

BRUNCH

EGGS & BENNY'S

OMELETTES

West Botanical Farm eggs, house-made sourdough, breakfast greens

Choice of:

Tomato & Spinach	\$22
Bacon & Cheddar	\$24
Salmon & Goat Cheese	\$26

BENNY'S

Poached West Botanical Farm eggs, hashbrown, brown butter hollandaise, house-made crumpet, breakfast greens

Choice of:

Bacon	\$24
Smoked Salmon	\$29
Avocado	\$24

CLASSIC BEAR BREAKFAST

West Botanical Farm eggs, breakfast greens, house-made sourdough, hashbrown

Choice of:

Bacon	\$24
Smoked Salmon	\$29
Avocado	\$24

TOASTS & SANDWICHES

AVOCADO TOAST

House-made sourdough, fried halloumi, smoked island salt, raw honey, breakfast greens, hashbrown

SALMON BAGEL

Cream cheese, smoked salmon, pickled shallot, capers, and dill. Served with breakfast greens and hashbrown

MONTE CRISTO

Jambon de Paris, Swiss cheese, house-made milk bread, breakfast greens

HEARTY MAINS

WAGYU BURGER

6oz Wagyu patty, house-made Thousand Island dressing, smoked cheddar, shredded Bibb lettuce, sour pickle, sesame bun

Add bacon \$4

SHORT RIB HASH

4oz beef short rib, roasted red peppers and onions, bacon, West Botanical Farm egg

STEAK & EGGS

6oz beef striploin, two West Botanical Farm eggs, wild and cultivated mushrooms, chimichurri, hashbrown

SWEET & LIGHT

FRENCH TOAST

Thick-cut brioche, Okanagan peaches, caramelized bacon, pastry diplomat

MARRIOTT BONVOY BREAKFAST

House-made sourdough with jam, fruit plate, and your choice of croissant or scone



OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible. Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

Please advise your server of any allergies or dietary restrictions you may have. All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.

THE WESTIN
BEAR MOUNTAIN
RESORT & SPA
VICTORIA