

Breakfast Menu

Eggs Benedict

Served Daily till 11am

Buttermilk Fried Chicken & Waffle Eggs Benedict 22

House made buttermilk fried chicken with poached eggs and Hollandaise, layered on two Belgian Waffles. Served with hash browns.

Pulled Pork Benedict 18

Two poached eggs, braised pulled pork and Hollandaise, layered on a toasted English muffin. Served with hash browns.

Smoked Salmon Benedict 18

Two poached eggs, smoked salmon, shaved red onion and Hollandaise layered on a toasted English muffin. Served with hash browns.

Ham Benedict 18

Sliced ham, two poached eggs and Hollandaise on a toasted English muffin. Served with hash browns.

Bruschetta Benedict 18

Two poached eggs, guacamole, house made bruschetta and Hollandaise layered on a toasted English muffin. Served with hash browns.

Kids & Seniors

Single Ham Benedict 12

Sliced ham, one poached egg and Hollandaise layered on a toasted English muffin. Served with hash browns.

One Egg Breakfast 10

One egg, bacon -or- sausage, hash browns and toast.

Pancake -or- Waffle Breakfast 12

Your choice of two pancakes -or- Belgian waffles. Served with hash browns.

Substitutions

Gluten-free bread or bun 2

Substitute hash browns for fruit 2

Substitute hash browns for cottage cheese 2

Egg white substitution 2



Gluten-free



Vegetarian

Enjoy Your Meal

Breakfast Menu

Served Daily till 11am

Manning Favorites

Breakfast Wrap 18

Scrambled eggs, sauteed peppers, onions, sausage, hash brown patties, shredded cheese, Chipotle Aioli, wrapped in a tortilla shell. Served with hash browns.

Buttermilk Pancakes -or- 17 Belgian Waffle Breakfast

Three buttermilk pancakes -or- Belgian waffles with Maple Syrup. Served with hash browns.

Breakfast Sandwich 18

Two eggs, smoked cheddar, bacon, tomato, red onion, on an everything bagel. Served with hash browns.

Traditional Breakfast 16

Two eggs, your choice of either ham, bacon or sausage, hash browns and toast.

Breakfast Poutine 18

Hash browns, poached egg, sausage, bacon, shredded cheese, Hollandaise, gravy and green onions.

Vegan Breakfast Poutine 18

Hash browns, vegan cheese, sauteed peppers, onions, mushrooms and gravy.

Yogurt Parfait 12

Whipped Greek vanilla yogurt with honey, granola, candied nuts and fresh fruit.

Avocado Toast 15

Two slices of multigrain toast topped with fresh avocado, artisan lettuce, grape tomato, red onion and balsamic crema.

3 Egg Omelette 18

Your choice of either: Ham & Cheese, Sauteed Pepper & Mushroom or Spinach & Feta Cheese.
Served with hash browns and toast.

Fresh Fruit with Cottage Cheese 12



Vegan



Gluten-free



Vegetarian

Food Fuels The Soul

Breakfast Menu

Served Daily till 11am

Sides

Egg Cooked Your Way	3
2 Pieces of Bacon	3
2 Pieces of Sausage	3
2 Slices of Toast	3
Cottage Cheese	6
Hash Browns	5
Fresh Fruit	6
1 Pancake	4
Everything Bagel with Cream Cheese	7

Beverages

White Buffalo Coffee		3.75
Regular or Decaf		
Tea		
Please ask server for selection		3.50
Hot Chocolate with Whipped Cream		4.95
Chilled Juice		4
Please ask server for selection		
Milk (White or Chocolate)		2.95
Soft Drinks		3.50
Please ask server for selection		



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Appetizers

Mediterranean Dip Selection 17

Roasted Red Pepper Hummus, Tzatziki and fresh vegetables. Served with warm Naan bread.

Crab Cake Sliders (3) 20

Shredded Snow Crab cakes, Citrus Aioli, roasted red pepper salsa and coleslaw. Served on Brioche buns.

Chicken Fingers & Fries 18

5 chicken fingers served with hand cut Kennebec fries. Choice of either Plum sauce or Honey Mustard sauce.

