



BRUNCH MENU

**BRUNCH IS AVAILABLE EVERY
FRIDAY, SATURDAY & SUNDAY
FROM 10 AM – 2 PM**

Traditional Two Eggs

with bacon, ham, or sausage,
served with toast & hash browns **18⁵⁰**

Eggs Benny

two poached eggs, on English muffin,
served with a side fruit cup or hash browns

❖ **Classic**

Canadian ham, hollandaise **19**

❖ **Florentine**

Spinach, avocado, hollandaise **17**

❖ **Ranchero**

Seasoned shredded chicken, spinach, salsa,
hollandaise, ranchero sauce **21**

❖ **Pulled Pork**

Seasoned pulled pork, hollandaise,
house-made BBQ sauce **18⁵⁰**

Heartland Breakfast Poutine

1 eggs any style, bacon, tomatoes, green
onions, cheese curds, hollandaise over
cubed hash browns **16⁵⁰**

Milky Way Pancakes

two large buttermilk pancakes, served with
bacon, ham, or sausage, syrup & house-made
fruit compote **15**

Omelettes

3 egg omelette served with toast & hash browns

❖ **Denver**

Ham, cheddar, tomatoes, peppers,
mushrooms, onions **18⁵⁰**

❖ **Farmer**

Bacon, sausage, cheddar,
tomatoes, mushrooms **19**

❖ **Veggie**

Cheddar, spinach, tomatoes,
peppers, mushroom, onions **17⁵⁰**

Breakfast Timber Bowl Hash

2 eggs any style, tomatoes, cheese, peppers,
onions, mushrooms, spinach, hashbrowns,
hollandaise, served over hash browns **18**

Morning Glory Egg Sammy

Fried egg, cheddar cheese, with bacon, ham,
or sausage, served on an English muffin **12**

Adds:

egg **2**, hollandaise sauce **4**, bacon, ham, sausage,
shredded chicken **6**, pulled pork **5** pancake **4**, hash
browns **4⁵⁰**, sliced tomato, ½ avocado **3**, full
avocado **5**, fresh fruit **6**, toast (1 slice) **3**.

Gluten free options available upon request. Please be aware that our facilities are gluten friendly & cross contamination may occur. If you have any allergies or special dietary requirements, let us know.



BRUNCH DRINKS

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BRUNCH CLASSICS

Mimosa Villa Teresa prosecco & orange, grapefruit, pineapple, cranberry or passionfruit juice **6oz – 9**

The Pub Caesar Clamato juice & our own spice blend
1oz – 10²⁵ 2oz – 15²⁵

Irish Coffee Jameson, Baileys & Coffee.
1oz – 10²⁵ 2oz – 15²⁵
Topped with whipped cream

WINE

Pub House Wine 6oz/9oz

Mission Ridge House White Blend - 9 / 11

Mission Ridge House Red Blend - 9 / 11

White 6oz/9oz/Bottle

Sandhill Chardonnay - 10/14/38

Grey Monk Pinot Gris - 10/14/38

Oyster Bay Sauvignon Blanc- 10/14/38

Rosé 6oz/9oz/Bottle

Skimmerhorn Rosé - 10/14/38

Bubbly 6oz/Bottle

Villa Teresa Organic Prosecco - 10/38

Red 6oz/9oz/Bottle

Mt Boucherie Merlot 10/14/38

Bread & Butter Cabernet Sauvignon -10/14/38

CIDERS + COOLERS

Lonetree Ginger Dry Cider 8

Okanagan Harvest Pear Cider 8

Strongbow Original Dry Cider 9

PBR Iced Tea 7

Nude Vodka Soda 9 / Verve Gin Smash 9

(Ask your server for current flavours)



We proudly serve sustainably produced & locally roasted small batch coffee from Ferne Roasting Company.

Bottled beer & other alcoholic & non-alcoholic drink options available. Please note that our liquor license only permits alcohol sales starting at 11 AM.

OTHER BRUNCH FAVES

Malibu Bay Breeze Malibu Rum, passion fruit, cranberry juice, fresh lime (2 oz.)

Aperol Spritz Aperol, Prosecco, topped with soda water, garnish with orange served in wine glass (2 oz.) **15²⁵**

Screwdriver Vodka & orange or grapefruit juice (1 oz.) **10²⁵**

Baileys & Coffee

Adult Hot Chocolate Hot Chocolate with choice of Spiced Rum, Amaretto, Butter Ripple Schnapps, Baileys or Brandy

B52 Coffee Grand Marnier, Baileys & Kahlua with Coffee

Irish Coffee Jameson, Baileys & Coffee

Corner Pocket Crème de Cacao & Baileys with Coffee

1oz – 10²⁵ 2oz – 15²⁵

All warmers topped with whipped cream

PUB COCKTAILS

Twisted Mule Vodka, ginger beer & fresh lime

Old Fashioned Bulleit Bourbon, Angostura bitters & orange zest (2 oz.)

Dark n' Stormy Kraken Dark Spiced Rum, ginger beer & fresh lime

Tequila Refresher El Jimador Tequila, grapefruit & lemon juice, simple syrup, soda, fresh lemon (2 oz.)

Classic Lime Margarita El Jimador Tequila, Triple Sec, lime juice, simple syrup, shaken (2 oz.)

Cocktails 1oz – 10²⁵ 2oz – 15²⁵

BEER + CIDER ON TAP

Ferne Brewing Co Project 9 Bavarian Pilsner

Ferne Brewing Co Hit the Deck Hazy IPA

Ferne Brewing Co Headwall Hazy Pale Ale

Ferne Brewing Co What the Huck Huckleberry Ale

Ferne Brewing Co Rotator (ask your server)

BC Craft Beer Rotator (ask your server)

Pub Featured Beer Rotator (ask your server)

Sour Beer Rotator (ask your server)

OK Springs 1516 Bavarian Lager

Mt. Begbie Tall Timber Ale

Stanley Park SunSetter Peach Wheat Ale

Banded Peak Mount Crushmore Pilsner

Kokanee Gold Red Lager

Scenic Road "Any Day" Cider Apple Cider

16oz Pint 8⁵⁰ • 20oz Pub Pint 9⁷⁵ • Jugs 25

Pabst Blue Ribbon Lager

16oz Pint 6⁵⁰ • 20oz Pub Pint 8 • Jugs 22

Guinness Stout 20oz Pub 20oz Pint • 11