



Breakfast - \$35

Appetizer

Nordic Salad - Vodka cured Gravlax Sockeye Salmon, horseradish creme fraiche, Pickled red onions, saffron vinaigrette with multigrain croutons

Suggested beer pairing: Original Pale ale

Suggested cocktail: Breakwater Vodka Caesar

Granola Parfait - Aunt Jane's granola with yogurt, strawberry and peach preserve.

Suggested beer pairing: Nut Brown Ale

Suggested cocktail: Orange Mimosa

Candied Bacon - Apple wood smoked bacon, Knot Whiskey and Brown sugar (Taster Glass).

Suggested beer pairing: Scottish Ale

Suggested cocktail: Breakwater Vodka Caesar

Main

Seafood Quiche - Salmon, Smoked halibut and smoked tuna quiche served with a saffron vinaigrette salad.

Suggested beer pairing: Departure Pilsner

Suggested wine pairing: Unsworth Charm De L'ile

Latke Benny - Double Smoked Back Bacon benny, single egg, served on a crispy potato latke.

Suggested beer pairing: Lager

Suggested coffee pairing: Spiked hot apple cider

Shakshuka; simmered middle eastern tomato sauce, with poached eggs cooked in the tomato sauce, cooked in the pizza oven, served with warmed beer bread and arugula.

Suggested beer pairing: Classic IPA

Suggested pairing: Grapefruit Mimosa

Dessert

Spinnakers' Special Coffee: with Spinnakers Chocoholic Creme de Cacao Liqueur and sweet condensed milk. Decaf available.

Chocolate Swirl Mousse: Lindt milk and white, with raspberry syrup and black mamba beer syrup served in a martini glass.

Suggested beer pairing: Irish Stout

WORKING WITH THE COMMUNITY & USING LOCAL INGREDIENTS IS A PART OF SPINNAKERS UNDERLYING PHILOSOPHY AND SHOWCASING FOOD GROWN CLOSE TO HOME IS WHAT WE LOVE.



ALL OUR SEAFOOD IS CERTIFIED SUSTAINABLE & PROUDLY SOURCED FROM OUR LOCAL WATERS

WE PROUDLY BAKE OUR OWN BREAD, AND BREW OUR OWN BEER, THE POSSIBILITY OF CROSS CONTAMINATION CONTAINING GLUTEN CANNOT BE GUARANTEED.

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.