Halloumi Fries 17

Fried panko breaded Halloumi cheese with Chipotle Lime Aioli.

Baked Spinach & Artichoke Dip 18

A creamy Mozzarella and Cream Cheese blend with spinach and artichoke hearts. Served with tortilla chips and fresh warm Naan bread.

Chicken Wings (1lb) 17

Hand breaded wings tossed in your choice of: Teriyaki, Caribbean Jerk, Salt & Pepper, BBQ or Signature house made hot sauce. Served with Ranch dip.

Cauliflower Bites 17

Lightly breaded cauliflower florets fried till crispy, and tossed in your choice of: Teriyaki, Caribbean Jerk, Salt & Pepper, BBQ or Signature house made hot sauce.

Loaded Nachos

Small (single) Serving 16

Large (sharing) Serving 24

Tri-colored tortilla chips dressed with peppers, tomatoes, jalapenos, black olives, Cheddar & Monterey Jack cheese. Served with salsa and sour cream.

Add Pulled Pork 6

Add Chicken 6

Add Taco Beef 6

Add Guacamole 4

 **Vegan**

 **Gluten-free**

 **Vegetarian**

Satisfying Comfort Food for Your Palate

Soups & Salads

Chef's Soup Of The Day

Bowl of Soup 9

Cup of Soup 6

Soup & Salad Combo 15

Your choice of: House, Caesar or Spinach salad (half-size). Served with a cup of soup.

House Salad  

Salad blend with shredded carrots, red cabbage, cucumber, onion, grape tomato and toasted Pumpkin seeds. Your choice of: Balsamic vinaigrette, Ranch, Blue Cheese or Honey Poppyseed dressing.

Small 9

Large 14

Caesar Salad

Romaine lettuce tossed in a creamy garlic dressing, topped with homemade croutons and Asiago cheese.

Small 10

Large 16

Santa Fe Black Bean Salad  22

House salad mix, crispy chicken breast, black beans, Cajun roasted corn, bell peppers and Chipotle Lime dressing. Topped with fried tortilla strips and shredded cheese blend.

Roasted Beet Salad   17

Oven roasted beets, sweet cherry peppers, creamy goat cheese and candied nuts over mixed salad with a Balsamic vinaigrette. Drizzled with Balsamic Crema glaze.

Strawberry Spinach Salad   17

Fresh baby spinach, sliced strawberries and shaved red onion tossed in a Honey Poppyseed dressing. Topped with Feta cheese and candied nuts.



Vegan



Gluten-free



Vegetarian

Good Food is the Foundation of Happiness

Street Eats

Tacos

Fish Tacos (3) 19

Seared cod, coleslaw, Pico de Gallo and Citrus Aioli.

BBQ Pulled Pork Tacos (3) 19

BBQ pulled pork, coleslaw, Feta cheese, onion crisps and Chipotle Lime Aioli.

Braised Beef Brisket Tacos (3) 19

Shredded beef brisket, coleslaw and Feta cheese topped with BBQ sauce.

Grilled Tofu Tacos (3) 19

Grilled Tofu with sauteed peppers, onions, coleslaw, guacamole and Pico de Gallo.

***Gluten-free Substitute Option Available**

Flatbreads

Margherita Flatbread 16

Tomato sauce, sliced grape tomatoes, Mozzarella cheese and fresh Basil.

Italian Deli Flatbread 16

Tomato sauce, pepperoni, salami, roasted red peppers and Mozzarella cheese.

BBQ Chicken Flatbread 16

Tomato sauce, BBQ chicken, onions, red peppers and Mozzarella cheese.

Beef Tortilla Flatbread 16

Tomato sauce, spiced ground beef, bell peppers and Mozzarella cheese.

Poutine

Traditional 14

Cheese curds, green onion and gravy.

BBQ Pork 18

BBQ pulled pork, bacon, cheese curds and gravy.

Buffalo Chicken 18

Buttermilk fried chicken, Buffalo sauce, cheese curds and gravy.

Veggie 18

Sauteed peppers, onions, seared Tofu, cheese curds and gravy.

