
BREAKFAST (Served 8am - 11am)

SLOW COOKED ORGANIC OATMEAL 9

Steamed milk, dried fruits, demerara sugar, nuts & seeds

HEALTHY START 15

Two free range soft poached eggs, marinated tomato, avocado, fresh fruit, choice of toast

EGGS BENEDICT 17

Poached free range eggs, Canadian back bacon, toasted English muffin, hollandaise, breakfast potatoes

TWO EGGS BREAKFAST 15

Two free range eggs, any style, breakfast potatoes, choice of Canadian back bacon, double smoked bacon, or chicken sausage, choice of toast

BISTRO BRISKET HASH 18

House smoked brisket, pickled red onion, arugula, veal jus, breakfast potatoes, two poached free range eggs, grainy mustard hollandaise

BISTRO (Served 11am - 10pm)

CRISPY CALAMARI

Cucumber yogurt dip, lemon preserve, red pepper, parsley, red onion
| 15 |

CRISPY CHICKEN WINGS

House crafted hot sauce OR ginger soy glazed
| 16 |

CHEF'S CAESAR SALAD

Romaine hearts, prosciutto, Grana Padano cheese, caper berries, garlic confit, crostini
| 15 |

SEASONAL ORGANIC GREEN SALAD

Shaved cucumber, pickled carrot & radish, sunflower seed crisp, red beet purée,
green goddess dressing
| 12 |

ENHANCEMENTS

Chicken	Ahi Tuna	Prawns	Salmon
7	12	12	10

WEST COAST SEAFOOD CHOWDER

Local seasonal fish, shellfish, bacon, Yukon gold potato, cream, fine herbs
HALF | 10 | FULL | 14 |

FRENCH ONION SOUP

Beef broth, red wine, caramelized onions, parmesan croutons, signature cheese blend
| 14 |

ROASTED MUSHROOM FLAT BREAD

Grana Padano, arugula, truffle aioli, confit garlic
| 15 |

PROSCIUTTO MOZZARELLA FLAT BREAD

Olive oil brushed crust, prosciutto, oven dried tomato, balsamic reduction,
Natural Pastures Buffalo Mozzarella
| 17 |

ANCIENT GRAIN BURGER

House made quinoa patty, red pepper vinaigrette, aioli, lettuce, tomato, brioche bun
| 16 |

BISTRO BURGER

Ground chuck, smoked cheddar, honey cured bacon aioli, stone ground mustard,
brioche bun
| 19 |

FISH TACOS

Spiced cod, avocado, broccolini slaw, chipotle aioli, flour tortilla, side salad OR fries
| 17 |

MARTINI MUSSELS

Salt Spring Island mussels, local Unruly gin, vermouth, white wine, organic olives, preserved
lemon, herb butter, fennel, shallot, baguette
| 17 |

COCONUT CURRY MUSSELS

Salt Spring Island mussels, coconut, ginger, green curry, garlic, onion, lime,
cilantro, baguette
| 17 |

CRISPY COD & FRITES

Crispy battered cod, pomme frites, rémoulade
1 PC | 14 | 2 PC | 17 |

DUCK CONFIT MACARONI & CHEESE

House cured duck leg confit, mozzarella, parmesan, manchego, gruyere, cheddar, herbed
butter crumb crust
| 16 |

KINGFISHER FRIED CHICKEN

Buttermilk marinated, broccolini slaw, polenta fries, chipotle aioli
| 18 |

BOTTLED BEER & CIDER

KINGFISHER LAGER	7	RED ROOF CIDER	7
HEINEKEN	7	SOMERSBY PEAR CIDER	8
STELLA	7		
GLADSTONE STIRLING SINGLE	7		
BLUE BUCK PALE ALE	6		
THE PRICE IS RIGHT	4		
OMISSION GLUTEN-FREE PALE ALE	7		

SPARKLING / ROSÉ / SAKE

		6oz glass	9oz glass	1/2 litre	bottle
PROSECCO	villa sandi, veneto, it	10	14	24	38
SPARKLING	40 knots, comox valley, bc	18	27	49	75
CHAMPAGNE	taittinger, champagne, fr	22	33	59	118
CABERNET ROSÉ	miguel torres, curico, cl	10	14	24	36
HONJOZO	yoshi no gawa, nigata, jp	12			38

WHITE

		6oz glass	9oz glass	1/2 litre	bottle
PINOT GRIGIO	castelforte, veneto, it	8	11	18	29
BACCHUS	chaberton, fraser valley, bc	10	15	25	35
SAUVIGNON BLANC	villa maria, marlborough, nz	14	20	34	45
PINOT GRIS	haywire, okanagan, bc	10	14	24	38
WHITE BLEND	unsworth, cowichan valley, bc	12	17	28	38
VIOGNIER	domaine paul mas, languedoc, fr	9	12	21	35
CHARDONNAY	mission hill, okanagan valley, bc	10	13	23	33

RED

		6oz glass	9oz glass	1/2 litre	bottle
TEMPRANILLO	protocolo, vino de la tierra, es	8	11	18	29
PINOT NOIR	averill creek, cowichan valley, bc	14	20	34	48
CABERNET FRANC	tinhorn creek, oliver, bc	14	19	33	49
MERLOT	kanazawa, naramata bench, bc	12	17	28	40
MALBEC	don david, calchaqui valley, ar	11	15	25	38
PETIT VERDOT	siren's call, osoyoos, bc	17	23	40	52
CABERNET SAUVIGNON	pirramimma, south australia, au	18	26	44	69

Please note that a \$5 delivery charge will be added to your room service bill.