

Smokehouse Brunch
Saturdays and Sundays 10am - 2pm

Goose Juice ~10

Tanqueray Gin & Licor 43 topped with orange juice & Sparkling Cava

Breakfast Sandwich ~16

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

It's a Pork Thang

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

Red Green

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

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.

Eggs etc...

The Pink Lady ~16

Goose French toast topped with whipped cream & berry compote
served with pure maple syrup

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 egg

Pulled Pork Hash ~19

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

Curried Veggie Hash ~ 19

Smoked eggplant, mushrooms, bell peppers, tomato, arugula, 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
- toasted House Bread +2
- Goose sausage patty +5
- fried potatoes +4
- ½ Avocado +3 Full +6
- 1 egg +2.5
- Goose mayo +1.5
- grilled or fresh tomatoes +3.5
- side of hollandaise +2.5

On Tap glass 5.25 ~ 20oz pint 8.5

Islander Lager 5% V.I.B

Coastality Pale Ale 5% Whistle Buoy

Tiger Shark Pale Ale 4.7% Phillips

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

Eastern Promises Czech Pilsner 5.1% Russell

+ 5 Beers Rotators

Mimosa ~8 Manmosa ~13 Orange Juice & Bubbly

Classic Caesar ~8

Wyborowa 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 Creeek~14 Maker's Mark~14 Buffalo Trace~15 Woodford Reserve~16

Interurban Lemonade ~13.5 ~Double

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

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 Blackbery Gin, Giffard liqueur, fresh squeeze of lime and orange, splash of cranberry

Rhubarb ~ Blueberry or Raspberry Lemonade ~13.5 Double

Sheringham Rhubarb Gin ~ 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

Red Rooster Sauvignon Blanc 6oz 9.5 ~9oz 14 ~36 bottle **Okanagan**

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 40 **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**

Sandhill Cabernet Merlot 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 Doña Paula Malbec ~40 Argentina

Marichel Estate Syrah ~45 Okanagan

ROSÉ

Marichel Vineyard Rosé 6oz glass ~9.5 9oz glass ~14 Bottle ~36

BUBBLY

Jaume Serra Cava Glass ~9.5 Bottle ~36