

MORNING

FRUITS & GRAINS

- STEEL CUT OATMEAL** ^{VG} 10.5
Maple syrup, fresh blueberries
- THE CONTINENTAL** ^{VG} 16.5
Yogurt, blueberry muffin, banana and choice of tall brewed coffee, hot tea, milk or juice
- FRUIT & YOGURT PARFAIT** ^{VG} 11.0
Greek yogurt, fresh berries, granola, honey
- FRUIT & BERRY CUP** ^{VG} ^{GF} 8.5

BREAKFAST BOARDS

- BAGEL: PLAIN OR EVERYTHING** ^{VG} 8.0
Choice of plain cream cheese and jelly or herbed cream cheese
- AVOCADO TOAST** 17.0
Multigrain toast with roasted tomatoes, hard-cooked egg, lemon-dressed arugula
- MORNING FLATBREAD** 17.0
Scrambled eggs, herbed cream cheese, cheddar cheese, green onions, bacon, avocado mash, salsa

GRIDDLED

- FRENCH TOAST WITH STRAWBERRIES*** 17.5
Dipped in cinnamon-vanilla custard and griddled, topped with powdered sugar, fresh strawberries, maple syrup
- LEMON BLUEBERRY RICOTTA PANCAKES** ^{VG} 16.0
Topped with blueberry reduction and whipped ricotta, maple syrup

^{VG} VEGETARIAN ^{GF} GLUTEN-FRIENDLY

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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MORNING

EGGS

- EGGS YOUR WAY*** 18.5
Choice of whole eggs/whites, applewood-smoked bacon or pork sausage, with breakfast potatoes or tomatoes, and sourdough or multigrain toast
- BREAKFAST BURRITO** 13.5
Scrambled eggs, applewood-smoked bacon, green onions, breakfast potatoes, jack and cheddar cheeses in a tortilla with tomato salsa and avocado mash
- BISTRO BREAKFAST SANDWICH*** 13.5
Fried egg, applewood-smoked bacon, aged white cheddar, lemon-dressed arugula, avocado mash on a brioche bun
- TWO EGG OMELET** 18.5
With aged white cheddar, caramelized onions, applewood-smoked bacon

CRAFT YOUR OWN BOWL* ^{GF} 18.0
Tossed with green goddess dressing and finished with avocado mash and green onions and served with salsa

CHOOSE YOUR BASE	EGGS YOUR WAY	SELECT TWO
Breakfast potatoes Quinoa & brown rice Tater-tots	Two eggs, any style Egg whites	Chopped bacon Cheddar cheese Tomatoes Kale

In consuming our gluten-friendly items, be aware that there still may be a chance of cross-contact so we cannot guarantee these products for those with celiac disease or a food allergy. Guests are advised to consider this information as it relates to their individual dietary needs and requirements. If you have any concerns regarding allergies, please alert the staff prior to ordering.

STARBUCKS®

TALL | GRANDE | VENTI

- CAFFE LATTE** 6.5 | 7.5 | 8.0
- CAPPUCCINO** 6.5 | 7.5 | 8.0
- CAFFE MOCHA** 7.0 | 7.5 | 8.0
- CARAMEL MACCHIATO** 7.0 | 7.5 | 8.0
- CAFFE AMERICANO** 6.5 | 7.0 | 8.5
- WHITE CHOCOLATE MOCHA** 7.5 | 8.0 | 8.5
- COFFEE OF THE DAY** 5.0 | 5.5 | 6.0
- COLD BREW** 6.5
Limited daily availability
- TAZO® CHAI TEA LATTE** 6.5 | 7.0 | 7.5
- TAZO® TEA** 3.0 | 3.5 | 4.0
- ESPRESSO** SOLO | DOPPIO 4.5 | 5.0

COCKTAILS

- FRESH MARGARITA** 17.0
Patron Silver® tequila, lime, cane sugar
- BLACK CHERRY OLD-FASHIONED** 17.5
Canadian Whiskey, demerara sugar, cherry bitters
- PALOMA** 16.5
Jose Cuervo Tradicional® tequila, Fever-Tree sparkling grapefruit
- NEW YORK SOUR** 16.5
Canadian Whiskey, lemon, cane sugar, red wine float
- ESPRESSO MARTINI** 16.5
Grey Goose® vodka, Kahlua, cane sugar, espresso
- TROPICAL BREEZE** ^{NA} 13.0
Coconut water, cranberry, pineapple

^{NA} NON-ALCOHOLIC

18% gratuity is automatically added to the final bill for groups of 6+.

