

BRUNCH

11 am to 2 pm on weekends



EGGS BENEDICT

all bennies are served on toasted focaccia with two poached eggs, hollandaise and hash browns

SMOKED SALMON | \$12

CANADIAN BACK BACON | \$12

GRILLED TOMATO AND AVOCADO | \$11

SAUSAGE PATTY | \$12

CLASSICS

CHICKEN AND WAFFLES | \$15

buttermilk marinated crispy fried chicken on two Belgian Liege waffles with spicy maple syrup

CINNAMON PEACH WAFFLES | \$13

two Belgian Liege waffles topped with roasted peach maple syrup, cinnamon honey butter

THE POINT BREAKFAST | \$11

two eggs done your way and choice of sausage, bacon or avocado served with sourdough toast and crispy hash browns

BREAKFAST POUTINE | \$11

crispy hash browns topped with cheese curds, chicken gravy, two poached eggs and hollandaise

add bacon \$2

BREAKFAST BURRITO | \$13

scrambled eggs, bacon, peppers, onions, avocado, salsa, cheddar cheese served with your choice of crispy hash browns, caesar salad or fall greens

B.E.L.T.C.H. | \$14

bacon, egg, lettuce, tomato, mozzarella cheese, and garlic mayo on toasted sourdough served with your choice of crispy hash browns, caesar salad or fall greens

AVOCADO TOAST | \$13

toasted focaccia topped with avocado, tomatoes, burrata cheese, basil and reduced balsamic served with your choice of fall greens or caesar salad

GF—Gluten-Friendly. Ask your server what this means for your dish.

Prices do not include applicable taxes. We include an automatic gratuity of 17% for groups of 12 or more. We use only Ocean Wise™ certified fish and seafood and local, free-range eggs. All of our buns come from A Bread Affair, a local company that uses only the finest organic ingredients.

SIDES

TWO PIECES SAUSAGE | \$2.5

EXTRA EGG | \$1.5

TWO STRIPS THICK-CUT BACON | \$2.5

TOAST | \$2

AVOCADO | \$2

HASHBROWNS | \$3

SALADS

add seared chicken breast, grilled wild sockeye salmon, or tofu for \$5

FALL GREENS GF | \$13

roasted butternut squash, dried figs, goat cheese, toasted walnuts and mixed greens with maple mustard vinaigrette

CAESAR | \$10

focaccia croutons and parmesan on romaine lettuce with housemade dressing

HANDHELDS

served with side of thick-cut kennebec fries, fall greens or caesar salad
substitute yam fries \$3 or poutine \$5

POINT BURGER | \$12.5

6oz housemade beef patty, lettuce, tomato and garlic mayo

CANADIAN BURGER | \$15

6oz housemade beef patty, monterey jack cheese, bacon, BBQ sauce, lettuce, tomato and garlic mayo

SALMON BURGER | \$16 

grilled wild sockeye, spicy lime avocado sauce, slaw

CHICKPEA VEGGIE BURGER | \$13

Squash and chickpea patty, lettuce, tomato, and garlic mayo

SWEETS

EPIC BROWNIE GF | \$7

melt-in-your-mouth chocolate brownie topped with Mario's gelato

MOCHA CHEESECAKE | \$8

chocolate and coffee no-bake cheesecake, oreo cookie crust, whipped cream

MARIO'S GELATO | \$4

GF—Gluten-Friendly. Ask your server what this means for your dish.

Prices do not include applicable taxes. We include an automatic gratuity of 17% for groups of 12 or more. We use only Ocean Wise™ certified fish and seafood and local, free-range eggs. All of our buns come from A Bread Affair, a local company that uses only the finest organic ingredients.