



BREAKFAST MENU



FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER FIRE + WATER

Available from 6:30 a.m. to 10:30 a.m.

Modern Classics

All Canadian* 23

Two eggs any style with house cut hash browns choose bacon, sausage or Canadian back bacon + toast, bagel or English muffin. Includes juice + coffee

3 egg Black Forest ham + aged cheddar cheese omelet 18
house cut hash browns

Black Forest ham hash 19

Black forest ham, two poached eggs*, shredded potatoes roasted red pepper + red onion, pesto hollandaise

Broken yolk sandwich 17

two eggs, bacon, cheddar, multigrain toast, house cut hash browns

Cinnamon Brioche French toast 18

caramelized bananas, fresh strawberries whipped cream + maple syrup

Yogurt + granola parfait 12

berry coulis

Seasonal Fruit Bowl + Yogurt 14

Traditional Eggs Benedict 20

two poached eggs*, citrus hollandaise, toasted English muffin Canadian back bacon, house cut hash browns

Crab Cake Eggs Benedict 21

two poached eggs*, pan seared crab cake, avocado citrus hollandaise, house cut hash browns

Add Side of Toast, whipped butter 4

Add Toasted Bagel, cream cheese 5

Beverages

Orange, grapefruit, apple, cranberry, pineapple V8 or Tomato juice 4.00

Starbucks coffee – regular and decaffeinated 3.00

Hot tea 2.75

Milk, chocolate milk 3.00

Hot chocolate 4.00

Espresso 3.50

Cappuccino or latte 4.50

Double Cappuccino or latte 5.50


Soft drink 3.00

San Pellegrino sparkling water 3.50

If you have any concerns regarding food allergies, please alert your server prior to ordering.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.*

 Gluten Free – Ask your server about our gluten free options.

 Ocean Wise – Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

For your convenience, a 18% gratuity will be added to tables of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.



FIRE + WATER

EXECUTIVE CHEF NEIL ANTOLIN SOUS CHEF JAMIE CASKENETTE