



BREWHOUSE BRUNCH

Served 9am – 12pm

FRITTATAS	19
green salad & saffron vinaigrette.	
your choice of:	
AGED CHEDDAR CHEESE	
ROASTED HERB MUSHROOM, ROASTED GARLIC, ROSEMARY, NOSTRALA CHEESE	
HOUSE SMOKED SALMON, RED ONION, GOAT CHEESE	
HOUSE MADE KIELBASA SAUSAGE, SPINACH, ROASTED GARLIC, NOSTRALA CHEESE	
BENEDICTS	19
two poached eggs, hollandaise, hashbrowns, house sourdough.	
your choice of :	
ROASTED HERB MUSHROOM & SPINACH / HOUSE SMOKED SALMON & SPINACH/ CANADIAN BACK BACON	
BREWERS BREAKFAST	19
house made bacon, pork sausage, hashbrowns, two eggs done your way, house made sourdough or multigrain toast, local fruit preserve	
BREAKFAST SALAD <i>gluten friendly</i>	18
toasted pecans, cranberries, cucumber, goat cheese, cider vinaigrette	
HOUSE BAGEL & BREAKWATER VODKA CURED SALMON LOX	14
dill & lemon infused cream cheese, red onion, arugula	
FOG FIGHTER BREAKFAST SANDWICHES	10
two fried eggs, aged farmhouse cheddar, bakery fresh bun.	
your choice of :	
CANADIAN BACK BACON / HOUSE SMOKED SALMON & SPINACH / MUSHROOM & SPINACH	
Seared tuina BAGUETTE (available after 10am)	15
ginger miso aioli, red onion & cucumber pickle, red fife baguette	
HOUSE MADE KIELBASA BAGUETTE (available after 10am)	13
kielbasa, pickled cabbage, grainy mustard aioli, greens, red fife baguette	
SPINNAKERS GRANOLA PARFAIT <i>contains nuts</i>	9
locally grown fruit preserve, Tree Island yogurt	
KIDS BREWHOUSE BREAKFAST (12 and under please)	11
two scrambled eggs, house made bacon, hashbrowns, sourdough toast	
BAKERS CHOICE	
Spinnakers house made baked goods. ask your server for today's creations	
BREAKFAST ADD ONS	
1 free run egg	2
house cured & smoked bacon	3
house made back bacon / hashbrowns / toast & fruit preserve	4
house made pork & cider sausage	6
STARTERS & SHARING PLATES	
BEER & CHEESE POT	12
fondue style. aged cheddar, arabian baharat, pickled red onion, crostini, baguette	
WEST COAST FISH PLATE (served cold) <i>gluten free option available.</i>	18
house smoked salmon, albacore tuna, & smoked oysters, celeriac remoulade, wasabi aioli, baguette, crostini	
TASTING BOARD <i>gluten friendly option available</i>	27
local charcuterie, house smoked	
salmon & oysters, Natural Pastures Comox brie, Kootenay Cheese Co's nostrala, Little Qualicum's blue claire, local fruit preserve, house made pickles, grainy mustard, apple chutney, crostini, red fife baguette	