



SUNDAY, DECEMBER 15^h

Surf & Turf Hash

Certified Angus brisket, garlic shrimp, arugula pesto, tomatoes, manchego, pan-fries & caramelized onions
topped with 2 free run poached eggs & hollandaise
Portofino toast: marbled rye // sourdough // multigrain
17

Chef's Choice Triple Benny

you order it, Chef decides

18

pan-fries +3 // organic greens +3.5 // fruit cup +3.5

Quiche

1. roasted red onion, roasted red pepper, feta, kalamata olives
2. ham, green onion, cheddar
organic greens with Dijon-shallot vinaigrette
12

Eggnog Latte 4.5

Breakfast Cocktails

Mimosa 6 // Manmosa 11

Tropic Thunder 7.5

Jagged Face IPA & grapefruit juice

Bloody Caesar 6 // Dill Pickle Caesar 6 //

Tofino Distillery's Jalapeno Vodka Caesar 7

Beefeater, Bacon & Blue Cheese Caesar 8 // Tequila Oyster Caesar 8.5

On Tap

Hazelnut Vanilla Potts Pilsner 5.2% Moon Under Water, **Victoria**

Elementary Lager 5% Four Winds, **Delta**

Blanche de Chambly 4.8% Unibroue, **Quebec**

Anchor Steam 4.9% Anchor Brewing, **San Francisco**

Bourbon Blood Orange Wheat Ale 5.5% Bridge, **Vancouver**

Life & Liberty Pale Ale 4.7% Twa Dogs, **Victoria**

Jagged Face I.P.A. 7.2% Mount Arrowsmith, **Parksville**

Hermannator Ice Bock 9.5% Vancouver Island Brewery, **Victoria**

Black Magic Dark Ale 5.3% Phillips, **Victoria**

BREAKFAST & LUNCH served until 4pm // **Everyday**

DINNER served until 10pm // **Everyday**

HAPPY HOUR 3-5pm & 8-10pm // **Everyday**

LIVE MUSIC: BLUES, JAZZ, FUNK & SOUL

Monday @ 6:30pm // Friday & Saturday @ 7pm

MONTHLY DINNER PARTY:

Saturday, December 21st

Sparkling Wine Dinner

www.heronrockbistro.ca