BREAKFAST & BRUNCH

WELCOME TO CALLISTO

Callisto invites you to savour a refined yet approachable dining experience inspired by the vibrant flavours of Vancouver Island and inland BC. Rooted in the traditions of the West Coast, our menu highlights locally sourced, fresh ingredients through thoughtful partnerships with regional farmers and suppliers. From elevated share plates to premium proteins, every dish celebrates the authentic tastes of British Columbia.

\$30

EGGS & BENNYS

OMELETTES

CALLISTO HOUSE BREAKFAST BC farm scrambled eggs, house-made sourdough, hashbrowns, roasted tomato, avocado

BEAR CLASSIC BREAKFASTBC farm scrambled eggs, house-made sourdough, hashbrown, bacon, sausage, roasted tomato

BC farm eggs, house-made sourdough, breakfast greens or hashbrowns Choice of: Ricotta, tomato, spinach & fingerling potato Bacon & Cheddar Chorizo, Bell Pepper & Goat Cheese \$30

BENNYS	
Poached BC farm eggs, hashbrown, brown butter	
hollandaise, fresh crumpet, breakfast greens or	
hashbrowns	
Choice of:	400
Avocado	\$26
Bacon	\$28
Smoked Salmon	\$30
Smoked Saimon	

SHAKSHUKA \$28
Baked BC farm eggs, pepperade, feta, house-

made toast, greek yogurt, za'atar

LIGHT FARE

POWER BOWL Quinoa, cucumber, cherry tomato, feta, chick pea, pumpkin seed, lemon vinagrette	\$24
BAGEL House-made seeded bagel	
Choice of: Cream cheese Smoked salmon, pickled shallots, capers, & dill	\$15 \$25
SWEET	
BUTTERMILK PANCAKES Island blueberry jam, vanilla whipped cream, Canadian maple syrup, cinnamon butter	\$27

Canadian maple syrup, cinnamon butter THE BEAR "BONVOY BREAKFAST" Croissant, scone, cinnamon roll, chocolate croissant, small seasonal fruit plate YOGURT PARFAIT House-made granola, berry compote, fresh berries CRÊPES Chocolate, crushed hazelnut, diplomat cream, fresh berries FRENCH TOAST Banana, toasted walnuts, salted caramel

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HEARTY MAINS

WAGYU BURGER 6oz Wagyu patty, house-made Japanese BBQ	\$30	STARBUCKS® DRIP COFFEE	\$7
sauce, aged cheddar, shredded Bibb lettuce, pickle, tomato, sesame bun, bacon, crispy shallot with french fries		PREMIUM UMBRIA HOUSE COFFEE Premium brew	\$8
		TAZO® HOT TEA	\$8
SHORT RIB HASH	\$32	English Breakfast, Chai, Camomile,	
4oz beef short rib, pepperade, feta, BC farm		Earl Grey, China Green Tips,	
poached eggs		Wild Sweet Orange, Mint	
BLACKENED CHICKEN SANDWICH Grilled Cajun chicken breast, goat cheese,	\$28	FRESH ORANGE JUICE (80z)	\$10
iceberg lettuce, pickled shallot, Thousand Island dressing with french fries		FRESH GRAPEFRUIT JUICE (8oz)	\$10
CLUBHOUSE	\$26		
Roasted chicken, bacon jam, tomato, lettuce,			

MARRIOTT BONVOY VOUCHER

ELIGIBLE MEMBER BENEFIT

garlic aioli with french fries

Choose between The Bear Bonvoy Breakfast or enjoy an \$18 credit toward any item from our Breakfast & Brunch menu. Exclusively for Marriott Bonvoy™ Platinum, Titanium, and Ambassador Elite members.



BEVERAGES

OUR SOURCING PROMISE

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.

We actively seek out suppliers we trust, to