

Brunch Menu Available 11am-3pm

Smaller Fare

BUFFALO CAULIFLOWER \$16

crispy cauliflower florets, buffalo sauce

GARDEN SALAD \$17

winter greens, tomatoes, cucumbers, beets, candied walnuts, avocado, radish, pickled fennel, citrus vinaigrette & feta cheese

CAESAR SALAD \$18

romaine, maple bacon, croutons, house made dressing, parmesan, charred lemon

BEETROOT HUMMUS V \$19

pita crisps, crudité, pumpkin seeds, pickled shallots

SABLEFISH & PRAWN SALAD (2) \$32

winter greens, beets, green beans, avocado, pumpkin seeds, sesame seeds, balsamic dijon vinaigrette

CHINOIS PRAWNS (2) \$20

housemade spicy aioli, candied walnuts, sesame seeds, chili oil, scallions

TRUFFLE FRIES \$14

hand cut & triple cooked, parmesan, fresh herbs, truffle aioli

VEGAN GYOZA V \$20

citrus soy, rice crisps, pickled radishes, garlic chips, sesame seeds & green onions

TOFU & QUINOA BOWL \$22

sweet chili tofu, winter greens, quinoa, tomatoes, cucumbers, avocado, candied walnuts, pickled shallots, citrus vinaigrette, feta cheese

Larger Fare

YALETOWN BREAKFAST \$19

2 scrambled organic eggs, parmesan home fries, sourdough toast

Choice of: bacon or chorizo sausage or grilled avocado

VEGAN SCRAMBLE [V] \$21

crispy sweet chilli tofu, 'just plant egg' scramble, parmesan home fries, chimichurri

AVOCADO TOAST \$23

toasted sourdough, mashed avocados, tomatoes, radishes, pickle shallots, parmesan & balsamic reduction

COUNTRY SKILLET \$30

beef tenderloin, poached organic egg, chimichurri, succotash, parmesan home fries

MONTE CRISTO SANDWICH \$23

brioche bread, aged cheddar cheese, ham, icing sugar, parmesan home fries

CHICKEN SANDWICH \$22

crispy chicken thigh, gochujang glaze, lettuce, pickled daikon on a brioche bun

Choice of Side: triple cooked fries or garden salad

BLUEBERRY WAFFLES \$17

organic blueberries, blueberry compote, whipped cream, maple syrup

THREE ORGANIC EGG OMELETTE \$19

served with parmesan home fries & sourdough toast. Sub egg white option.

Denver: bacon, cheddar, tomatoes, mushrooms Veggie: tomatoes, spinach, mushrooms, feta

CHICKEN & WAFFLES \$21

crispy chicken thigh, buttermilk waffle, whipped berry cream, fresh blackberries, maple syrup

WESTOAK SIGNATURE STEAK & EGGS \$32

7oz grass-fed ribeye steak, two poached eggs succotash, chimichurri, parmesan home fries

CAJUN CHICKEN SANDWICH \$24

grilled cajun chicken, cheddar cheese, chinois mayo, tomato, spinach, served on a baguette Choice of Side: triple cooked fries or garden salad

WESTOAK BURGER \$32

8oz waygu beef patty, signature burger sauce, aged cheddar, bacon, lettuce, tomato, dill pickle, onion on a brioche bun. Choice of Side: triple cooked fries or garden salad

STEAK SANDWICH \$27

organic steak, peppers, shallots, truffle aioli, aged cheddar cheese

Choice of Side: triple cooked fries or garden salad

EGGS BENEDICT

served with 2 poached organic eggs on a toasted english muffin, hollandaise & parmesan home fries

Traditional: sliced canadian back bacon \$19 Smoked Salmon: smashed avocado \$21

Lobster: spinach \$25

BRUNCH BOARD \$110

traditional eggs benedict, yaletown breakfast, chicken & waffles, chicken sandwich, bacon, chorizo sausage, parmesan home fries, fresh fruit, sourdough toast, maple syrup