

# 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

## Eggs Benedict

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### 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

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## Sides

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

## Beverages

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



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# Appetizers

## Baked Garlic Shrimp 16

Garlic & Herb buttered shrimp, baked with a 3-cheese blend. Served with a Garlic buttered filone.

## Boneless Dry Ribs 17

Tender bite sized pieces of marinated pork loin, breaded and fried till crispy. Choice of dipping sauce.

## 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 26

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

### Add Pulled Pork or Nacho Beef 5

### Add Tofu or Guacamole 4

## Margherita Flatbread 16

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

 **Vegan**

 **Gluten-free**

 **Vegetarian**

*Satisfying Comfort Food*

# Soups & Salads

## Prime Rib Stew 16

Slow roasted Prime Rib with fresh vegetables and potatoes in a thick beef broth. Served with garlic toast.

## French Onion Soup 12

Caramelized onions in a rich broth, topped with toasted Sourdough and baked with Mozzarella and Gruyere Cheese.

## Add Garlic Filone Toast 4

## House Salad

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

## 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

## Roasted Beet Salad 15

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

## Poke Bowl 20

Marinated Ahi Tuna -or- Tofu with avocado, cucumber, pickled red cabbage, carrots, Mandarin orange and Yakinori. Served on a bed of rice.

 **Vegan**

 **Gluten-free**

 **Vegetarian**

*Good Food Fuels the Soul*

# 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.

## French Dip with Au Jus 19

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

## Philly-Style +4

## 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.

**Served with your choice of fries, soup or salad**

 **Add Gluten-free Option 2**

**Substitute for Sweet Potato Fries 4**

**Substitute for Poutine 4**

## Tacos

## Fish Tacos (3) 19

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

## Grilled Tofu Tacos (3) 19

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

 **Vegan**

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 **Vegetarian**

*First we Eat, Then we Play!*

# Burgers & Poutine

## Burgers

### Bear Paw Burger 19

6oz ground chuck 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**

### Stuffed BBQ Burger 24

8oz chuck patty stuffed with sauteed jalapenos, Feta cheese, bacon and BBQ sauce.

### Portobello Garden Burger 21

Seared black bean vegetable patty with charred Portobello mushrooms, roasted garlic and sundried Tomato Aioli.

**Served with your choice of fries, soup or salad**

**Add Gluten-free Option  2**

**Substitute for Sweet Potato Fries 4**

**Substitute for Poutine 4**

## Poutine

### Traditional Poutine 14

Cheese curds, green onion and gravy.

### BBQ Pork Poutine 18

BBQ pulled pork, bacon, cheese curds and gravy.

### Buffalo Chicken Poutine 18

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

### Veggie Poutine 18

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

 **Vegan**

 **Gluten-free**

 **Vegetarian**

*I have a Date with my Plate*

# Pasta

*Served Daily 4pm until close*

## Philly Cheesesteak Tortellini

22

Three cheese Tortellini with shaved Sirloin steak, sauteed peppers and onions. Tossed in a creamy cheese sauce.

## Lemon Prawn Linguini

22

Linguini with garlic butter sauteed prawns, shaved red onion and grape tomatoes in an Asiago Lemon Cream sauce.

## Spicy Italian Penne

24

Penne with spicy Italian sausage and grilled chicken breast tossed in Arrabbiata sauce. Topped with shredded Asiago cheese.

## Mac & Cheese

20

Cavatappi noodles in a creamy cheese sauce, topped with a 3-cheese blend and herbed Panko breadcrumbs.

## Penne Primavera

19

Penne with sauteed garden vegetables in a Roasted Garlic Tomato sauce. Topped with vegan cheese.

**Add Tofu +4**



**Substitute for Gluten-free Vegan Penne +2**

**All Pasta dishes are served with  
Garlic Bread Sticks**



**Vegan**



**Gluten-free**



**Vegetarian**

*Pasta - la - vista!*

# Entrees

*Served Daily 4pm until close*

## Braised Pork Shoulder 28

10oz tender braised pork shoulder, served with seasonal vegetables and choice of loaded baked potato -or- roasted garlic mashed potato.

