

## ALL DAY ENTRÉES

### Chicken & Shrimp 'Ciao' Mein

Fire-grilled free run chicken, wild prawns, house-made pesto, fresh arugula, spinach, caramelized onions and chardonnay lemon cream; tossed with egg noodles, topped with Parmesan **20**

### Chicken Stir Fry

Free run chicken, egg noodles, red peppers, snap peas, carrots, fresh orange garnish **18**

### Lennon's Fried Chicken

Chicken breast marinated with fresh herbs and parmesan, coated in organic gluten free cornflakes, pan fried golden, finished with roasted peppers aioli; served with seasonal vegetables and pesto spaghetti **21**

### Harv's Curry Bowl **VEGAN OPTION**

Rich curry, sweet potatoes, zucchini, golden raisins, chickpeas; choice of fire-grilled Indian spice-rubbed chicken breast or grilled garlic tofu; served with roti **18**

### Grilled Balsamic Chicken **GF**

Goat cheese, fresh tomatoes, balsamic reduction, served with smashed potatoes and seasonal vegetables **22**

### Seafood Spaghetti

Seared scallops, crab, prawns, tossed with roasted tomatoes, peas in a spicy rosé sauce, parmesan **25**

### Mushroom Ravioli

Cremini stuffed ravioli sautéed with local organic mushrooms, truffle cream, aged parmesan, fresh herbs **19**

### Steak with Chimichuri

Handcut 8oz aged striploin fire-grilled; served with smoked cheddar smashed potatoes, seasonal vegetables, house-made chimichuri **25**

### Steak with Mushrooms

Handcut 8oz aged striploin fire grilled; served with smashed potatoes, local organic truffle mushrooms, seasonal vegetables, fresh herbs **27**

### Steak with Seafood

Handcut 8oz aged striploin fire-grilled, crab, scallops, prawns in butter sauce; served with smoked cheddar smashed potatoes and roasted tomato **32**

## SALADS AND MORE

### Tuna Poke Bowl

Raw albacore tuna marinated with sweet soy, chili, lime and ginger over rice, fresh avocado, edamame beans, almonds, carrots, cucumber, pickled daikon, togarashi aioli, scallions, black sesame seeds **18**

### Eat It or 'Beet' It **GF VEGAN OPTION**

Fresh spinach, arugula, avocados, shredded beets and carrots, rice, toasted almonds and creamy avocado-sesame dressing; served with choice of grilled chicken or grilled garlic tofu **18**

### Big Feast Salad **GF VEGAN**

Baby greens, local dried cranberries, organic pumpkin seeds, carrots, peppers, cucumbers, white balsamic vinaigrette **13**

### Napa Salad **GF**

Organic arugula, spinach, goat cheese, spiced pecans, fresh grapes, white balsamic vinaigrette **15**

### For All My Vegan Friends **VEGAN**

Quinoa, sweet potato and yam hash, avocado, lemon braised kale, zucchini spirals, vegan pistou, roti **16**

### Hot Spinach & Artichoke Dip

Served with roti **14.5**

### Mac & Cheese

A traditional favourite **13** *Add pulled pork 3*

## PROTEIN ADD-ONS

Grilled Chicken Free run **6**

Garlic Prawns  (6) **5** (12) **9**

Sliced Bacon (3) **5**

Avocado **2.5**

Free Run Egg **2**

Ham Steak **4**

Tofu Steak **4**

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## HANDHELDS

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All handhelds are served on a brioche bun unless noted otherwise and come with your choice of side. Gluten-free bun/bread add \$1.50.

