Brunch Saturday & Sunday 10 am to 5 pm

Smoked Salmon Eggs Benedict | 27 (G+)

Toasted cheese scone, lemon cream cheese, dill hollandaise, capers, breakfast potatoes

Shakshuka | 24 (G+)

Two eggs, chorizo, halloumi cheese, grilled focaccia, tomato, bell pepper & onion sauce

Chia Seed Pudding | 18 (GF) (V+)

Coconut milk, soaked overnight, fresh fruits & berries, pistachio honey crumble

Avocado Toast | 20 G+)

Toasted sourdough, preserved lemon aioli, grated carrots, blackberries, pickled red onions, chili threads Add Poached Eggs | 5

Braised Short Rib Fricassée | 24 (G+)

Two poached eggs, roasted mushrooms, confit potatoes, caramelized onions, smoked cheddar, grilled focaccia

Croissant French Toast | 23

Orange cinnamon flavoured, citrus whipped mascarpone, stone fruit compote, vanilla infused maple syrup

The Complete Breakfast | 24 (G+)

Two sunny side eggs, grilled flatiron steak, hazelnut & fire roasted red pepper romesco sauce, artisan greens, sourdough toast, breakfast potatoes

Seasonal Fruit & Berries | 16 (GF)

Sliced pineapple, watermelon, honeydew and cantaloupe, berries, poppy seed honey yogurt







(G+) Gluten Friendly Option

Panini Del Giorno | 19

Ask your server about our daily panini feature



Daily Brunch Feature

Ask your server for details

Ahi Tuna Nicoise | 26 (GF)

Confit potatoes, soft boiled egg, pickled green beans & red onions, niçoise olives, cherry tomato, honey vinaigrette, artisan greens

Fattoush Salad | 20 (V) (G+

Cucumbers, campari tomato, bell peppers, radish, green onions, pomegranate, romaine hearts, fresh mint, couscous, sumac, pita crisps

Add ons:

Chicken Skewers 10 Prawns 11

Falafel Gyro | 20 (V+)

Classic chickpea falafel, pickled turnips, lettuce, tomato, goat feta, red onions, tzatziki

Lamb Shawarma | 22

Lamb shawarma, pickled turnips, lettuce, tomato, goat feta, red onions, tzatziki

Margherita | 22

Fior di latte, mozzarella, oven roasted tomato, fresh basil

Warm Beverages

Local Giobean Coff <mark>ee</mark>	3
Latte	5
Cappuccino	5
Espresso	4
Hot Chocolate	5
Metz Luxury Teas	4

Locally Sourced

Our coffee and espresso is blended and roasted for Eldorado Resort by local artisan roaster, Giobean. A taste of Italy in every cup, roasted here in Kelowna!



