

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

The Dine Out Vancouver
Three Course Menu
is not available during
weekend brunch service.

Pasta & Risotto

Braised Beef Pappardelle 39
Gremolata, Sauteed 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

Breakfast

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
Sub GF English Muffin \$3

Beef Brisket Eggs Benedict 24
Brisket, Two Organic Poached Eggs, Toasted
English Muffin, Grainy Dijon Hollandaise,
Home Fries
Sub GF English Muffin \$3

 Smoked Salmon Benedict 24
Smoked Salmon, Arugula, Two Organic
Poached Eggs, Toasted English Muffin,
Hollandaise, Home Fries
Sub GF English Muffin \$3

Brunch Additions

Sauteed 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.

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