### Wild Fennel Bison Burger

Hand-pressed bison patty, havarti cheese, crab, double smoked bacon, goat cheese aioli, banana pepper jam **26**

### The 5am

Hand-pressed bison patty topped with smoked cheddar, fried egg, honey mustard ham, chipotle crema **21**

### Umami Burger

Our beef patty with a four cheese blend, local organic truffle mushrooms, caramelized onions, house-made mayo **18**

### The Clint Eastwood

Our beef patty, smoked cheddar, double-smoked bacon, bourbon BBQ sauce, sautéed peppers and onions, house-made mayo **19**

### Ruskin Ranch Burger

Our beef patty, bourbon BBQ sauce, house-made mayo, smoked cheddar, butter lettuce, Hardbite Rock Salt & Vinegar potato chips **17**

### Bacon & Cheese Please

Our beef patty, double-smoked bacon, cheddar, mozzarella, lettuce, tomato, mustard, house-made mayo, caramelized onions **19**

### Fraser Valley Chicken Sandwich

Chicken breast, basil pesto, havarti cheese, fresh tomato, lettuce, house-made mayo **17**

### The Big Mess

Chicken breast fire-grilled with our Latin spice rub, topped with avocado, lettuce, tomato, chipotle creme, smoked cheddar, bourbon BBQ **18**

### 100 Mile Chicken Sandwich

Fraser Valley free run chicken, Cheesecrafters havarti, double-smoked bacon, house-made mayo, and lettuce on 100 Mile bread (contains hazelnuts) **20**

### Grown-Up Grilled Cheese

Double cream Brie, aged Parmesan, mozzarella, sharp cheddar, organic sourdough **16**

### The Fiery Vegan **VEGAN**

Organic sourdough grilled crisp with virgin olive oil, house-made vegan cheddar sauce, nutritional yeast, fresh tomatoes, arugula and house-made spicy vegan mayo **16**

### Veggie Burger **PLANT-BASED OPTION**

House-made veggie patty with basmati, quinoa, red lentils chickpeas; fresh tomatoes and choice of vegan mayo or roasted garlic-feta aioli **17**

### Kids Burger

Our beef patty with cheese, mayo, ketchup on toasted brioche; served with Hardbite Rock Salt & Vinegar potato chips **12**

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## THE SIDES

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Bulk orders are available for take-home! Ask your server for details.

**Big Feast Salad** **GF**

**Napa Salad** **GF**

**Fresh Fruit Salad** **GF**

**Roasted Yam, Curry + Mango**

**Chutney Soup** **GF VEGAN**

**Smoked Cheddar Smashed Potatoes** **GF**

**Roasted Breakfast Potatoes** **GF VEGAN**

Available only until 3pm

**Roasted Yam Hash** **GF VEGAN**

**Mac & Cheese**

**Hardbite Potato Chips** **GF VEGAN**

Rock Salt & Vinegar

# bigfeast

B I S T R O + R E T A I L

## BREAKFAST

AVAILABLE  
TILL 3PM

### Big Feast Granola **GF**

Local organic oats, toasted almonds, lavender infused honey; served over fresh fruit with vanilla yogurt **11**

### Big Feast Oatmeal **GF**

Local organic oats, golden raisins, local dried cranberries, toasted almonds, cane sugar **9**

### Maple Bacon French Toast

Cranberry semolina bread egg dipped and fried golden, stuffed with maple cream cheese; topped with sautéed bacon-apple chutney **16.5**

### NEW! Feast On This

Half waffle with ham steak, two strips of bacon, two fried eggs, tomatoes, maple syrup **18**

### What Did You Do With My Tofu? **GF VEGAN**

Organic tofu, caramelized onions, zucchini pasta, raw tomato sauce, vegan kale pesto, house-made vegan cheddar sauce; served with toast and breakfast potatoes or fresh fruit salad **16**

### Little Feast Waffle

Served with maple syrup and fruit compote **12**

## MMMM... EGGS!

AVAILABLE  
TILL 3PM

All breakfast eggs are local free run and are served with toast and your choice of roasted breakfast potatoes or citrus infused fruit salad. Want to enjoy both sides? Order Half Fruit & Half Potatoes for an extra \$2!

