











BREAKFAST & BRUNCH

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11AM - 3PM WEEKDAYS WEEKENDS 10AM - 3PM	
SUNSHINE BOWL	14.95
two poached eggs, herb potatoes, golden beets, yams, portobello mushrooms, arugula, red peppers, quinoa, goat cheese, honey chipotle dressing	
CLASSIC BENEDICT	17.95
two fraser valley eggs, poached soft-medium, on english muffins, with honey ham, hollandaise and breakfast potatoes	
CALIFORNIA BENEDICT	18.95
two fraser valley eggs, poached soft-medium, on english muffins, avocado smash, hollandaise, chipotle aioli and breakfast potatoes	
BACON CHEDDAR TOMATO OMELETTE (GF*)	17.95
tomato salsa, breakfast potatoes, multi-grain toast* and fresh fruit	
PORTOBELLO BRIE OMELETTE (GF*) sautéed portobello mushrooms, double-cream brie, arugula, breakfast potatoes, multi-grain toast* and fresh fruit	17.95
AVOCADO SMASH TOAST	16.95
two fraser valley eggs, poached soft-medium, whole grain toast, goat cheese, salsa verde, pickled cabbage, artisan greens with basil-balsamic dressing	
ROMER'S BIG BREAKFAST (GF*)	18.95
three fraser valley eggs your way, smoked ham, andouille sausage, bacon, multi-grain toast*, breakfast potatoes	
BACON AND EGGS	16.95

two traser valley eggs your way, maple smoked bac	on, muiti-grain ti	oast, breakfast potatoes	
EYE OPENERS		SIDES & ADD OF	18
CLASSIC MIMOSA (1.5 OZ)	5.95	BREAKFAST POTATOES	3.95
SUNSHINE MIMOSA (1.5 0Z) prosecco, oj and grenadine	6.95	MULTI GRAIN TOAST	4.95
PALOMA (1 0Z) olmeca silver, grapefruit juice, soda	8.95	BACON (4 STRIPS) SAUSAGE (3 PIECES)	5.95 6.95
BRUNCH BELLINI (1.5 0Z) peach, rum, prosecco served frozen	9.95	EGG (YOUR WAY)	3.95
ALL DAY SANGRIA (3 OZ) RED, WHITE OR ROSÉ	8.95	COUNTRY HAM (2 PIECES)	4.95
PITCHER OF MIMOSA (36 OZ)	24.95	SIDE FRESH FRUIT	6.95

////SMALL PLATES & SHAREABLES	
WINGS	18.95
SALT & PEPPER with hot sauce & ranch or SPICY BUTTER with gorgonzola drizzle	
BRUSSELS SPROUTS (V) (GF) crispy fried, parmesan, garlic, red chili and lemon	14.95
SOUP OF THE DAY ask your server for today's selection, served with garlic toast	10.95
CALAMARI fried jalapeño and onion, garlic dill, honey sambal	18.95
SHRIMP GYOZA sriracha aioli, poke sauce	16.95
AHI TUNA TATAKI (GF*) wontons* or cucumber, avocado, poke sauce, blistered jalapeños, wasabi aioli	18.95
PARMESAN ONION RINGS (V) with partic dill dip	12.95

with garlic dill dip		
FRIES & YAMMERS	SM. (SERVES 1-2)	LG. (SERVES 3-4)
KENNEBEC FRIES (V) (GF)	7.45	13.95
GARLIC FRIES (V)	7.95	14.95
YAM FRIES (V) with chipotle aioli	7.95	14.95

UPGRADE YOUR FRIES TO POUTINE +2.50 OR TRUFFLE +1.95



FRESH KITCHEN & BAR

LUNCH MENU OPEN - 3PM

AWARD WINNING BURGERS & HANDHELDS

BURGERS & HANDHELDS ARE SERVED WITH KENNEBEC FRIES HAND CUT IN HOUSE

WICKED DEADLY CHEESEBURGER (NEW) aged cheddar, jalapeño jack, dark ale cheddar, gorgonzola, pickled cabbage, bacon lager jam	21.95	ADD TO YOUR BURG Bacon	ER 3.9
THE LUNCH BURGER (NEW) a 4 oz version of our standard burger, lettuce, tomato, onions, pickles, R sauce	17.95	DARK ALE CHEDDAR CHEESE EGG	2.9
MAN'S MAN tomatoes, bacon, dark ale cheddar, onion strings, mustard aioli	21.95	AVOCADO Gravy Extra patty	3.9 3.9 7.9
MAGIC MUSHROOM caramelized onion, portobello mushroom, boursin, arugula, olive oil aioli	21.95	UPGRADE YOUR FRIES	
BRANT LAKE WAGYU & TRUFFLE (NEW) wild mushrooms, tomato, greens, local goat cheese, truffle aioli	24.95	OLIVE OIL +1.95 TRUFFLE + Garlic + 1.95 Yam Fries + Poutine +2.50	
STANDARD lettuce, tomato, onions, pickles, R sauce	19.95	ADD A DIP 1.95	
CHORIZODOR chorizo patty, cheddar, boursin, tomatoes, avocado, onions, diablo sauce	21.95	CHIPOTLE · BBQ Sriracha · Honey Same	BAL
DOUBLE SMASH 2 stacked 4oz smashed patties, mustard, bacon, onion, aged cheddar, tomato, R sauce	23.95	BUN OPTIONS "ON GREEN" (GF/VG) with lettuce bun	1.5
CIDER HOUSE RULES CHICKEN greens, brie, tomatoes, bacon, avocado	21.95	"KETO STYLE" (GF) on green with egg, tomato	2.9
NASHVILLE CHICKEN BURGER buttermilk chicken, pickles, hot butter sauce, slaw	21.95	and avocado GLUTEN-FREE BUN	1.5
BC SALMON BURGER old bay seasoning, lettuce, tomato, spicy pickle tartar sauce	23.95	UPGRADE YOUR PATTY GARDEN OR VEGAN PATTY (GF)	1.5
VEGANATOR (VG) vegan patty, whole grain bun, vegan aioli, arugula, vegan cheese, beets, salsa and avocado	21.95	BRANT LAKE WAGYU BEEF	2.5
GARDEN BURGER (V)	21.95	BRANT LAKE WAGYU BEE	



