

Smokehouse Brunch

Saturdays and Sundays 10am - 2pm

Goose Juice ~12

Bombay Gin & Galiano
topped with orange juice & Sparkling Cava

Eggs Benny ~20

served with fried potatoes

Top Gun Benny

Crooked Goose smoked back bacon on grilled house bread,
topped with 2 eggs and Goose holly

Steve Smith Benny

fresh tomato & avocado on grilled cornbread,
topped with 2 eggs and Goose holly

Benny Smokehouse Surprise

You order it. Chef decides what to serve.

Breakfast Sandwich ~16

served with fried potatoes, if you'd prefer something healthy sub Fresh Fruit or Salad ~ \$3

It's a Pork Thang

Goose sausage patty & back bacon, sharp cheddar, fresh baked Goose bun, egg, aioli

Red Green

fresh tomato, arugula & avocado, touch of salt, fresh baked Goose bun, egg, aioli

Eggs etc...

BC Blueberry French Toast ~16

Goose bread griddled with egg and candied pecans, finished caramel whipped cream

The Hunter's Daughter ~17

2 eggs, fried potatoes, Goose back bacon & our sausage patty, toasted house bread

The Hunter ~20

3 eggs, fried potatoes, Goose back bacon & our sausage patty, toasted house bread

Breakfast Poutine ~18

classic poutine topped with Goose smoked & cured bacon and 2 poached eggs

Pulled Pork Hash ~19

House smoked pork shoulder, bell peppers, red onion, scallions, roasted corn, cheese curds, fried potatoes
& BBQ sauce topped with 2 free run poached egg and hollandaise

Curried Veggie Hash ~ 19

Smoked eggplant, mushrooms, bell peppers, tomato, arugula, red onion & goat cheese and fried potatoes
topped with 2 poached eggs & cilantro hollandaise

Steak and Mushroom Hash ~ 20

Smoked N.Y. Steak, grilled onions, roasted corn, cherry tomatoes, aged cheddar and fried potatoes topped with 2
poached eggs & hollandaise



Eggstras

house cured & smoked back bacon **+5**

Goose sausage patty **+5**

½ Avocado **+3** Full **+6**

grilled or fresh tomatoes **+3.5**

fried potatoes **+4**

toasted House Bread **+2**

fresh fruit **+6**

1 egg **+2.5**

Goose aioli **+1.5**

side of hollandaise **+2.5**

Cocktails

Mimosa ~8 **Manmosa** ~13

Orange Juice & Bubbly

Classic Caesar ~8

Vodka, clamato, tabasco, worcestershire, celery salt, fresh lime & pickled beans

Dill Pickle Caesar ~8

dill pickle juice & a pickle garnish

Jerky Caesar ~9.5

Glenwood Meats Beef Jerky, olives

Bacon, Beefeater & Blue Caesar ~9.5

Beefeater Gin, horseradish, tobasco, worcestershire, clamato, Goose back bacon, Stilton stuffed olive

Bourbon Sour ~Double

fresh lemon, egg whites, simple syrup, bitters and choice of bourbon:

Bulleit~13 **Knob Creek**~14 **Maker's Mark**~14 **Buffalo Trace**~15 **Woodford Reserve**~16

Kentucky Tea ~14 ~Double

fresh brewed cold Crooked tea, Maker's Mark bourbon, fresh lemon juice, egg whites, simple syrup, 2 dashes of bitters

Dark & Stormy ~13 ~Double

Lamb's Navy Rum, Ginger Beer, fresh lime

Naval Negroni ~12 ~Double

Ardbeg Whisky, Campari, Cinzano & a touch of Kahlúa

The Cowichan Bay Cosmo ~13 ~Double

Stillhead Blackberry Gin, Cointreau, fresh squeeze of lime and orange, splash of cranberry

Interurban Lemonade ~13.5 ~Double

Old No. 7 Tennessee Whiskey, Triple Sec, fresh lemon juice & soda

Rhubarb ~ Blueberry or Raspberry Lemonade ~13.5 Double

Sheringham Rhubarb Gin or Blueberry or Raspberry Stoli, fresh lemon, simple syrup, splash of soda

Margarita Grande on the Rocks ~ Double

Choice of Tequilas, Grand Marnier, fresh lime juice, egg whites & simple syrup

El Jimador Blanco ~13.5 **Don Julio Reposado** ~20 **Patron Anejo** ~20

WHITES

House 6oz 8.5 ~9oz 12.5 ~½ Litre 18.5

Second Wind Pinot Gris 6oz 9.5 ~9oz 14 ~36 bottle **Okanagan**

Château St. Jean Chardonnay 6oz 11.5 ~9oz 17 ~45 bottle **California**

Kim Crawford Sauvignon Blanc 6oz 11.5 ~9oz 17 ~45 bottle **New Zealand**

REDS

House 6oz 8.5 ~9oz 12.5 ~½ Litre 18.5

Volcanic Hills Magma Red 6oz ~10.25 9oz ~15 bottle ~40 **Okanagan**

Ravenswood 'Old Vines' Zinfandel ~6oz 11.5 ~9oz 17 ~bottle 45 **California**

Summerhill Pinot Noir ~45 **Okanagan**

Marichel Estate Syrah ~45 **Okanagan**

ROSÉ

Domaine Houchart 6oz glass ~11.5 9oz glass ~17 bottle ~45 **France**

BUBBLY

Jaume Serra Cava Glass ~9.5 bottle ~36

On Tap glass 5.25 ~ 20oz pint 8.5

Islander Lager 5% V.I.B

Coastality Pale Ale 5% Whistle Buoy

Dino Stonefruit Sour 4.2% Phillips

Crazy Train I.P.A 6.5% Off the Rail

Eastern Promises Czech Pilsner 5.1% Russell

+ 5 Beers Rotators