**Toast Choices:** 100 Mile *Contains hazelnuts* Organic Sourdough Herb Focaccia Sprouted Wheat  
Cranberry Semolina White Cheddar & Garlic Sourdough Gluten-Free Add \$1.50

### Mushroom Omelette

Two egg omelette stuffed with local organic mushrooms, goat cheese, fresh herbs, caramelized onions, toast **17**

### What's The Story, Morning Glory **GF**

Braised spinach, arugula, caramelized onions, topped with two free run poached eggs, butternut squash cream and roasted cashews, choice of toast **16**

### Salmon Benny

Oceanwise smoked salmon, herbed cream cheese, avocado, roasted garlic white cheddar sourdough, two poached eggs, hollandaise **19**

### Crab Benny

Fresh avocado, chipotle crema, fresh hollandaise, crispy capers, organic corn flake crusted sourdough **22**

### The Benny

Two eggs, fresh hollandaise, grilled herb focaccia with your choice of ham, creamed spinach, or double-smoked bacon **15**

### Veggie Benny **GF**

Our own veggie patty topped with Brie cheese, two poached eggs, house-made scallion hollandaise **16**

### Hard Days' Night

Two free run eggs, choice of three strips double-smoked bacon, ham steak or merguez lamb sausage, toast **15.5**  
*Substitute 8 oz AAA striploin 10*

### Green Eggs & Ham **GF**

Two scrambled eggs, house-made basil pesto, honey mustard ham, goat cheese, caramelized onions, served with toast **16.5**

### My Favourite Breakfast Sandwich

Two pieces crispy grilled roti, stuffed with fresh tomatoes, double-smoked bacon, cheesy eggs, and roasted garlic-feta aioli **17**

### Pulled Pork Hash **GF**

Slow-roasted pulled pork, roasted sweet potatoes, caramelized onions, poached eggs, topped with fresh hollandaise and bourbon BBQ sauce **18.5**

## LITTLE FEAST

Includes organic juice box, fresh fruit salad, fresh baked cookie. For kids under 10.

### Cheesy Eggs & Toast Fingers

Scrambled eggs, cheese, sprouted wheat toast **8**

### Lotsa Cheese Grilled Cheese

Loads of mozzarella and cheddar cheeses melted on organic sourdough **8**

### Stella's Amazing Tacos

A pair of tacos with pulled pork, bourbon BBQ, coleslaw, fresh avocado on crisp roti **9**

### NEW! Spaghettini Marinara

Topped with aged parmesan **9**

### Hawaiian Tropics

Roti sandwich stuffed with honey ham, pineapple, cheese, and tomato sauce **9**

### Mac & Cheese

A traditional favourite made with noodles **9**

## SWEETS

### Raspberry Almond Bars **GF**

Gluten-free oat base, house-made raspberry jam, almonds, butterscotch chips **5.5**

### Rocky Ridge Bar **GF**

Gluten-free crust topped with caramel, chocolate ganache, pumpkin seeds, spiced pecans, almonds **4.5**

### NEW! Chocolate Pecan Pie **GF**

Baked fresh with loads of crisp pecans! Topped with chocolate ganache and vanilla whipped cream **7**

### Coconut S'Mores **GF VEGAN**

Pecan date bottom, organic cocoa middle, raw agave, coconut topping **5**

### Baked Cheesecake

Baked with fresh lemon zest on a graham crust; topped with choice of fruit compote or chocolate, caramel and a spiced pecan **8**

### Peanut Butter Cheesecake **GF**

Chocolate wafer crust, house-made peanut butter chocolate topping **9**

## NON - ALCOHOLIC DRINKS

Americano	2.90 / 3.50 / 4.00
Cappuccino	3.75 / 4.25 / 4.50
Latté	3.90 / 4.50 / 5.00
Flavoured Latté	4.50 / 5.15 / 5.65
Caramel Macchiato	4.50 / 5.25 / 5.75
Chai Latté	4.50 / 5.25 / 5.75
Mocha / White Chocolate Mocha	4.60 / 5.50 / 5.90
London Fog	4.50 / 5.25 / 5.75
Drip Coffee	2.70 / 3.20 / 3.50
Hot Chocolate	3.50 / 4.15 / 4.75
Kid's Hot Chocolate	3.25
Add Espresso / Flavour Shot	1.00
Sub Soy / Almond / Coconut / Oat Milk	1.25

