



Sunday, April 18

BREAKFAST, LUNCH, **HAPPY HOUR (PATIO ONLY)** & DINNER

10AM-9PM 7 DAYS

PATIO, TAKEOUT & EVENING DELIVERIES

BEER, WINE & CIDER for OFF SALES

BRUNCH FEATURES

Chicken Fried Steak~ 19

C.A.B. fried striploin, panfries with caramelized onion,
topped with a free range sunny egg, sausage gravy, and a buttermilk biscuit

Chef's Choice Triple Benny ~ 19.5

you order it, **CHEF decides** ~ served à la carte
pan-fries with caramelized onions +4.5 ~ organic greens +6 ~ fresh fruit +4.5

Quiche ~ 12

ham, gruyère, green onion, asparagus
organic greens with Dijon-shallot vinaigrette

DAILY SOUP

Spring Onion

BREAKFAST COCKTAILS

Mimosa 7 ~ Manmosa 12

Good Morning Carolann ~10

cointreau, fresh lime & cranberry juice shaken, topped with Faux Paw Frizzante

Tropic Thunder 8

pint of Soaked in Kviek Hazy I.P.A. & grapefruit juice

Bloody Caesar 7 ~ Dill Pickle Caesar 7

Jameson's & Beef Jerky Caesar ~9 Tofino Jalapeño Vodka Caesar ~9

Beefeater, Bacon & Blue Cheese Caesar ~9 Tequila Oyster Caesar ~9

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

ON TAP

Arcus Pilsner 5% ~ Driftwood, Victoria

Islander Lager 5% ~ Vancouver Island Brewery, Victoria

Strawberry Rhubarb Wheat Ale 5.2% ~ ~ Lighthouse, Esquimalt

Cherry Lime Sour 5.5% ~ Riot, Chimenus

A Wee Angry Scotch Ale 6.5% ~ Russell, Surrey

Keeper's Stout 5.1% ~ Lighthouse, Esquimalt

Blackstone Porter 6% ~ Driftwood, Victoria

Windswept West Coast I.P.A 6% ~ Saltspring Island Ales

Socked in Kviek Hazy Double I.P.A. 7.5% ~ Ace Brewing, Courtenay

650ml Beers ~ 11

Hoyne Pilsner ~ Hoyne, Victoria ~ Dark Matter Brown Ale ~ Hoyne, Victoria

Fat Tug I.P.A ~ Driftwood, Victoria ~ Sartori Harvest I.P.A ~ Driftwood, Victoria

CIDER 500mL Bottles

Twisted Pear ~ Semi-Sweet Apple & Pear 7%, Silmilkameen ~12

Scenic Road Razz ~ Semi-Sweet Apple & Raspberry 7%, Naramata Bench ~12

Nomad ~Traditional Dry Apple ~ 6.5% Summerland ~12