

Dine Around & Stay In Town

BRUNCH \$35

FIRST COURSE

GREEN SALAD ^{GF}

flax crumble, caramelized honey & spruce vinaigrette

BUTTERNUT SQUASH SOUP ^{GF, VG}

coconut, turmeric, pickled onion, sumac pumpkin brittle

Suggested Pairing: Unsworth NV Charme de l'Île, Cowichan Valley, Vancouver Island, PINOT GRIS / PINOT NOIR • British Columbia, Canada
Steel & Oak, Simple Things Pilsner, New Westminster, British Columbia, Canada 5.0%

MAIN COURSE

(Does not include a side)

SMOKED SALMON BENNY

two poached eggs, whipped ricotta, caper berries, pickled beets, magnolia & paprika hollandaise, english muffin

Suggested Pairing: Apāra 2022 Okanagan, RIESLING / PINOT BLANC • British Columbia, Canada

AVOCADO & CASHEW TARTINE ^{VG}

Working Culture sourdough, avocado puree, kale, radish, chili

Suggested Pairing: Meyer Family 2022 Okanagan Chardonnay • British Columbia, Canada

SHAKSHUKA

two poached eggs, chickpea, tomato, avocado, fresh cheese, cumin, sesame seeds, sourdough toast

Suggested Pairing: Meyer Family 2022 Okanagan Valley, PINOT NOIR • British Columbia, Canada

Yellow Dog, Chase My Tail Pale Ale, Port Moody, British Columbia, Canada 5.2%

DESSERT

POT DE CREME

espresso, cocoa nib

Suggested Pairing: Stag's Hollow 2012 Hart, Port Style Wine, Okanagan Falls, Okanagan, MERLOT • British Columbia

OLIVE OIL CAKE

winter citrus, mascarpone

Suggested Pairing: La Stella 2021 Moscato d'Osoyoos, Okanagan Valley

House of Funk x Ursa Major OSA, Oliver 6.2%

Brunch available Saturday & Sunday 10am-2pm

THE Courtney Room