



BREAKFAST MENU



FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER

Beverages

Orange, grapefruit, apple, cranberry, pineapple V8 or Tomato juice 4.00

Starbucks coffee – regular and decaffeinated 3.00

Hot tea 2.75

Milk, chocolate milk hot chocolate 3.00

Espresso 3.50

Cappuccino or latte 4.50

Double Cappuccino or latte 5.50

Soft drink 3.00

San Pellegrino sparkling water 3.50

Available from 6:30 a.m. to 10:30 a.m.

Modern Classics

All Canadian* 21

Two eggs any style with house cut hash browns choose bacon, sausage or Canadian back bacon + toast, bagel or English muffin. Includes juice + coffee

3 egg Black Forest ham + aged cheddar cheese omelet 17

Includes a choice of toast + house cut hash browns

Black Forest ham hash 19

Black forest ham, two poached eggs*, shredded potatoes roasted red pepper + red onion pesto hollandaise, choice of toast

Broken yolk sandwich 16

two eggs, bacon, cheddar, multigrain toast, house cut hash browns

Cinnamon swirl French toast 17

caramelized bananas, fresh strawberries whipped cream + maple syrup

Yogurt + granola parfait 12

berry coulis

Seasonal Fruit Bowl + Yogurt 12

*If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Gluten Free – Ask your server about our gluten free options.

Ocean Wise – Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.



FIRE + WATER

EXECUTIVE CHEF NEIL ANTOLIN SOUS CHEF JAMIE CASKENETTE

For your convenience, a 18% gratuity will be added to tables of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.