fresh vegetable patty, lettuce, tomato,

onion, pickles, R sauce, fries

ANIMAL WELFARE CERTIFIED NATURAL WITH NO ANTIBIOTICS.

OUR SEMLIN VALLEY RANCH BEEF IS FROM CACHE CREEK B

OUR SEMLIN VALLEY RANCH BEEF IS FROM CACHE CREEK B.C.
ALWAYS FRESH AND NEVER FROZEN. GROUND DAILY BY CIOFFI'S
IN RUDWARY, HAND EDDMED AND SMASHED ON THE COLL.

BURGER OR SANDWICH OF THE MONTH

ALBERTA RAISED, GRAIN FED,

HORMONE FREE. SUPERIOR ARTISAN BEEF.

ROTATING SEASONAL CHEF COMBINATIONS

ask your server for our current selections

FROM CHEF ROMER'S KITCHEN

FRUM CHEF KUMEK, 2 KIICHEN	
CRISPY FISH TACOS & FRIES crispy fish, honey chipotle slaw, chipotle aioli, fresh salsa, lime, served open faced	(2) 18.95
FISH AND CHIPS house spicy pickle tartar sauce, artisan greens, fresh kennebec fries (1 PC) 19.95 (2 PK)	PC) 23.95
SCRATCH MAC N CHEESE (V) house made cheese sauce and toasted garlic bread	17.95
CHICKEN TENDERS AND FRIES 5 pieces served with honey mustard and ranch for dipping	21.95
LUNCH CHICKEN PARMESAN fraser valley chicken breast, tomato basil sauce, mozzarella, parmesan, grilled garlic toast, butter garlic noodles	18.95
CHICKEN OR SHRIMP FETTUCCINE ALFREDO grilled chicken or shrimp with grana padano cream sauce and grilled garlic bread	23.95
JAMAICAN RASTA CHICKEN a little spicy! jerk chicken, yams, corn, brown rice, red pepper, greens, pita bread	22.95

SALADS & BOWLS

CAESAR SALAD (NEW) classic caesar dressing, house croutons ADD CHICKEN 6.95	(SM) 9.95	(LG) 14.95
ARTISAN GREENS (VG*) mixed greens, roasted red peppers, carrots, basil balsamic vinaigrette, feta cheese* ADD GARLIC SHRIMP 6.95	(SM) 9.95	(LG) 14.95
BLACKENED FRASER VALLEY CHICKEN SALAD (GF) artisan greens, feta, pumpkin seeds, cranberries, tomato, dates, hemp hearts, corn tortilla strips, honey-lime-peanut dressing		22.95
BANG BANG CHICKEN BOWL tempura chicken, sesame noodles, mango, edamame, poke sauce, red cabbage, tomato, rice, honey-sambal and wasabi aioli		22.95
WEST COAST SALMON BOWL (GF) grilled salmon, brown rice, yams, quinoa, red pepper, cranberries, purple beet, hemp hearts, goat cheese, balsamic dressing		24.95
BONZAI HAWAIIAN AHI TUNA POKE BOWL tuna, rice, sesame noodles, edamame, poke sauce, greens, mango, red cabbage, grape tomatoes, matchstick carrots, poke sauce, sriracha aioli and miso vinaigrette		24.95
THAI GREEN CURRY RICE BOWL (GF) (NEW) grilled chicken, sautéed prawns, brown basmati rice, red onion, roasted pepper, edamame, mango, bean sprouts and cilantro		22.95
HULI HULI CHICKEN BOWL hawaiian bbq chicken, brown rice, edamame, noodles, mango, pineapple salsa, matchstick carrots, honey lime peanut vinaigrette		22.95

PLANT-BASED

HARVEST BOWL (VG*) (GF)	20.95
brown rice, yams, quinoa, red pepper, cranberries, goat cheese*, hemp hearts, basil balsamic	
HULI HULI TOFU BOWL (Y) hawaiian bbq crispy tofu, brown rice, edamame, noodles, mango, pineapple salsa, matchstick carrots, honey lime peanut vinaigrette	22.95
THAI TOFU CURRY BOWL (VG) (GF) (NEW) grilled tofu, green curry, brown basmati rice, red onion, roasted pepper, edamame, mango, bean sprouts and cilantro	19.95
TOFU TACOS & FRIES (V) crispy tofu, honey chipotle slaw, chipotle aioli, fresh salsa, lime	(2) 18.95

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TOFU RASTA BOWL (vg)
jerked tofu, yams, corn, brown rice, red pepper, greens, pita bread

(VG) = VEGAN (V) = VEGETARIAN (GF) = GLUTEN FREE (GF*) = GF WITH MODIFICATION