



BREWHOUSE BREAKFAST

Served daily 9am – 12pm

FRITTATAS <i>gluten friendly</i>	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 <i>choice of:</i>	22
Roasted yams, braised kale, red pepper, cashew hollandaise, yukon hashbrowns, marinated tofu <i>vegan gluten friendly</i> OR Bbq pulled pork, pickled cabbage, yukon hashbrowns, 2 poached eggs, hollandaise.	
BREAKFAST SALAD <i>gluten friendly</i>	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 <i>contains nuts</i>	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) <i>gluten free option available.</i>	19
House smoked salmon, albacore tuna, & smoked oysters, celeriac remoulade, wasabi aioli, baguette, crostini	
TASTING BOARD <i>gluten friendly option available</i>	28
Local charcuterie, house smoked salmon & oysters, Natural Pastures Comox brie, Kootenay Chessex Co's nostrala, Little Qualicum's blue claire, local fruit preserve, house made pickles, grainy mustard, apple chutney, crostini, red fife baguette	