



BREAKFAST Daily ~ 10am-3pm

CLASSICS

Blue Collar ~16.75

3 free run eggs, 2 Hertel's Bacon & 1 British Banger, pan-fries w/ caramelized onions

Grilled Tomato ~7

free run egg, grilled tomato, fried potatoes w/ caramelized onions

Quick Start ~9.75

free run egg, 2 Hertel's Bacon or 1 British Banger, pan-fries w/ caramelized onions

Classic Breakfast ~13.75

2 free run eggs, 3 Hertel's Bacon or 2 British Banger, pan-fries w/ caramelized onions

ALL of the above are served with Portofino Toast // gluten free Toast +\$2.5

Breakfast Poutine ~regular 15 ~large 18

House cut fries, cheese curds, house gravy & bacon lardons topped with 1 poached egg

French Toast ~13.5

fresh fruit & 100% pure Canadian Maple Syrup **ADD:** 4 strips of Hertel's Bacon or 2 British Bangers +6

EGGS BENEDICTS

topped with 2 free run poached eggs & hollandaise // served with fried potatoes & caramelized onions

Eggs Benny ~16.5 ~½ 11

local ham

Tomato & Guacamole ~16.5 ~½ 11

grilled tomato, house made guacamole

Fried Chicken & Waffle Benny ~19 ~½ 13.5

bacon lardons, maple syrup, buttermilk fried chicken on a house made waffle

Stilton, Bacon & Mushroom Benny ~17.5 ~½ 13

English blue cheese, bacon lardons, portabella & button mushrooms

Dungeness Benny ~17.5 ~½ 13

crab & baby shrimp with shallot, cilantro, & roasted red pepper

Chorizo & Guacamole Benny ~17.5 ~½ 12

Little Qualicum fresh cheese, chorizo sausage, guacamole

Smoked Salmon Benny ~17.5 ~½ 12

local smoked salmon, lemon horseradish cream cheese, crispy capers

CHEF'S CHOICE TRIPLE BENNY ~19 served à la carte

you order it, CHEF decides

HASHES

topped with 2 free run poached eggs & hollandaise

served with Portofino toast: marbled rye // sourdough // multigrain

Corned Beef Hash ~18

house-cured Certified Angus Beef brisket, IPA braised cabbage, gruyère, fried potatoes & caramelized onions

Pulled Pork Hash ~17

slow braised pork, havarti cheese, fried potatoes, caramelized onions & chipotle onion relish

Chorizo Sausage Hash ~17

chorizo, fried potatoes, caramelized onions, tomato, mushrooms, sharp cheddar, fresh rosemary

Roasted Garlic & Mushroom Hash (VEG) ~17

portabella & button mushrooms, fresh thyme, roasted red onion & red peppers, provolone, arugula pesto

Huevos Hash (VEG) ~17

black beans, fresh tomato, Little Qualicum fresh cheese, green onions, fried potatoes, caramelized onions, guacamole & mojo sauce

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SANDWICHES

~ALL \$7.5 served à la carte fried free run egg, fresh baked house bun

Chorizo & Guacamole

chorizo sausage, guacamole, Little Qualicum fresh cheese, paprika aioli

Ham & Cheese

local ham, havarti, mornay, grainy mustard aioli

Tomato, Pesto & Brie (VEG)

fresh tomato, arugula pesto, Comox brie, aioli

LUNCH Daily ~ 10am-3pm
Happy Hour ~ 3pm-5pm ~ Dinner 5pm-9pm

MAINS

choice of: **DAILY SOUP**, **ORGANIC SALAD** or **HOUSE CUT FRIES**
substitute **FANCY FRIES** +3, **CHOWDER** +3, **CAESAR SALAD** +3, **POUTINE** +4

Fatbuoy ~16

B.C Ranchlands beef burger, chipotle onion relish, aioli, fresh baked bun

Lamb Burger ~17

local lamb, blue cheese, chipotle onion relish, aioli, fresh baked bun

Fried Chicken Burger ~16

fried local chicken, homemade bread & butter pickles, spicy aioli, fresh baked bun