### Organic Teas **3.5**

Earl Grey, Gunpowder Green, Roasted Coconut  
*Herbal:* Chamomile Lavender, Mint

### Pure Leaf Iced Tea **4**

Lemon, Peach, or Raspberry

### Bubly Sodas **2**

Grapefruit, Orange, Cherry, or Lime

### Phillips Sodas **3.5**

Sparkmouth Ginger Ale, Captain Electro's Root Beer, Dare Devil Orange Cream, or Speed King Craft Cola

### Pure+ Kombucha **6**

Blueberry Passionfruit, Mojito Lime, Raspberry Hibiscus

### Blue Monkey Coconut Water **3.25**

### Premium Juices *12oz* **4** *16oz* **6**

Orange, Cranberry, Mango, Grapefruit

### Organic Unfiltered Apple Juice *12oz* **4** *16oz* **6**

Milk **3** Chocolate Milk **3.5**

## COCKTAILS

**Big Feast Caesar** **VEGAN OPTION** 1 oz **7.5** 2 oz **11**  
Vodka, choice of Classic or Vegan Walters, house-made gluten-free worcestershire, house-made hot sauce; house-made spicy carrot, pickled beet, Blazes Bean

**Moscow Mule** 1 oz **7.5** 2 oz **11**  
Vodka, Fentimans ginger beer, fresh lime

**Vancouver Island Greyhound** 1 oz **9.5** 2 oz **14**  
Empress gin, grapefruit juice, lime simple syrup

**Raspberry Mojito** 1 oz **7.5** 2 oz **11**  
White rum, soda, raspberry purée, fresh mint, fresh lime, house-made simple syrup

**Summer Sunrise Mimosa** 1 oz **5**  
Sparkling apple juice, vodka, fresh squeezed orange juice, mango, maraschino cherry

**Classic Mimosa** 3 oz **6**  
Sparkling wine with orange, mango, or grapefruit juice

**Big Feast Mango Mimosa** 3 oz **6**  
Sparkling wine and mango juice

**Baileys Latté** 1 oz **6.5** 2 oz **10**  
Saltspring espresso, steamed milk, Baileys; topped with fresh Baileys whipped cream

**Big Feast Cold Coffee** 1 oz **6.5** 2 oz **10**  
Iced espresso, milk, Kahlua; topped with Baileys

## BEER, CIDER, ETC.

**Driftwood New Growth** 355 ml **5.5**

**Driftwood Fat Tug IPA** 355 ml **5.5**

**Whistler Grapefruit Ale** 355 ml **5.5**

**Whistler Mountain Lager** 355 ml **5.5**

**Whistler Bear Paw Honey Lager** 330 ml **5.5**

**Glutenberg Gluten-Free Beer** 473 ml **7**  
Choose from IPA or Blonde

**DRAUGHT**

**Driftwood Fat Tug** 16 oz **6** 20 oz **8**

**Ridge Brewing Lager** 16 oz **5** 20 oz **7**

**Brewing August Blonde IPA** 16 oz **5** 20 oz **7**

**Somersby Cider** 500 ml **9**  
Apple, Blackberry, Mango Lime

## WINE

**The View Winery Silver Lining White**  
6 oz **7** 9 oz **10** 750 ml Bottle **30**

**Mission Hills Family Estates Pinot Grigio**  
6 oz **8.5** 9 oz **12** 750 ml Bottle **34**

**Adega Felicidade**  
6 oz **9** 9 oz **13** 750 ml Bottle **38**

**The View Winery Silver Lining Red**  
6 oz **8** 9 oz **11.5** 750 ml Bottle **33**

**Red Rooster Cabernet Merlot**  
6 oz **11** 9 oz **15** 750 ml Bottle **42**

**Adega Cabernet Franc**  
6 oz **12** 9 oz **16.5** 750 ml Bottle **46**

Prices subject to 15% tax.