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BISTRO

CRAFTED CLASSICS

HOURS OF OPERATION

MORNINGS

MONDAY-FRIDAY 6:30AM - 10:30AM
SATURDAY & SUNDAY 7:00AM - 11:00AM

AFTERNOON/EVENING

MONDAY-THURSDAY 11:00AM - 10:00PM
FRIDAY 11:00AM - 10:30PM
SATURDAY 11:30AM - 10:30PM
SUNDAY 11:30AM - 10:00PM



STARBUCKS®

Ask about Seasonal Starbucks

AFTERNOON/EVENING

SOCIAL SNACKS

- HUMMUS** ^{ve} 12.0
Oven-roasted tomatoes, crisp vegetables, flatbread
- KETTLE CHIPS & DIP** ^{GF} 13.5
Caramelized onion dip, bacon
- FRENCH FRIES & DIP DUO** ^{GF} 12.0
Garlic aioli and green goddess dressing
- SKILLET MEATBALLS** 16.5
Pomodoro sauce and parmesan, garlic toast
- LOADED TOT-CHOS** ^{GF} 13.5
Tater tots, jack cheese, chili-lime seasoning, buffalo ranch and green goddess dressing, green chile, green onions, bacon
- GRILLED CHICKEN & BACON QUESADILLA** 16.5
Jack and white cheddar cheeses, garlic aioli, green chiles, green onions with tomato salsa, avocado mash
- CLASSIC CHICKEN WINGS** ^{GF} 17.5
Buffalo, choice of bone-in or boneless wings, with blue cheese dressing
Hot honey, choice of bone-in or boneless wings, with green goddess dressing 17.5
- MARGHERITA FLATBREAD** ^{ve} 16.5
Oven-roasted tomatoes, jack and parmesan cheeses, fresh basil
- PEPPERONI FLATBREAD** 16.5
Oven-roasted tomatoes, jack and parmesan cheeses, fresh basil
- SQUASH FLATBREAD** ^{ve} 16.5
Zucchini, yellow squash, roasted red pepper sauce, goat cheese, basil pesto

VG VEGETARIAN **GF** GLUTEN-FRIENDLY

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AFTERNOON/EVENING

GREENS & GRAINS

- MODERN COBB SALAD** 22.0
Grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, avocado mash, gorgonzola, green goddess dressing
- CAESAR** HALF | FULL 8.0 | 15.0
Parmesan, olive oil toasted breadcrumbs, creamy caesar
- MEDITERRANEAN GRAIN BOWL** ^{ve} 22.0
Quinoa and brown rice blend, baby kale, arugula, oven roasted tomatoes, parmesan cheese, lemon vinaigrette
- ADD CHICKEN** 7.0

SWEETS

- DARK CHOCOLATE & SEA SALT COOKIE** 9.5
- SALTED CARAMEL CHEESECAKE** ^{ve} 11.5

WE PROUDLY SERVE SUSTAINABLY RAISED PORK

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AFTERNOON/EVENING

BISTRO CLASSICS

- TURKEY AVOCADO B.L.T.** 17.5
Applewood-smoked bacon, romaine, tomato, roasted garlic aioli on Texas toasted bread, with french fries or arugula salad
- THREE-CHEESE GRILLED CHEESE & TOMATO SOUP** 16.0
White cheddar, jack cheese, parmesan on sourdough bread, classic tomato soup
- GRILLED CHICKEN SANDWICH** 18.5
Aged white cheddar, lettuce, tomato and garlic aioli on a brioche roll, with french fries or arugula salad
- BUFFALO FRIED CHICKEN SANDWICH** 19.0
Gorgonzola crumbles, coleslaw on a brioche roll, with french fries or arugula salad

- | | |
|---|---------------------------|
| THE BISTRO BURGER | 20.5 |
| <i>Aged white cheddar, lettuce, tomato and garlic aioli on a brioche roll, with french fries or arugula salad</i> | |
| ADDITIONAL TOPPINGS | |
| \$2.00 PER TOPPING | \$1.00 PER TOPPING |
| Bacon | Pickled jalapeños |
| Avocado mash | Caramelized onions |

2,000 calories a day is used for general nutrition advice, but calorie needs vary

Additional nutritional information is available upon request

WINE

6oz | 8oz | BTL

WHITE

- Church & State, White Blend, Victoria, BC* 9.0 | 14.0 | 49.0
- See Ya Later Ranch, Chardonnay, Okanagan Falls, BC* 11.0 | 17.0 | 62.0
- Tinhorn Creek, Pinot Gris, Oliver, BC* 9.0 | 14.0 | 58.0
- Mission Hill, Sauvignon Blanc, Kelowna, BC* 16.0 | 20.0 | 65.0
- Inniskillin, Pinot Grigio, Oliver, BC* 13.0 | 17.0 | 49.0
- Church & State, Rose, Victoria, BC* 9.0 | 11.0 | 69.0
- Quails Gate, Riesling, Oliver, BC* 11.0 | 17.0 | 60.0

RED

- Church & State, Red Blend, Victoria, BC* 13.0 | 20.0 | 55.0
- Inniskillin, Merlot, Oliver, BC* 9.0 | 14.0 | 54.0
- See Ya Later Ranch, Pinot Noir, Okanagan Falls, BC* 13.0 | 20.0 | 55.0
- Tinhorn Creek, Cabernet Franc, Oliver, BC* 14.0 | 22.0 | 68.0
- Hester Creek, Cabernet Merlot, Oliver, BC* 13.0 | 20.0 | 60.0
- Blasted Church Vineyards, Cabernet Sauvignon, Oliver, BC* 16.0 | 25.0 | 75.0

SPARKLING

- See Ya Later Ranch, Sparkling Brut, Okanagan Falls, BC* 13.0 | 20.0 | 63.0

BEER, SELTZER & CIDER

- Tofino Blonde Ale (473 ML)* 10.0
- White Sails IPA (473 ML)* 10.0
- Longwood Island Time Lager (355 ML)* 10.0
- Phillips Dino Sour Stone Fruit (473 ML)* 10.0
- Molson Canadian (341 ML)* 8.0
- Corona (330 ML)* 9.5
- Heineken (330 ML)* 9.5
- Heineken 0.0 (330 ML)* 9.5
- Guinness 0.0 (440ML)* 9.5
- Coors Light (341 ML)* 8.0
- Lonetree Cider (355 ML)* 10.0