



**Tuesday 13 February 2024**

**Breakfast Menu: 7am-11am**

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<b>Breakfast Panini</b> , English muffin, egg, cheese	\$5.49
<b>Breakfast Sandwich</b> : choice of wrap, bagel, sliced brasserie bread, egg, meat, cheese	\$8.99
<b>Build Your Own Omelet</b> , 3 eggs or eggs whites with your choice of cheese	\$7.99
<b>Cheese</b> : cheddar, mozzarella, swiss, provolone, parmesan	
<b>Topping</b> : tomato, mushrooms, red onion, mixed peppers, black forest ham, spinach, bacon	\$1.75
<b>Pancakes</b>	\$6.99 (fruit) \$8.99
<b>Belgian Waffle</b>	(whole) \$5.99 (half) \$3.99
<b>Hash Browns</b>	\$4.49
<b>2 Eggs</b> (any style)	\$4.99
<b>Sausage or Bacon</b>	(per serving) \$2.75
<b>Scone</b>	\$3.25
<b>Muffin</b>	\$3.75
<b>Croissant</b>	\$3.50
<b>Bagel</b>	\$2.50
<b>Sliced Brasserie Bread</b>	\$2.00
<b>Fresh Fruit Salad, granola, yogurt</b>	(per pound) \$9.49
<b>Stell Cut Oatmeal</b>	(12 oz.) \$5.99 (16 oz.) \$6.99
<b>Banana Bread</b>	
<b>Vegan Banana Bread</b>	\$3.50
<b>Almond Pound Cake</b>	\$4.00

## Beverages

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<b>Espresso</b>	(2 oz.)\$3.50
<b>Macchiato</b>	(4 oz.)\$3.75
<b>Cortado</b>	(8 oz.)\$4.25
<b>Americano</b>	(8 oz. or 12 oz.)\$3.50
<b>Cappuccino</b>	(8 oz.) \$4.25 (12 oz.)\$4.75
<b>Latte</b>	(8 oz.) \$4.25 (12 oz.)\$4.75
<b>Milo Mocha</b>	(8 oz.) \$4.50 (12 oz.)\$5.00
<b>Drip Coffee:</b> feature single origin	(12 oz.)\$2.50 (16 oz.)\$3.00
<b>Iced Latte</b>	(16 oz.)\$4.75
<b>Iced Americano</b>	(16 oz.)\$4.00
<b>Coffee extras:</b>	
(2 oz. shot) \$1.75, almond milk \$0.50, soy milk \$0.50, coconut milk \$0.50, oat milk \$0.75	
<b>Featured Organic Teas by DiviniTe</b>	(16 oz.)\$3.00
<b>Hot Chocolate</b>	(12 oz.)\$3.50
<b>Fresh Coconut Water</b>	(12 oz.)\$4.50

## Lunch Menu 11am-5pm

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**soup of the day:** malaysian chicken soup (df, nf), chicken pepper pot (df & gf)

all-natural pork chili (df, gf, nf)

(12oz.)\$5.99(16oz.)\$6.99

**build your own salad \$9.99/lb**

**greens:** romaine lettuce, mixed greens, spinach

**toppings:** cucumbers, red onion, cherry tomatoes, red pepper, green pepper, green beans, carrot, chickpeas, red beets, grapes, green apple, roasted sweet potato, banana peppers, celery, radish, sun dried tomatoes, roasted pumpkin, 'coco bluff ' coconut, hard-boiled eggs, black olives, shredded cabbage, marinated tofu, garlic croutons, bacon

**cheese:** parmesan, shredded cheddar, shredded mozzarella, feta, goat 's cheese, crumbled blue cheese

**dried fruits & nuts:** cranberries, black raisins, walnuts, almonds, sunflower seeds, chia seeds, flax seeds, pumpkin seeds

**house made dressings:** balsamic, honey dijon, red wine shallot, italian, coco lime, sweet & sour, caesar, ranch, balsamic vinegar, apple cider vinegar, olive oil

**add on:** roasted chicken (4 oz.) \$4.99, brasserie catch \$15.99 (each.), avocado \$1.25

### burgers

cab sirloin	\$16.49
all-natural turkey	\$15.49
house made veggie	\$13.00
hand cut fries / hand cut sweet potato fries	\$6.00

### sandwiches & wraps

choose from freshly baked breads, cheese, house made spreads & garden vegetables

veggie	\$8.99
blt, tuna salad	\$9.49
roasted chicken, roasted turkey breast, black forest ham	\$10.49
genoa salami, roast beef, prosciutto	\$11.99
brasserie catch of the day	\$18.99

extras: meat \$3.50, cheese \$2.00, bacon \$2.50

breads & wraps: white baguette, whole wheat baguette, ciabatta, brioche bun, plain wrap, whole wheat wrap, spinach wrap, tomato wrap

toppings: smoked onions, housemade pickles, roasted red peppers, jalapeños, banana peppers, boston lettuce, arugula, spinach, tomato, red onion  
cheese: swiss, cheddar, provolone, fresh mozzarella

spreads: lemon aioli, spicy aioli, garden basil pesto, garden herb chimichurri, chipotle bbq, brasserie hot sauce

panini of the day: chicken curry, roasted peppers, garlic rice, carrot salad, chickpeas, jujube plum chutney, whole wheat wraps \$8.49

### daily hot lunch:

grilled yellowfintuna w/ cole slaw	\$15.99/portion. (gf, df, nf)
bbq pork ribs	\$17.99/lb. (gf, nf)
blackened chicken w/ jujube plum relish	\$14.99/lb. (gf, df, nf)

### sides

lb./\$10.99

warm potato salad	(v, gf)
grilled brussels sprouts	(vg, gf, nf)
roasted pumpkin	(vg, gf, nf)
sauteed garden greens	(gf, nf)
fried plantains	(v, df, gf, nf)

## Pastries & Baked Goods

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### **Brownies:**

regular	\$4.25
gluten free, vegan	\$4.75

### **House made cookies:**

chocolate chip, oatmeal raisin, coconut cranberry, or peanut butter	\$3.75
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### **Cupcakes:**

carrot cake, red velvet, chocolate cheesecake, chocolate vegan, or coconut	\$4.50
Brasserie Honey & Lemon Cupcake (NF)	\$ 4.75
Carrot Cake	\$ 7.00
Dulce De Leche, dark chocolate, Pistachio alfajor	\$ 5.00
Chocolate Truffles	\$ 8.00
Keto Chocolate Brownie & Raspberry Cream (GF)	\$ 6.75
Chocolate Strawberry (GF,NF)	\$ 8.00
White Chocolate & Raspberry Swiss Roll	\$ 7.50
Dark chocolate Mousse, white Chocolate Cream, Raspberry	\$ 7.00
Nanaimo Bar	\$6.00
Banana Bread	\$3.00
Vegan Banana Bread	\$3.50
Almond Pound Cake	\$4.00
Gluten Free Homemade Healthy Bar (flax seeds, oats & brasserie honey)	\$3.75