

COCKTAILS

Big Feast Caesar **VEGAN** 1 oz 7 2 oz 10

Vodka, vegan Walters, house-made gluten-free worcestershire, house-made hot sauce; house-made spicy carrot, pickled beet, Blazes Bean

Raspberry Mojito 1 oz 7 2 oz 10.5

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 and orange 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

Driftwood Cry Me A River Gose 473 ml 6

Driftwood Fat Tug IPA 355 ml 5

Driftwood Viewfield Brett Saison 473 ml 6

Whistler Chestnut Ale 355 ml 5

Whistler Mountain Lager 355 ml 5

Whistler Bear Paw Honey Lager 330 ml 5

DRAFT Driftwood Fat Tug 16 oz 5 20 oz 7

DRAFT Ridge Brewing Lager 16 oz 4 20 oz 6

Glutenberg Gluten-Free Beer 473 ml 7

Choose from IPA or Blonde

Okanagan Cider 355 ml 5

Choose from Peach or Pear

Wards Apple Cider 355 ml 5

Bling Sparkling Wine 355 ml 8

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 9 oz 11 750 ml Bottle 32

Mission Hills Family Estates Chardonnay

6 oz 8 9 oz 11 750 ml Bottle 32

The View Winery Sparkling Rosé

750 ml Bottle 30

The View Winery Silver Lining Red

6 oz 7 9 oz 10 750 ml Bottle 30

Fernwalk Winery Pinot Noir

6 oz 8 9 oz 11 750 ml Bottle 35

Red Rooster Cabernet Merlot

6 oz 11 9 oz 15 750 ml Bottle 42

Prices subject to 15% tax.

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, bok choy, 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 **PLANT-BASED 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 Spaghettini

Searched 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**

Mac & Cheese

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

SALADS AND MORE

Tuna Tostadas

Searched very rare albacore, crispy wontons, fresh avocado, carrots, sesame lime vinaigrette, black sesame seeds **15**

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 PLANT-BASED 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 PLANT-BASED**

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

Tofu Noodle Salad

Fresh bell peppers, organic tofu, egg noodles, house-pickled daikon, bok choy, roasted cashews, sesame chili vinaigrette **16**

NEW Red Lentil Dahl

Slow braised red lentils, pickled jalapeños, toasted cumin and touch of lime; served with roti **14.5**

Napa Salad **GF**

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

For All My Vegan Friends **PLANT-BASED**

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**

PROTEIN ADD-ONS

Grilled Chicken Free run **6**

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

Lamb Sausages (2) **7**

Sliced Bacon (3) **5**

Avocado **2.5**

Free Run Egg **2**

Beef Patty **5**

Ham Steak **4**

Tofu Steak **4**

HANDHELDS

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**

Pulled Pork Sandwich

Slow roasted pork butt, piled high with our house-made cherry chutney and napa slaw **15**

Grown-Up Grilled Cheese

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

The Fiery Vegan **PLANT-BASED**

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**

THE SIDES

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

Asian Slaw **GF PLANT-BASED**

Big Feast Salad **GF PLANT-BASED**

Napa Salad **GF**

Fresh Fruit Salad **GF PLANT-BASED**

Tofu Noodle Salad

NEW Seafood Chowder  Add \$2

\$1 from each sale to OceanWise

Roasted Yam, Curry + Mango

Chutney Soup **GF PLANT-BASED**

Smoked Cheddar Smashed Potatoes **GF**

Roasted Breakfast Potatoes **GF**

Available only until 3pm

Roasted Yam Hash **V GF**

Mac & Cheese

Seasonal Vegetables **GF**

Hardbite Potato Chips **GF PLANT-BASED**

Rock Salt & Vinegar

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**

Lennon's French Toast

Organic sourdough dipped in egg and crusted with corn flakes; topped with sautéed bananas, apples, house-made caramel, and vanilla whip **16**

What Did You Do With My Tofu? GF PLANT-BASED

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**

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

NEW Mushroom Omelette

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

NEW Steak & Eggs GF

Handcut 4oz aged striploin fire-grilled; served with two eggs any style and toast **22**

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 **18**

Crab Benny

Fresh avocado, chipotle crema, fresh hollandaise on 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 double-smoked bacon (3), ham steak or merguez lamb sausage, toast **15.5**

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**

Lamb Sausage Hash GF

Merguez-style lamb sausage, quinoa, caramelized onions, sweet potatoes, two poached eggs, house-made goat cheese hollandaise **19.5**

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**

Waffle

Warm fruit compote, whipping cream, chocolate sauce
(does not come with sides as noted above) **12**

Lotsa Cheese Grilled Cheese

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

Stella's Amazing Tacos (2)

Pulled pork, bourbon BBQ, coleslaw, fresh avocado on crisp roti **8**

Hawaiian Tropics

Roti sandwich stuffed with honey ham, pineapple, cheese, and tomato sauce **8**

Mac & Cheese

A traditional favourite made with noodles **8**

SWEETS

Raspberry Almond Bars **GF**

Gluten-free oat base, house-made raspberry jam, almonds, butterscotch chips **4**

Rocky Ridge Bar **GF**

Gluten-free crust topped with caramel, chocolate ganache, pumpkin seeds, spiced pecans, almonds **4**

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 seasonal in-house preserves **7**

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 <i>Herbal:</i> Chamomile Lavender, Mint
Pure Leaf Iced Tea 4
Lemon, Peach, or Raspberry
Bubly Sodas 1.5
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
Kombucha 6
Ginger or Pineapple Peach
Blue Monkey Coconut Water 3.25
Premium Juices 12oz 4 16oz 6
Orange, Cranberry, Mango
Organic Unfiltered Apple Juice 12oz 4 16oz 6
Milk 3 Chocolate Milk 3.5