***Hand cut Kennebec fries. Vegan cheese option.**

Handhelds

Cajun Chicken Sandwich 19

Hand-battered juicy fried chicken breast topped with Jalapeno Jack cheese and Chipotle Lime Aioli.

Pork Belly BLT 19

Seared maple glazed pork belly topped with fresh tomato, lettuce and Roasted Garlic Aioli. Served on a toasted Filone.

Beef Brisket Grilled Cheese 21

Shredded BBQ braised beef brisket, sliced tomatoes and Cheddar cheese grilled between Texas toast.

French Dip with Red Wine Au Jus 19

Tender shaved roast beef with Horseradish Aioli, on a toasted Filone. Served with Red Wine Au Jus.

Philly-Style French Dip 23

Tender shaved roast beef, Horseradish Aioli, sauteed peppers, onions, mushrooms and Cheddar cheese on a toasted Filone. Served with Red Wine Au Jus.

Grilled Chicken Clubhouse 19

Grilled chicken breast, bacon, sliced tomato, lettuce and mayo. Served between 3 slices of Sourdough.

Sirloin Steak Sandwich 22

Seared sirloin with sauteed mushrooms and onions. Served on garlic toast.

Salmon Salad Sandwich 20

Chilled Sockeye salmon salad with lettuce, tomato and Citrus Aioli. Served on toasted Sourdough.

All Handhelds are served with your choice of fries, soup or salad.

Add Gluten-free Option 2

Substitute for Sweet Potato Fries 4

Substitute for Poutine 3.50

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First we Eat, Then we Play!

Burgers & More

Burgers

Bear Paw Burger 19

6oz ground chuck and brisket patty topped with burger sauce, lettuce, tomato, onion and pickle. Served on a potato scallion bun.

Add Bacon 3

Add Mushrooms 2

Add Pepper Jack or Aged Cheddar 2

Bacon & Blue Cheeseburger 23

Chuck and brisket patty topped with caramelized onion, bacon, and crumbled blue cheese.

Veggie Burger 19

Garden patty topped with guacamole, roasted red pepper hummus, lettuce, tomato, onion and pickle. Served on a potato scallion bun.

All Burgers are served with your choice of fries, soup or salad.

Fish & Chips

Tempura Fish & Chips

Atlantic Cod loins in a tempura beer batter. Served with coleslaw, fries and tartar sauce.

1 Piece Meal 17

2 Piece Meal 24

 **Add Gluten-free Option 2**

Substitute for Sweet Potato Fries 4

Substitute for Poutine 3.50

 **Vegan**

 **Gluten-free**

 **Vegetarian**

I have a Date with my Plate

Entrees

Served Daily 4pm until close

BBQ Braised Pork Shoulder **28**

10oz tender pork shoulder braised 14-hours. Served with seasonal vegetables and a Chef's potato.

Eggplant Parmesan **26**

Panko breaded eggplant topped with Marinara sauce and baked into Vegan Mozzarella cheese. Served with wild rice and seasonal vegetables.

Buttermilk Fried Chicken **26**

Boneless chicken thighs marinated and tossed in a house made spice blend, then fried till crispy. Served with French fries, coleslaw and gravy.

Cajun Creole **28**

Your choice of either grilled chicken breast -or- seared Sockeye salmon, on a bed of wild rice covered in Cajun Creole sauce. Served with seasonal vegetables.

Beef Brisket Mac n' Cheese **24**

Cavatappi noodles tossed in a creamy cheese sauce, with shredded beef brisket. Served with garlic bread sticks.

