



BREWHOUSE BREAKFAST

Served daily 9am – 12pm

- FRITTATAS** *gluten friendly* 21
Served with house green salad dressed with saffron vinaigrette.
NATURAL PASTURES AGED CHEDDAR CHEESE
ROASTED HERB MUSHROOM, ROASTED GARLIC, ROSEMARY, NOSTRALA CHEESE
HOUSE SMOKED SALMON, RED ONION, GOAT CHEESE
SMOKED KIELBASA SAUSAGE, SPINACH, ROASTED GARLIC, NOSTRALA CHEESE
- BENEDICTS** 23
two poached eggs, hollandaise, hashbrowns, house sourdough. your choice of :
SMOKED BACK BACON / HERB MUSHROOM & SPINACH /ROASTED VEGGIE OR HOUSE
SMOKED SALMON & SPINACH
- BREWERS BREAKFAST** 23
alder smoked bacon, pork sausage, hashbrowns, two eggs, house made sourdough or
multigrain toast, local fruit preserve
- BREWHOUSE HASH** *choice of:* 22
Roasted yams, braised kale, red pepper, cashew hollandaise, yukon hashbrowns,
marinated tofu *vegan gluten friendly* OR
bbq pulled pork, pickled cabbage, yukon hashbrowns, 2 poached eggs, hollandaise.
- BREAKFAST SALAD** *gluten friendly* 20
Toasted pecans, cranberries, roasted butternut squash, goat cheese, poached egg,
green goddess dressing
- HOUSE BAGEL & BREAKWATER VODKA CURED SALMON** 14
Dill & lemon infused cream cheese, red onion, arugula, fresh capers
- FOG FIGHTER BREAKFAST SANDWICHES** 14
Two fried eggs, aged farmhouse cheddar, bakery fresh bun. Your choice of :
HOUSE SMOKED BACK BACON / SMOKED SALMON & SPINACH / MUSHROOM & SPINACH /
HOUSE SMOKED BACON
- SMOKED ALBACORE TUNA BAGUETTE** (available after 10am) 15
Wasabi aioli, pickled red onion, arugula & kelp crumble red fife baguette
- HOUSE MADE KIELBASA BAGUETTE** (available after 10am) 15
kielbasa, pickled cabbage, grainy mustard aioli, greens, red fife baguette
- SPINNAKERS GRANOLA PARFAIT** *contains nuts* 10
locally grown fruit preserve, Tree Island yogurt
- KIDS BREWHOUSE BREAKFAST** (12 and under please) 14
two scrambled eggs, alder smoked bacon, hashbrowns, sourdough toast
- BREAKFAST ADD ONS**
Free run egg 2
Alder smoked bacon 3
House made back bacon / hashbrowns / toast & fruit preserve 4
House made pork & cider sausage 6
- STARTERS & SHARING PLATES**
- BEER & CHEESE POT** 13
fondue style. aged farmhouse cheddar, monsoon coast spices, pickled red onion,
crostini, baguette
- WEST COAST FISH PLATE** (served cold) *gluten free option available.* 19
house smoked salmon, albacore tuna, & smoked oysters, celeriac remoulade, wasabi
aioli, baguette, crostini
- TASTING BOARD** *gluten friendly option available* 28
local charcuterie, house smoked
salmon & oysters, Natural Pastures Comox brie, Kootenay Chesse Co's nostrala, Little
Qualicum's blue claire, local fruit preserve, house made pickles, grainy mustard, apple
chutney, crostini, red fife baguette