## Eggplant Parmesan 26

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

## Butter Chicken Curry 24

Chicken breast chunks in a spiced Tomato and Butter Cream sauce, served with herbed rice and Garlic Naan bread. \*Option to substitute with Tofu available

## Pan Seared Halibut 32

Seared Halibut steak, served on a bed of rice with seasonal vegetables, sauteed leeks and Lemon Cream. Topped with toasted Almonds.

## 10oz Ribeye Steak 34

Charbroiled hand-cut 10oz Ribeye, served with seasonal vegetables and choice of loaded baked potato -or- roasted garlic mashed potato.

## Baked Vegetable Wellington 28

Sauteed vegetables and sweet potato, wrapped in a puff pastry and baked until golden. Served with seasonal vegetables and gravy.

 **Vegan**

 **Gluten-free**

 **Vegetarian**

*Indulging One Dish at a Time*

# Desserts & Drinks

## Desserts 12

### Sticky Toffee Pudding

Warm date sponge cake soaked in Toffee.  
Served with Vanilla Bean Ice Cream.

### Apple Berry Crumble

A baked blend of spiced apples and berries, with a crispy oat topping. Served with Vanilla Bean Ice Cream.

### Salted Caramel Crepes

Sea salted caramel muffin crumble and Mascarpone cheese, rolled into French crepes and topped with whipped cream and caramel.

### Vegan Chocolate Torte

Dark chocolate torte with warm berry compote and coconut whipped cream.

## Italian Sodas

### Cherry - Orange - Blue Raspberry 5.50

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 3.95

Jazz it up with either Baileys -or- Kahlua 10

### Hot Chocolate with Whipped Cream 4.95

### Tea -or- Hot Apple Cider 3.50

Please ask server for selection

### Soft Drinks 3.50

Please ask server for selection

*Life is short, eat Dessert First*

# Specialty Cocktails

*All Cocktails contain 2 oz Liquor*

16

## Harvest Sour

A beautifully balanced sour, made with a combination of Crown Royal and Crown Royal Apple. Shaken with fresh Lemon juice, a dash of bitters and Nutmeg.

## Silver Bells

Silver Tequila and Bols Cherry Brandy blended together to create a tart and tangy mix. Topped with Cranberry juice, a dash of lime and simple syrup.

## Winter Gin Mule

A light and refreshing Mule. This artfully crafted citrus cocktail contains a mix of Empress Gin, Blue Curacao, Spiced Ginger Beer and Agave syrup with a splash of lime. Presented with a sugar rim garnish.

## Holiday Punch

A festive combination of Hot Apple Cider, Vodka and Cranberry juice. Topped with Spiced Ginger Beer and garnished with a Cinnamon stick.

## Hot Apple Toddy

Warm up with a delicious mix of Crown Royal Apple, honey and Lemon juice. This simple twist on an old classic is garnished with a Cinnamon stick and fresh Lemon wedge.

## Peppermint Hot Choco

Peppermint Schnapps adds a minty kick to our decadent Hot Chocolate. Mixed with a shot of Kahlua and topped with Whipped Cream.



## Iced Coffee 5.50

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



# Wine List

## VQA BC Reds

**Burrowing Owl Calliope** Oliver, BC

6 oz 9.5 9 oz 12.5 750 ml 39

## 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 Calliope** Oliver, BC

6 oz 9.5 9 oz 12.5 750 ml 39

## 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**

# Beer, Ciders & More

## Draft Beer On Tap

16oz 9

64oz Jug 33



Please ask server for selection



Mountainview First Blood Orange Ale

16oz 10

64oz Jug 34

## Bottled Beer

Kokanee 341ml 8

Budweiser 341ml 8

Coors Light 341ml 8

Mountain View IPA or First Blood 445ml 10

Whistler Forager (GF) 330ml 8

## Imported Beer

Corona 330ml 8.50

Stella Artois 330ml 8.50

Heineken 330ml 8.50

Guinness 440ml 8.50

## Canned Ciders

Growers Peach 355ml 8.50

Growers Pear 355ml 8.50

Growers Apple 355ml 8.50

Strongbow Apple 355ml 9

## Coolers 8

White Claw 355ml

Please ask server for current selection

## High Balls

Single 1 oz Liquor 8

Double 2 oz Liquor 11

