



Monday, August 3rd

Surf & Turf Hash ~ 18.5

chorizo sausage, garlic shrimp, spicy marinara, bocconcini, arugula,
pan fried potatoes with caramelized onions topped with 2 free run poached eggs & hollandaise
choice of Portofino toast: sourdough, multigrain or marbled rye

Chef's Choice Triple Benny ~ 19

you order it, **CHEF decides** ~ served à la carte

pan-fries with caramelized onions +3.5 ~ organic greens with Dijon-shallot vinaigrette +6
fresh fruit +4.5

Quiche

sundried tomato, roasted garlic, basil, arugula, feta
organic greens with Dijon-shallot vinaigrette
12

BREAKFAST COCKTAILS

Mimosa 6.5 ~ Manmosa 11

Tropic Thunder 8

Broken Islands Hazy I.P.A. & grapefruit juice

Bloody Caesar 6.5 ~ Dill Pickle Caesar 6.5

Jameson's & Beef Jerky Caesar 8.5 ~ Tofino Jalapeño Vodka Caesar 8.5

Tequila Oyster Caesar 8.5

Beefeater, Bacon & Blue Cheese Caesar 8.5

We use Walter's All Natural Caesar Mix,
Tabasco, Worcestershire & a touch of horseradish

ON TAP

PHOENIX GOLD LAGER 5% PHILLIPS BREWERY, VICTORIA

NIGHTWATCH COFFEE LAGER 5 % LIGHTHOUSE, ESQUIMALT

RED PILSNER 5% STEEL & OAK, VANCOUVER

BLACK CURRANT BLONDE 4.2% RIOT BREWING, CHEMAINUS

GULAGUBBEN GOLDEN ALE 4.2% WHISTLE BUOY, VICTORIA (18oz)

WHISKEY PALE ALE 5.7% OFF THE RAIL & STILLHEAD DISTILLERY (16oz)

GLITTER BOMB HAZY PALE ALE 5 % PHILLIPS, VICTORIA

Shipwreck I.P.A 6.5% Lighthouse, Esquimalt

BROKEN ISLANDS HAZY INDIA PALE ALE 6% VANCOUVER ISLAND BREWING, VICTORIA

BREAKFAST & LUNCH (AKA BRUNCH) until 3pm ~DAILY

HAPPY HOUR 3-5pm & 8-10pm ~DAILY

DINNER 3-10pm ~DAILY

LIVE MUSIC: BLUES, JAZZ, FUNK & SOUL

Monday @ 6:30pm

Menus, Hours and Updates go to:

www.heronrockbistro.ca