Muffaletta ~16

Hertel's ham, Genoa salami, olive & cauliflower salad, provolone cheese & aioli on French baguette

Roasted Veggie Po' Boy ~16

portabella & button mushrooms, red peppers, red onions, havarti, house B&B pickles and aioli on French baguette

Snapper & Bacon Po' Boy ~17

Cajun spiced local snapper, Hertel's bacon, vegetable chow-chow & spicy aioli, French baguette

Grilled Reuben ~18.5

house cured CAB brisket, IPA braised cabbage, mustard aioli & gruyère cheese, Portofino marbled rye

ADD: sauteed mushrooms (+2), sharp cheddar (+2), Hertel's bacon (+3)
guacamole (+3), fried free run egg, (+2.5), substitute Gluten-Free Bun (+2.5)

SOUPS, SALADS, SIDES & SEAFOOD

Daily Soup ~cup 7 ~bowl 9

New England Seafood Chowder ~cup 9 ~bowl 11 creamy chowder with scallops & clams

Warm French Lentil Salad ~16 (VEG)

lemon, olive oil and spices, organic greens, pickled beets, chèvre

Chicken Avocado Salad ~19

Stilton vinaigrette, grape tomatoes, organic greens, Stilton cheese, local chicken breast, avocado

House Salad ~starter 9 ~large 13

organic greens, Dijon-shallot vinaigrette, bacon lardons, red grapes, toasted seeds, apple

Caesar Salad ~starter 10 ~large 14

bacon lardons, fried capers, house croutons, fresh shaved manchego, classic caesar vinaigrette

ADD: local chicken breast / Dungeness crab cake / cajun snapper +8

Seared Albacore Tuna ~20

seared to rare local tuna, roasted tomatoes, grilled asparagus, fingerling potatoes,
with olive relish & green goddess dressing

Fish N' Chips ~1 piece 14 ~2 piece 18

beer battered local snapper, house cut fries, tartar & coleslaw

Kalamari ~14

crispy-fried squid, paprika aioli, fresh lemon and house B & B pickles

Dungeness Crab Cakes ~18

caper remoulade, small organic salad

Classic Poutine ~starter 10 ~large 14

ADD: shredded duck confit ~ pulled pork & BBQ sauce ~ bacon lardons & Stilton cheese +5

House Cut Fries ~5 **Fancy Fries** ~8

Crispy Duck Wings ~14

orange coriander vinaigrette, house made bread & butter pickles

TAKE OUT AVAILABLE ALL DAY ~ 10am – 9pm

WE CAN DELIVER

OFF SALES: GREAT LOCAL BEERS, WINES & CIDER 4pm-8pm

DINNER Daily ~ 5-9pm

TO START

Dungeness Crab Cakes ~18

caper remoulade, small organic salad

Crispy Duck Wings ~14

orange coriander vinaigrette, house made 'bread & butter' pickles

Kalamari ~14

crispy-fried squid, paprika aioli, fresh lemon and house made 'bread & butter' pickles

Cheese & Roasted Garlic ~12

Warm and gooey Comox brie, roasted garlic bulb, seasonal fruit preserve, spicy candied almonds, crostini

Marinated Olives ~7

Mixed Mediterranean olives with house bread

SOUPS & SALADS

Chicken Avocado Salad ~19

local chicken breast, avocado, free-run egg, tomato, crumbled Stilton, organic greens & Stilton vinaigrette

House Salad ~ 9/13

Organic greens, gala apple, grapes, toasted seeds & Hertel's bacon lardons with Dijon-shallot vinaigrette

Caesar Salad ~10/14

Crispy fried capers, Hertel's bacon lardon, croutons & shaved Manchego cheese with a classic Caesar vinaigrette

Warm French Lentil Salad ~17 (VEG)

Lemon, olive oil and spices, organic greens, pickled beets, chèvre

ADD: local chicken breast / Dungeness crab cake / cajun snapper / albacore tuna / kalamari +8

