Welcome to the Roastery!

We source the highest quality ingredients from many local vendors and farmers. We thank those farmers for their work in our communities.

*Please let us know of any allergies when ordering.



HAPPY HOUR
4-6PM
7 DAYS A WEEK!

COFFEE ROASTERS

VICTORIA

BREAKFAST

Served all day!

Blueberry Oatmeal GF/DF 7 Steel cut oats, blueberry compote

Granola & Yogurt GF 8

Housemade granola, berry compote, and honey drizzle

Toast & Jam 6

WildFire sourdough toast with housemade jam

Bagel & Lox 12

Toasted Mount Royal sesame bagel, cold smoked salmon lox, cream cheese, pickled red onions, capers

Bagel & Cream Cheese 6

Toasted Mount Royal sesame bagel with cream cheese

Breakfast Sandwich 12

Fried farm-fresh egg, guacamole, aged white cheddar, local greens, pickled red onions, on a WildFire potato bun

Add bacon 3

Avocado Black Bean Toast Vegan by request 9 Smashed avocado, black beans, sourdough Wildfire toast, chipotle mayo, and local greens Add Lockwood Farms egg 3

All Day Bowl GF/DF/Vegan by request 12
Brown rice, black beans, pickled red onions, greens, chipotle mayo

Add guacamole 2

Add Lockwood Farms egg 3 Add tofu 5 Add cilantro chicken 6

SNACKS

Cheese Board 15

Curated by Fantastico bar-deli. Two cheeses, housemade pickled vegetables, WildFire toast

Add meat stick 3

Black Bean Tostada (2pc) GF/DF option 10 Crispy Adriana's corn tortillas, stewed organic black beans, chipotle mayo, pickled red onions, cilantro, queso fresco

Crispy Brussels Sprouts GF/Vegetarian *Contains almonds 12
Brussels sprouts honey vinaigrette, crispy rice, pickled red onions, queso fresco, sliced almonds

Add chopped bacon 3

Chicken Skewer GF/DF 9
Grilled cilantro chicken on local greens

Tofu Bites GF/DF/Vegetarian 8 Crispy tofu karaage with gochujang mayo

Meat Stick 4
From Two Rivers Meats

DESSERTS

Mason Jar Cheesecake 6 Housemade custard-style cheesecake, mixed berry compote, graham cracker crumble *Take home jar 7*

Mason Jar Mousse 5

MAINS

Black Bean Tacos (3pc) GF/Vegan option 14 Stewed organic black beans, queso, chipotle mayo, pickled red onions, cilantro, served on Adriana's corn tortillas

Kale Caesar DF/Vegetarian/GF option 16

Creamy miso caesar dressing, parmesan, housemade croutons, capers, hard boiled egg

Add bacon 3

Add cilantro chicken 6

Crispy Tofu Sandwich 15

Crispy tofu, gochujang mayo, WildFire potato bun, and side kale salad

Chicken Sandwich 16

Cilantro-marinated Island chicken, house pickles, herbs, hoisin mayo, WildFire potato bun, served with side kale salad

Gochujang Pork Sandwich 16

Fried pork cutlet on a potato bun, cabbage, gochujang sauce, with side kale salad

All Day Bowl GF/DF/Vegan by request 12

Brown rice, black beans, pickled red onions, greens, chipotle mayo

Add guacamole 2 Add Lockwood Farms egg 3 Add tofu 5

Pork Cutlet Rice Bowl DF 16

Add cilantro chicken 6

Pork cutlet, daikon pickles, greens, organic brown rice, cilantro sauce

Chicken Rice Bowl GF/DF 17

Cilantro-marinated Island chicken, organic brown rice, house daikon pickles, served with side kale salad

Pad Thai GF/DF/Vegetarian option *Contains peanuts & fish sauce 14
Rice noodles, tofu, crushed peanuts, veggies, egg, in a sweet tamarind sauce
With Chicken 18

Add housemade crispy chili oil .50

ADD-ONS

Cilantro chicken 6 Crispy Tofu 5 Bacon 3 Lockwood Farms egg 3 Guacamole 2 Extra brown rice 2 EXTRAS

Kids Grilled Cheese 9 Side Slaw 5

Ask us about our daily features!

PASTRIES

Muffins 3.25

Morning Glory | Sourdough Blueberry Banana Chocolate Chip (GF)

Cheddar Scones 4.25 Herb | Chipotle Jalapeño

Cookies 2.5

Peanut Butter | Double Chocolate Chocolate Chip Oatmeal (GF)

Power Spheres 3.25 Made with peanut butter, oats, raisins, cocoa Sourdough Croissant 5 Made fresh in-house every morning

Sourdough Danish 5.5 Seasonal selection

Sourdough Pain au Chocolat 6 Buttery croissant filled with fresh chocolate

Hand Pies 6
Apple | Seasonal Feature



FANTASTICO DRINKS

HAPPY HOUR 4-6PM

7 Days a Week!

\$4.5/10oz | \$6.5/16oz

Can't decide? Grab a flight! \$8.5 | 3x7oz glasses

Pilsner 5.3% | Hoyne

Hazy Pale Ale 5.3% | Gladstone

Wild IPA 6.5% | Four Winds

Naughty Hildegard ESB 6.5% | Driftwood

Coastality 5% | Whistle Buoy

West Coast Reverb IPA 6.4% | Phillips

+ Feature Rotating Tap | Various local breweries

Available on tap or in cans:

Iota Pale Ale | Phillips Non-Alcoholic

Available in cans:

Iota Pilsner | Phillips Non-Alcoholic

Far Class I Daula



	5oz Glass Bottle
Damasco white Zanatta Winery, Cowichan Valley	9 43
Vidal 2015 white Stag's Hollow, Okanagan Falls	8 38
Cab Merlot red Hester Creek, Okanagan Valley	8 40
Clarinet red Alderlea Winery, Cowichan Valley	10 48
Quill Rosé Blue Grouse Estate, Cowichan Valley	10 48
$Pinot\ Noir\ {\it red}\ \ Blue\ Mountain, Okanagan\ Falls$	$57_{*bottle only}$



Humulus Lupulus

Crisp, off-dry, hopped

Grapefruit forward with lemon and orange zest

Bon-Dri

Light, prosecco-style, extra dry

Blackberry, black cherry, and black grape. Subtle note of sherry

Cherry Bomb

Dry-hopped. Hibiscus, sour cherry

Fuego

Fiery, spicy. Crisp & dry, with toasted oak, serrano hot peppers, applewood-smoked hops, fresh lime zest

Love Potion

Rose petals, lavender, damiana

Herbaceous, spirited. Juniper berries, coriander, lavender, hops, rosemary, lemon and orange zest

Tropic of Cowichan

Coconut, grand fir tips

Blanco

Oaked, smoked wood character with caramel, vanilla, and hint of

FANTASTICO COCKTAILS

Gin & Tonic 12

Choose from: Ampersand Gin Sheringham Seaside Gin Lumette non-alcoholic

Moscow Mule 12

Phillip's Ginger Ale with Sheringham Vodka

Fantastico Caesar 12

Sheringham Gin or Vodka, housemade hot sauce, pickled vegetables, Walter's Caesar mix

ROASTERY

APPY HUUK **7 DAYS A WEEK**

4-6PM

\$5 DRAUGHT BEER

Choose from: Lumette non-alcoholic Ampersand Gin Sheringham Seaside Gin

SNACKS

Cheese Board 13 Chicken Skewer GF/DF 8 Black Bean Tostada GF/DF option 8

Tofu Bites 7

Meat Stick 3

ASK US ABOUT OUR FEATURES!

