# **EGGS & BENNYS**

#### **OMELETTES**

Vancouver Island fresh farm eggs, house-made sourdough, breakfast greens

## Choice of:

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

### **BENNYS**

Poached Vancouver Island fresh farm eggs, hashbrown, brown butter hollandaise, house-made crumpet, breakfast greens

## Choice of:

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

# **CLASSIC BEAR BREAKFAST**

Vancouver Island fresh farm eggs, breakfast greens, house-made sourdough, hashbrown

#### Choice of:

Bacon Smoked Salmon Avocado

# **TOASTS & SANDWICHES**

AVOCADO TOAST House-made sourdough, fried halloumi, smoked island salt, raw honey, breakfast greens, hashbrown	\$25
SALMON BAGEL Cream cheese, smoked salmon, pickled shallot, capers, and dill. Served with breakfast greens and hashbrown	\$25
MONTE CRISTO  Jambon de Paris, Swiss cheese, house-made milk bread, breakfast greens	\$26

# **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

\$30

\$26

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

#### **STEAK & EGGS** \$38

6oz beef striploin, two Vancouver Island fresh farm eggs, wild and cultivated mushrooms, chimichurri, hashbrown

# **SWEET & LIGHT**

#### **FRENCH TOAST**

\$27

\$27

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

## MARRIOTT BONVOY BREAKFAST

\$18

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 wellbeing in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.