros Rose** Oliver , BC  
10 · 6oz | 14.5 · 9oz | 44 btl

**Ragotiere Chardonnay**  
Loire France  
10.5 · 6oz | 14.5 · 9oz | 44 btl

## Kids Brunch Menu

**Kids waffle** 1 waffle, maple syrup, whipped cream

**Grilled cheese sandwich, fries**

**1 piece fish chips, fries, tartar sauce**



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