

Salad & Soup

Daily Soup AQ

Avocado & Prawn Salad 24

Iceberg Lettuce, Cherry Tomato,
Seven-Minute Egg, Louie Sauce

Burrata & Beets 24

Radicchio, Marinated Beets, Pistachio,
Blackberry Vinaigrette, (V, GF)

Kale 'Caesar' 21

Brussels Sprouts, Garlic Pangrattato,
Pecorino, Garlic Confit Dressing (V)
Add seared Steelhead or Chicken Supreme 14

Seasonal Green Salad 19

Whipped Goats Cheese, Pickled Beets,
Orange, Toasted Pumpkin Seeds, Mustard
Vinaigrette (V, GF)

Baguette & Butter 7

Pasta & Risotto

Braised Beef Pappardelle 39

Gremolata, Sautéed Wild Mushrooms,
Caramelized Onion, Pecorino
GF Corn Pasta \$3

Spaghettini allo Scoglio 32

Prawns, Manila Clams, Mussels, Steelhead,
White Wine Sauce, Calabrian Chili,
Fresh Herbs
GF Corn Pasta \$3

Potato Gnocchi al Pomodoro 32

Burrata, Basil, Pecorino (V)
GF Corn Pasta 3\$

Beet Risotto 27

Kale, Brussels Sprouts, Whipped Mascarpone,
Calabrian Chili, Parmigiano Reggiano (V, GF)
Add Seared Scallops \$7 each

Vegan by request

Handheld

French Onion Burger 30

Caramelized Onion, Red Wine Aioli, Arugula,
Emmental Cheese
Pommes Frites or Green Salad
*Sub Truffle Frites or Caesar Salad \$3 or
Add Johnston's Bacon \$3*

Brunch

Hart House Breakfast 21

Two Organic Eggs, Home Fries,
Sourdough Toast,
Stapleton Breakfast Sausage or
Smoked Bacon

Smashed Avocado Toast 21

Two Organic Poached Eggs, Sourdough,
Pickled Red Onion, Home Fries or Salad
Add Bacon \$3

Smoked Sockeye Rosti 26

Dill Cream Cheese, Herb Salad,
Two Organic Poached Eggs, Hollandaise (GF)

Brioche French Toast 19

Seasonal Fruit Compote, Toffee Sauce,
Chantilly, Candied Pecans

Fried Chicken & Waffles 23

Maple Syrup, Butter, Chantilly Cream
Add Organic Egg \$2 each

Mediterranean Shakshuka 21

Two Organic Eggs, Tomato Sauce,
Roasted Bell Peppers, Feta, Home Fries,
Grilled Pita (V)

Eggs Benedict

Classic Eggs Benedict 21

Pork Loin, Two Organic Poached Eggs,
Toasted English Muffin, Hollandaise,
Home Fries, Salad
Sub GF English Muffin \$3

Beef Brisket Eggs Benedict 24

Brisket, Two Organic Poached Eggs, Toasted
English Muffin, Grainy Dijon Hollandaise,
Home Fries, Salad
Sub GF English Muffin \$3

Smoked Salmon Benedict 24

Smoked Salmon, Arugula, Two Organic
Poached Eggs, Toasted English Muffin,
Hollandaise, Home Fries, Salad
Sub GF English Muffin \$3

Brunch Additions

Sautéed Mushrooms 12

Home Fries / Pommes Frites 6

Truffle Fries 8

Stapleton Breakfast Sausage 7

Smoked Bacon 6

Bread & Butter 7

Grilled Pita 2

A 20% gratuity is applied to tables of 7 or more.

The Dine Out Vancouver menu is not available during weekend brunch service.

ESPRESSO COFFEE

Americano	4
Cappuccino	5.25
Latte	5.50
Macchiato	4.50
Mocha	6
Espresso	3.25

(doubles, add \$2)

ORGANIC LOOSE-LEAF TEA

5.25 / Tea Pot

Jasmin Green
Earl Grey
English Breakfast
Lemon Grass & Chamomile
Organic Black Chai
Cool Mint

SPECIALTY HOT DRINKS (1.5 oz)

B-52 12
Baileys, Grand Marnier, Kahlua

Monte Cristo 12
Kahlua, Grand Marnier

Spanish Coffee 12
Brandy, Kahlua

Irish Coffee 12
Jameson

Appleton Hot Toddy 12
Rum, Amaretto, Vanilla Chai

Spiked London Fog 12
Gin or Vodka, Earl Grey Tea, Sugar

DESSERT

Chocolate Sticky Toffee Pudding 14
Toffee Sauce, Vanilla Ice Cream,
Candied Pecans

Basque Cheesecake 14
Gorgonzola Cheese, Seasonal Compote
Chantilly, White Chocolate, (GF)

Citrus Pavlova 14
Grapefruit, Orange, Chantilly, Lemon Curd

London Fog Crème Brûlée 14
Lemon Short Bread

Macaron Fruit Sorbet 14
Seasonal Flavors, Lemon Gel, Raspberries
(GF)

Affogato 12
Vanilla Ice Cream, Espresso,
Choice of Baileys, Frangelico, or Amaretto

Affogato Non-Alcoholic 9
Vanilla Ice Cream, Espresso