

## BREADS & JARS

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<b>TRAIL MIX PARFAIT v</b>	<b>11</b>
Fresh Berries, Dried Fruit, Trail Mix, Vanilla Yogurt	
<b>OVERNIGHT OATS GF, v</b>	<b>12</b>
Haskap Berries, Chia Seed, Hemp Hearts, Maple Syrup, Almond Milk	
<b>EGG DIPPED BRIOCHE</b>	<b>15</b>
Haskap Berry Compote, Maple Syrup, Whipped Cinnamon Mascarpone,	

## EGGS

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<b>TRADITIONAL</b>	<b>15</b>
2 Eggs, Local Smoked Sausage or Thick Sliced Bacon, Fingerling Fries, Toast	
<b>CLASSIC EGGS BENEDICT</b>	<b>17</b>
Canadian Bacon, Hollandaise, 2 Free Range Eggs, English Muffin, Fingerling Fries	
<b>“THE PINES” BENEDICT</b>	<b>22</b>
Crab Cake, 2 Free Range Eggs, Spinach, Hollandaise, Fingerling Fries	

## HANDHELDS

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<b>B.E.L.T</b>	<b>10</b>
Bagel, Bacon, Fried Egg, Cheese, Lettuce, Tomato, Fingerling Fries	
<b>MC MARMOT</b>	<b>10</b>
English Muffin, Sausage Patty, Egg, Cheese, Fingerling Fries	

## FROM THE PEAK

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COMES WITH 2 EGGS ANY STYLE

<b>ALPINE</b>	<b>19</b>
Yukon Gold Rosti, Smoked Bacon, Apple Sausage, Boar Bacon, Oka Cheese, Toast	

## SIDES

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<b>ONE EGG</b>	<b>3</b>
<b>SMOKED CHICKEN &amp; APPLE SAUSAGE</b>	<b>5</b>
<b>BAGEL</b>	<b>3</b>
<b>DANISH</b>	<b>3</b>
<b>MUFFIN</b>	<b>3</b>
<b>CROISSANT</b>	<b>3</b>
<b>TOAST</b>	<b>2</b>

## DRINKS

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ASK ABOUT OUR SPECIALITY COFFEES	
<b>COFFEE</b>	<b>3.75</b>
<b>TEA</b>	<b>3.75</b>
<b>JUICE</b>	<b>4</b>



## PATIO BRUNCH

SATURDAY & SUNDAY | 11:30 AM – 3 PM

38 PER PERSON CHOICE MENU

### **BREAD SERVICE**

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Assorted Rolls with Honey Chive Butter

### **APPETIZERS**

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#### **RAINBOW CARROTS GF, V**

Hazelnuts, Tahini, Herb Emulsion, Chili Maple Reduction

#### **BORSCHT GF**

Golden Beets, Crème Fraîche, Dill, Boar Bacon

#### **GAME PÂTÉ DF**

Artisan Lettuce, Honey Vinaigrette, Cranberry Relish

### **MAINS**

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#### **GAME HASH DF**

Bison, Venison, Pearl Onion, Fingerlings, Jus, Hutterite Eggs

#### **PINES BENEDICT OW**

Crab Cake, Spinach, Hollandaise, Hutterite eggs, Fingerling Fries

#### **BRUNCH BURGER**

Potato Bun, L.T.O, Portobello Mushroom, Brie, Hutterite Egg, Fingerling Fries

#### **ZUCCHINI VE, GF**

Eggplant Caviar, Black Garlic, Heirloom Tomato, Balsamic, Hazelnut, Canola, Quinoa