Daily Soup cup ~7 bowl ~9

New England Seafood Chowder ~cup 9 ~bowl 11

creamy chowder with scallops & clams

FRIES & POUTINE

House Fries ~5

Hand-cut Kennebec potatoes & garlic aioli

Fancy Fries ~8

Manchego cheese, truffle oil & garlic aioli

Classic Poutine regular 9 // large 11

ADD: shredded duck confit // pulled pork & BBQ sauce // bacon lardons & Stilton cheese +5

SUNDAY ROAST

Prime Rib & Yorkshire Pudding

MONDAY LIVE MUSIC

6:30 - 9pm

HAPPY HOUR

3pm - 5pm & 8pm ~Daily

BREAKFAST/BRUNCH

served 10am - 3pm ~Daily

Hours of Operation

10am – 9pm ~Daily



DINNER Daily ~ 5-9pm

Mains

Steak Frites

6oz 27 8oz 33 10oz 39 12oz 45

Certified Angus Beef N.Y. Strip Loin, cut to order, with hand-cut Kennebec fries & garlic aioli, topped with caramelized shallot-balsamic butter **Add local vegetables +6**

Seared Albacore Tuna ~24

Seared rare local tuna, roasted tomato, fingerling potatoes, grilled asparagus, green goddess dressing & olive relish

Prime Rib Spaghetti Bolognese ~20

Braised C.A.B prime rib in a rich tomato sauce with Manchego cheese

Roasted Garlic & Mushroom Fettuccine ~17 (VEG)

White wine, butter, fresh lemon, parsley & thyme, portabella & button mushrooms, Manchego cheese

Chicken Avocado Salad ~19

local chicken breast, avocado, free-run egg, tomato, crumbled Stilton, organic greens & Stilton vinaigrette

Warm French Lentil Salad ~17 (VEG)

Lemon, olive oil and spices, organic greens, pickled beets, chèvre

ADD: local chicken breast / Dungeness crab cake / cajun snapper / albacore tuna / kalamari +8

Fish N' Chips 1 pc. 14 // 2 pc. 18

Beer battered local snapper with hand-cut Kennebec fries, tartar sauce, fresh made coleslaw

Burgers & Sandwiches

choice of: DAILY SOUP, ORGANIC SALAD or HOUSE CUT FRIES

substitute FANCY FRIES +3, CHOWDER +3, CAESAR SALAD +3, POUTINE +4

Fatbuoy ~16

B.C Ranchlands beef burger, chipotle onion relish, aioli, lettuce & tomato on a fresh baked bun

Lamb Burger ~17

local lamb, Stilton blue cheese, chipotle onion relish, aioli, lettuce & tomato on a fresh baked bun

Fried Chicken Burger ~16

fried local chicken, homemade 'bread & butter' pickles, spicy aioli & lettuce on a fresh baked bun

Muffaletta ~16

Hertel's ham, Genoa salami, olive & cauliflower salad, provolone cheese & aioli on French baguette

Roasted Veggie Po' Boy ~16

portabella & button mushrooms, red peppers, red onions, havarti, house 'bread & butter' pickles, aioli on French baguette

Snapper & Bacon Po' Boy ~17

Cajun spiced local snapper, Hertel's bacon, vegetable chow-chow & spicy aioli on a French baguette

Grilled Reuben ~18.5

house cured C.A.B brisket, I.P.A braised cabbage, mustard aioli & gruyère cheese on Portofino marbled rye

ADD: sauteed mushrooms (+2), sharp cheddar (+2), Hertel's bacon (+3)
guacamole (+3), fried free run egg, (+2.5), substitute Gluten-Free Bun (+2.5)

SUNDAY ROAST Prime Rib & Yorkshire Pudding

MONDAY LIVE MUSIC 6:30 - 9pm

HAPPY HOUR 3pm - 5pm & 8pm ~Daily

BREAKFAST/BRUNCH 10am - 3pm ~Daily

HOURS 10am – 9pm ~Daily