



Weekend Features
May 17th - 19th

Soup:

Curried coconut chickpea w/ corn tomato salsa

Pie:

Ground beef, kidney beans, black beans, peppers & corn topped w/ bread crumbs & cheddar cheese

Pizza:

Jalapeno cheese sauce, swiss cheese, mushroom medley, bacon, truffle oil, scallions & a sunny side up egg

Starter:

Eggs Benedict- Salmon cakes, poached eggs, avocado puree & yogurt hollandaise

Main

Pan seared duck breast, celery root puree, mushroom leek croquette, braised cabbage, broccolini & duck au jus

Dessert:

Schmoo Cake- Vanilla Chiffon, whipped cream & butterscotch w/ sponge toffee & toasted pecans

Cocktail:

The Vae-cae

Pimms, Maraschino liqueur, Ketel One, fresh nectarine puree & hand squeezed grapefruit

Beer:

Cask: Ask your server

Feature Draught: Kaiser Bill IPA- Stone Angel

Feature Bottle: Northwest Pale Ale – Whistler Brewing Company