Recommended Wine - 9oz

Burrowing Owl Caliope, Red **12**

Burrowing Owl Caliope, White **12**

 **Vegan**

 **Gluten-free**

 **Vegetarian**

Creating Memories One Dish at a Time

Wine List

VQA BC Reds

Burrowing Owl Caliope Oliver, BC

6 oz 9 9 oz 12 750 ml 38

Reds by the Bottle 750ml

Gray Monk Pinot Noir 44

Lake Country, BC

Inniskillin Okanagan Cabernet Sauvignon 46

Oliver, BC

Gray Monk Merlot 44

Lake Country, BC

Cedar Creek Meritage 48

Kelowna, BC

VQA BC Whites

Burrowing Owl Caliope Oliver, BC

6 oz 9 9 oz 12 750 ml 38

Whites by the Bottle 750ml

Blue Mountain Pinot Gris 44

Okanagan Falls, BC

Blue Mountain Sauvignon Blanc 44

Okanagan Falls, BC

Quails' Gate Riesling 46

Kelowna, BC

Wild Goose Autumn Gold 44

Okanagan Falls, BC

Liber Organic Rose 40

Osoyoos, BC

Sparkling Wine

Kim Crawford Prosecco 42

Specialty Mock/Cocktails

All these delicious Mocktails, can be turned into Cocktails, offering thirst quenching options for everyone.

<i>Mocktails</i>	<i>Cocktail 1 oz Liquor</i>	<i>Cocktail 2 oz Liquor</i>
8	12	16

Citrus Fizz

A tropical mix of Pineapple, Lime & Orange juice, topped with Ginger Ale, a splash of Grenadine and a Lime wedge. Cocktail It Up with Vodka.

Fruity Mojito

A simple but fun Mocktail Mojito, with your choice of: Strawberry, Blueberry or Pineapple with simple syrup, Mint leaves and a Lime Wedge. Cocktail It Up with Rum.

Palo-Marita

This Mocktail take on a crisp Paloma is delicious, with Lemon, Grapefruit and hints of Agave. Topped with soda and a Lemon wedge. Cocktail It Up with Tequila.

Spiced Ginger

An elevated take on the classic Ginger Beer with Lemon juice and simple syrup. Topped with Tonic and a Lime wedge. Cocktail It Up with Gin.

Strawberry Cream Soda

A creamy Strawberry dream with Strawberry puree, Lemon juice and simple syrup completed with a splash of heavy cream. Topped with Soda and a Strawberry wedge. Cocktail It Up with Vodka.

Cucumber Basil Refresher

A refreshing Cucumber Soda with a splash of Lemon juice and simple syrup. Garnished with a Cucumber wedge and Basil leaves. Cocktail It Up with Gin.



Iced Coffee 5.50

Cold Brew White Buffalo Coffee, topped with Whipped Cream. Add Baileys & Kahlua for a special treat.



Beer, Ciders & More

Draft Beer On Tap

16 oz 8.75

64 oz Jug 32



Old Yale Lager
Old Yale Amber



Mountainview First Blood Orange Ale

Bottled Beer

Kokanee 341ml	8
Budweiser 341ml	8
Coors Light 341ml	8
Mountain View IPA 445ml	10
Whistler Forager (GF) 330ml	8

Imported Beer

Corona 330ml	8.25
Stella Artois 330ml	8.25
Heineken 330ml	8.25
Guinness 440ml	8.25

Canned Ciders

Growers Peach 355ml	8.25
Growers Pear 355ml	8.25
Growers Apple 355ml	8.25
Strongbow Apple 355ml	8.95

Coolers

7.75

White Claw 355ml

Please ask server for current selection

High Balls

Single 1 oz Liquor	7.50
Double 2 oz Liquor	10.50



Desserts & Drinks

Desserts

Chef's Homemade Ice Cream Cake 12



Chocolate Vegan Torte 10

Gluten-free indulgence

Chef's Featured Cheesecake 12

Italian Sodas

Cherry - Orange - Blue Raspberry 5.25

These fun traditional sodas, will bring a slice of Italy to your table. Made with fresh cream, carbonated water and your choice of flavored syrup.

Beverages

White Buffalo Coffee 3.75



Jazz it up with either Baileys -or- Kahlua 10

Hot Chocolate with Whipped Cream 4.95

Tea 3.50

Please ask server for selection

Chilled Juice 4

Please ask server for selection

Milk (White or Chocolate) 2.95

Soft Drinks 3.50

Please ask server for selection

Non-Alcoholic Beer

Budweiser 6

Corona 6

Life is uncertain, eat Dessert First