



## BRUNCH

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### MUSHROOM HASH • 20

crispy potato polenta, roasted mushrooms and peppers, arugula, two poached eggs, pepper jam, hollandaise

*add smoked meat • 6*

### SMOKED BEET RANCHEROS • 20

house smoked beets, black rice, chunky avocado, poached eggs, chipotle black crema, pickled onions, tortilla crumble

### GREATROOM OMELETTE • 21

oven roasted tomatoes, arugula, basil pistou, goat feta, served with pickled beet, cucumber and pea shoot salad, and your choice of toast

*items below with choice of parmesan and green onion hash browns or warm black rice and yam with green onions*

*substitute fruit or green salad • 3*

*tofu scramble for eggs • 2*

### SURF'S UP BREAKFAST • 23

two free run eggs, oven roasted tomato, toast, choice of house smoked ham, bacon or chicken-apple sausage

### SALMON BENNY • 24

local cold smoked salmon, spinach, dill, cream cheese, pickled fennel, house made focaccia

### CLASSIC BENNY • 23

house smoked ham, bacon jam, house made focaccia

### VEGETARIAN BENNY • 21

mushroom, spinach, truffle garlic spread, crispy shallots, house made focaccia

### BREAKFAST SANDWICH • 21

smoked bacon *or* smoked beets, fried egg, pickled onions, chunky avocado, arugula, red pepper aioli, toasted bun

*add cheddar • 2*

### CRISPY CHICKEN SANDWICH • 24

crispy buttermilk chicken, house hot sauce, arugula, dill pickles, parmesan ranch

*add cheddar • 2*

*add bacon • 4*

### SWEET WAFFLE • 20

served with maple syrup, strawberry compote, vanilla cream cheese whip, fresh strawberries, toasted coconut (*may contain nuts*)

### PLAIN WAFFLE • 12

served with maple syrup (*may contain nuts*)

*add crispy chicken • 12*

### LONG BEACH BOWL • 20

roasted yams, mushrooms, avocado, oven roasted tomato, tofu scramble, cashew hummus, pumpkin seeds

*add smoked meat • 6*

### VEGAN YOGURT BOWL • 15

cocofino yogurt, mango passionfruit puree, shattered raspberries, banana, strawberries, cocoa chia & flax seeds, granola, toasted coconut

### GREEN SALAD • 10 • 19

arugula, pea shoots, cucumber, dried cranberries, goat feta, pumpkin seeds, pickled beets, mustard vinaigrette

*add crispy chicken • 12*

*add local cold smoked salmon • 9*

### HOUSE OATMEAL • 12

served hot, apple cinnamon compote, maple syrup, toasted almonds

### BAGEL AND LOX • 16

local cold smoked salmon, dill caper cream cheese, pickled onion, toasted buckwheat bagel

### DAILY SMOOTHIE • 7

chef inspired flavor, limited quantities

### BAKERY

daily muffin • 6

toasted buckwheat bagel • 7

with butter, cream cheese, preserves

toast with butter, preserves • 5

### EXTRAS AND SIDES

local cold smoked salmon • 9

run free egg | roasted tomato • 4

fresh fruit • 7 | avocado • 4 | bacon • 8

house smoked ham • 7

two chicken-apple sausages • 8

herb and parmesan hash browns • 6

most items can be modified to accommodate vegetarian, vegan, or gluten-free preferences



## BRUNCH BEVERAGES

### HOT BEVERAGES

*substitute soy or oat milk* • 1  
*make it iced* • 1  
**foggy bean drip coffee** • 4  
**mighty leaf teas** • 4  
**hot chocolate** • 7  
**americano** • 4.50  
**cappuccino** • 5.50  
**latte** • 6  
**vanilla latte** • 7  
**chai latte** • 7  
**mocha** • 7.50

### SPECIALTY COFFEE

1oz • 9 2oz • 16  
**blueberry tea** disaronno, grand marnier, orange pekoe tea  
**bailey's coffee** bailey's irish cream, espresso  
**irish coffee** jameson's irish whiskey, espresso  
**b52** bailey's irish cream, grand marnier, kahlua, espresso  
**spanish coffee** kahlua, brandy, espresso  
**tofino kombucha** *ask server for flavours* • 8

### GREAT ROOM BRUNCH COCKTAIL FEATURES

1oz | 2oz  
**classic ceasar** vodka, clamato juice, tabasco and worcestershire • 9 | 12  
**mimosa** orange juice, sparkling wine • 9

### CAESARS

2oz • 14  
*served with clamato juice, tabasco & worcestershire*  
**jalapeno tofino** jalapeno vodka, lime juice  
**grand national** beefeater gin, horseradish  
**garden house**-made carrot, celery & garlic infused vodka

### SPARKLING WINE

sparkling wine mimosa • 12  
**narrative xc 2022** (okanagan)  
 bottle • 45 | glass • 12  
**unsworth** "charme de l'île" nv (vancouver island)  
 bottle • 65 | glass • 14

### WINE

5oz | 8oz | bottle

*feature red & white server has details*

### WHITE

**dry riesling** synchromesh "longs view" (naramata, okanagan) • 15 | 22 | 70  
**sauvignon blanc** winemaker's cut 2022 (oliver, okanagan) • 14 | 21 | 65  
**pinot gris** alderlea 2022 (cowichan bay, vancouver island) • 15 | 22 | 70  
**chardonnay** burrowing owl 2021 (oliver, okanagan) • 15 | 22 | 70

### ROSÉ

**sea star** blanc de noir 2022 (pender island) • 15 | 22 | 70

### SPARKLING 5oz | bottle

**unsworth** "charme de l'île" nv (cowichan valley, vancouver island) • 15 | 70

### RED

**syrah** hester creek estate 2022 (golden mile, okanagan) • 17 | 24 | 75  
**pinot noir** quails'gate "estate" 2022 (west kelowna, okanagan) • 16 | 23 | 75  
**cabernet franc** burrowing owl 2019 (oliver, okanagan) • 18 | 26 | 86  
**merlot** da silva 2019 (penticton, okanagan) • 18 | 26 | 86