### **DESSERT**

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#### **BREAD PUDDING**

Brioche, White Chocolate, Macerated Strawberries, Mint

#### **TRIFLE**

Dark Chocolate, Sweet Cherries, Toasted Almonds, Crème Anglaise

**V** VEGETARIAN

**VE** VEGAN

**GF** GLUTEN FREE

**DF** DAIRY FREE

**OW** OCEANWISE



## PATIO TASTING

64.95 FOOD ONLY | 99.95 WITH WINE PAIRINGS

### 5 COURSE CARNIVORE TASTING

#### COURSE 1 | PAIN

**HERBED HOUSE FOCACCIA** v  
Maple Butter, Oil & Balsamic

*Villa Teresa Prosecco, Italy*

#### COURSE 2 | CELLAR

**ROASTED BEETS** v, GF  
Tahini, Orange, Pistachio, Greens

*Henry of Pelham Baco Noir, Niagara ON, 2019*

#### COURSE 3 | ST JACQUE

**SEARED SCALLOPS** GF, OW  
Cauliflower, Brown Butter, Raisin, Caper

*Black Hills Estate "Alibi", Oliver BC, 2017*

#### COURSE 4 | BOEUF

**ALBERTA BISON** GF  
Baby Hasselback Potato, Braised Leek,  
Crab Nantua, Local Shoots

*Daydreamer Wines "Jasper", Naramata Bench BC, 2017*

#### COURSE 5 | GATEAU

**CHOCOLATE TRIFLE**  
Milk Chocolate, Cherry

*10 Yr. Old Tawny Port, Taylor Fladgate, Portugal*

### 5 COURSE VEGETARIAN TASTING

#### COURSE 1 | PAIN

**HERBED HOUSE FOCACCIA** v  
Maple Butter, Oil & Balsamic

*Villa Teresa Prosecco, Italy*

#### COURSE 2 | CELLAR

**ROASTED BEETS** v, GF  
Tahini, Orange, Pistachio, Greens

*Henry of Pelham Baco Noir, Niagara ON, 2019*

#### COURSE 3 | FOREST

**SEARED OYSTER MUSHROOM** v, GF  
Cauliflower, Raisin, Thyme, Crispy Spinach

*Black Hills Estate "Alibi", Oliver BC, 2017*

#### COURSE 4 | CENTER

**CHARRED CABBAGE** v, GF  
Celeriac Purée, Orange, Cashew, Herb Emulsion,  
Birch Syrup

*Daydreamer Wines "Jasper", Naramata Bench, BC, 2017*

#### COURSE 5 | GATEAU

**VEGAN CHOCOLATE DECADENCE** v, GF  
Cherry Reduction

*10 Yr. Old Tawny Port, Taylor Fladgate, Portugal*



## APPETIZERS

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- PISTOU v** 9  
White Beans, Zucchini, Leek, Tomato, Black Garlic Aioli, Focaccia, Pesto
- BISON TARTAR GF, DF** 19  
Smoked Mushrooms, Cured Yolk, Berries, Mustard Seed, Sprouts, Shallot

## FIELDS

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- WEDGE GF** 11  
Artisan Lettuce, Green Goddess, Boar Bacon, Sun Dried Tomato, Oka, Puffed Quinoa
- “CLASSIC”** 11  
Baby Mache, Smoked Boar, Sourdough, Black Garlic, Yoghurt, Spruce Salt

## MAINS

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- DUCK BREAST GF** 30  
Sweet Potato Fondant, Peach, Lavender, Broccoli
- BISON GF, DF** 40  
Petite Tenderloin, Shallot, Fingerlings, Haskap, Demi
- BEAR & THE FLOWER PORK GF** 32  
Birch Glaze, Tenderloin, Jowls, Corn Succotash, Sweet Potato
- ROCKY MOUNTAIN TROUT OW** 29  
Roasted Fennel, Orange, Spinach, Beurre Rouge
- ZUCCHINI VE, GF, DF** 24  
Eggplant Caviar, Black Garlic, Heirloom Tomato, Balsamic, Hazelnut, Canola, Quinoa

## HANDHELDS

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- ALL SANDWICHES SERVED WITH YOUR CHOICE OF FRIES, SALAD OR SOUP
- ALBERTA BEEF BURGER** 19  
Portobello Bacon, Tomato Chow, Brie, Lettuce, Tomato, Milk Bun
- CLUB** 18  
Smoked Duck, Turkey, Avocado, Sourdough Toast, Lettuce, Tomato
- SHORE LUNCH OW** 18  
Fried Trout, Iceberg Lettuce, Remoulade, Lemon, Milk Bun

## DESSERT

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- APPLE PARFAIT v** 10  
Whiskey Caramel, Puff Pastry, Soufflé Custard
- NANA’S v** 10  
Banana Pudding, Lady Finger, Rum, Hazelnut Streusel, Blackberry
- “S’MORES”** 10  
Smoked Chocolate, Marshmallow, Graham Cracker, Local Gelato

**V** VEGETARIAN  
**VE** VEGAN  
**GF** GLUTEN FREE  
**DF** DAIRY FREE  
**OW** OCEANWISE