MORNING FAVOURITES

YVR BENNY 26
two organic poached eggs, crispy potatoes, hollandaise, english muffin, tomato
choice of one: traditional back bacon, bc smoked salmon, or spinach and caramelized onions with feta

BUTTERMILK PANCAKES 20
berry compote, maple syrup, chocolate wafer cookie
(gluten-free pancakes available upon request)
add fresh berries 4

EGGS AS YOU WISH (available all day) 24
two local organic eggs prepared to your liking, tomato, crispy potatoes, choice of toast with preserves, choice of one: bacon, artisan pork sausage, or turkey sausage

GRANOLA BOWL 19
greek style yogurt, local berry compote, fairmont honey

SEASONAL FRUIT PLATE 15

BREAKFAST
Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, intolerance, or special dietary restrictions please advise and we would be pleased to accommodate.

BEVERAGES

NON ALCOHOLIC BEVERAGES
Coffee, Loose Leaf Tea 7
Cappuccino, Latte, Espresso 8
Hot Chocolate 8
Juice 8
Orange, apple, grapefruit, cranberry, pineapple, tomato, V8
Milk 7
2%, skim, soy, rice, almond

BRUNCH COCKTAILS & BEER
Mimosa Royale 16
1/2 oz hennessy vs, 1/2 oz belvedere, fresh lemon, 1oz domaine chandon
Americano 14
1oz carpano antica, 1oz campari, soda water
Stella Artois 10

As part of our commitment to practices that protect the globe, we are proud to use local, seasonal and sustainably produced ingredients wherever possible. Currently our menus feature:
Farm-fresh organic eggs from Rehoboth Farms in Chilliwack, BC
Organic seasonal vegetables from Local Harvest Farm in Chilliwack, BC
Ocean Wise Seafood

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