

Beverages

Espresso	(2 oz.)\$3.75
Macchiato	(4 oz.)\$4.00
Cortado	(8 oz.)\$4.50
Americano	(8 oz.)\$3.75 (12 oz.)\$4.50
Cappuccino	(8 oz.) \$4.50 (12 oz.)\$5.25
Latte	(8 oz.) \$4.50 (12 oz.)\$5.25
Milo Mocha	(8 oz.) \$5.25 (12 oz.)\$6.00
Drip Coffee: feature single origin	(12 oz.)\$3.00 (16 oz.)\$4.00
Iced Latte	(16 oz.)\$5.50
Iced Americano	(16 oz.)\$5.00
Iced Mocha	(16 oz.)\$5.75
Cold Brew	(16 oz.)\$5.00
Coffee extras:	
(2 oz. shot) \$2.00, almond milk \$0.75, soy milk \$0.75, coconut milk \$0.75, oat milk \$0.75, syrup \$1.00	
Featured Organic Teas by DiviniTea (Hot)	
English Breakfast, Earl Grey, Moroccan Mint, Japanese Sencha, Chamomile, Tropical Turmeric, Immunita, Genmaicha,	
Coconut Cream Chai	(16 oz.)\$4.00
Featured Organic Teas by DiviniTea (Cold)	
Tropical Green, Hibiscus Lime	(16 oz.)\$4.00
Tea Latte	(12 oz.)\$5.00(16oz.)\$6.00
Hot Chocolate	(12 oz.)\$4.25(16 oz.)\$5.25
Fresh Coconut Water	(12 oz.)\$5.00
Fresh OJ	\$7.00
Just Water	\$3.25

Lunch Menu 11am-5pm

soup of the day: roasted tomato rasam soup (v, gf, nf), chicken pepper pot (df & gf)
cab beef chili (df, gf, nf) (12oz.)\$6.99(16oz.)\$7.99

build your own salad \$11.49/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: lemon roasted chicken (4 oz.) \$5.99, brasserie catch \$16.49 (each.), smoked salmon \$10.00 (portion), roasted turkey \$4.00 (portion), black forest ham \$4.00 (portion), avocado \$1.50

burgers

cab sirloin	\$18.00
all-natural turkey	\$16.00
house made veggie	\$14.00
hand cut fries / hand cut sweet potato fries	\$6.00

sandwiches & wraps

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

veggie	\$9.99
blt, tuna salad, chicken salad, egg salad	\$10.99
roasted chicken, roasted turkey breast, black forest ham	\$12.99
genoa salami, roast beef, prosciutto	\$13.99
brasserie catch of the day	\$21.99
extras: meat \$4.00, cheese \$2.00, bacon \$3.50, avocado \$1.50	

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

toppings: smoked onions, house made 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

brasserie catch poke bowl: japanese rice, avocado, 'coco bluff' coconut kimchi, cucumber, radish, edamame, spicy soy, wakame, toasted sesame seeds \$33.00

panini of the day: corned beef, swiss cheese, cabbage salad, red onion, jalapeno, dijon mustard aioli, multigrain ciabatta \$12.99

daily hot lunch:

roasted red snapper w/ garden mint & cilantro chutney	\$16.49/portion. (gf, df, nf)
pork vindaloo	\$17.99 (gf, df, nf)
chicken tandoori	\$14.99/lb. (gf, df, nf)

sides

	lb./\$11.49
roasted vegetable biryani	(v, gf, nf)
cauliflower aloo gobi	(vg, gf, nf)
smoked carrots	(vg, gf, nf)
sauteed garden greens	(gf, nf)
fried plantains	(v, df, gf, nf)

Pastries & Baked Goods

Brownies:	
regular	\$4.50
gluten free, vegan	\$5.00
House made cookies:	\$4.00
chocolate chip, oatmeal raisin, coconut cranberry, or peanut butter	
Cupcakes:	\$4.75
carrot cake, red velvet, chocolate cheesecake, chocolate vegan, or coconut	
Passion Fruit & Vanilla Cupcake (NF)	\$5.00
Cinnamon Roll Brad Pudding, orange cream, candied almonds	\$7.50
Carrot Cake	\$7.75
Mango Float (NF)	\$7.00
Keto Brownie Cheesecake Bar (GF)	\$ 7.50
Mango Key Lime Cream Pie (NF)	\$7.50
Oat & Brasserie Honey Bites	\$6.50
Nanaimo Bar	\$6.50
Banana Bread	\$4.00
Vegan Banana Bread	\$4.50
Almond Pound Cake	\$4.50
Gluten Free Homemade Healthy Bar (flax seeds, oats & brasserie honey)	\$4.25
Vegan & Gluten Free Homemade Healthy Bar (mix seeds, oats & maples syrup)	\$4.50

Grab & Go Snacks, Food and Drinks

Fresh fruit salad	\$6.99
Whole fruit	\$2.25
House-made yoghurt and granola	\$6.99 extra granola \$2.00
Greek and garden salad with dressing	\$7.49 (extra dressing \$1.50)
Caesar salad with dressing	\$6.50 (extra dressing \$1.50)
Sandwiches	\$10.99
Dirty chips	\$3.00
Chocolate bar	\$2.00
KIND bar	\$3.75
Red bull	\$4.25
Just water	\$3.25
La Croix sparkling water	\$2.00
Perrier sparkling water	\$3.50
Soda	\$2.00 (can)
Beer selection starting from	\$6.00
Wine selection starting from	\$7.00