PAC RIM BREAKFAST served daily in Botanist

THE PANTRY, choose from an assortment of artisanal offerings, with choice of drip coffee or tea 33

PAC RIM BREAKFAST, free range eggs any style, smoked bacon, pork sausage, crispy potatoes, choice of artisanal toast, with choice of drip coffee or tea *38*

MORNING STRETCH

SMASHED AVOCADO TOAST, grilled sourdough bread, parmesan cheese, micro greens (VE*) 23 GRANOLA PARFAIT, farm house yogurt, house-made preserves, fresh berries (V/N/GF) 19 CHIA SEED PUDDING, toasted almonds, coconut, tropical fruit (V/N/GF/VE) 18 FRESH BERRIES, vanilla chantilly, basil, cracked pepper (V/VE*/GF) 17 STEEL-CUT OATS, roasted apple, currants, pistachio, vanilla cream (V/N/VE*/GF) 17 SALMON TARTINE, open-faced sourdough, herb neufchâtel, pickled onion, capers 24 BRIOCHE FRENCH TOAST, buffalo crumb, crème anglaise, berry compote (V) 25

LAY OF THE DAY

BENEDICTS, 31

- dungeness crab and avocado
- vegetarian slow roasted onion (V)
- classic back bacon (P)

FREE RANGE EGGS, your choice style eggs, sausage, smoked bacon, crispy potatoes (P) 31 FRENCH STYLE OMELETTE, swiss cheese, chives, black forest ham, crispy potatoes (P) 30

HOUSE BAKED

VIENNOISERIE, classic butter croissant, chocolate croissant, raspberry curd croissant, and chef's rotating almond or pistachio croissant (V/N) 9

MORNING MUFFINS, classic blueberry, spiced carrot apple, chef's gluten friendly (V/GF) 8 LOCAL ARTISANAL TOASTS, sourdough, multigrain, rye, white, gluten-free (V) 7

ON THE SIDE

PORK SAUSAGE (P) 12 CHICKEN SAUSAGE 12 SMOKED BACON (P) 9 FRESH FRUIT (V/VE/GF) 9

MORNING JOLT

ORGANIC COLD PRESSED ORANGE JUICE (V/VE/GF) 12 ANTIOXIDANT GREEN JUICE (V/VE/GF) 13 GRAPEFRUIT JUICE (V/VE/GF) 10 COFFEE & LOOSE LEAF TEA 7 ESPRESSO & CAPPUCCINO 8

Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas and coffee.