

THE
WOODEN SPOON
BRUNCH & BISTRO ☞

BRUNCH

The Sweet and Salty 14.95

thick-cut french toast topped with maple bacon, aged cheddar, two poached eggs, hollandaise and maple syrup

Nana-tella Stuffed French Toast 12.95

thick-cut french toast smothered with nutella and stuffed with bananas, topped with salted caramel

Wooden Spoon Poutine 15.95

straight-cut fries, bbq pulled pork, cheese curds, salsa ranchera, topped with home-style gravy, two sunny-side up eggs and crispy jalapeños

The Champ 14.95

over-easy egg, white & yellow cheddar, onion ring, tomato jam, smokey garlic aioli, bacon and arugula on a brioche bun, served with kettle chips, hollandaise, diced bacon & green onion **ADD pulled pork \$4 / avocado \$2**

Farmhouse Breakfast 13.77

2 eggs any style, maple bacon, chicken & apple sausage, thick texas toast, served with potato fritters and quinoa & kale salad

Veggie Frittata 15.95

eggs, spinach, mushrooms, red peppers, caramelized onions, garlic, shallots, goat cheese, parmesan cheese, topped with corn relish, served with potato fritters and quinoa & kale salad **ADD bacon \$2**

THE BENNIES

all bennies are served with potato fritters and our signature quinoa & kale salad

Vegetarian 14.95

two poached eggs, spinach, mushrooms, red peppers, caramelized onions, garlic and shallots, served on a chickpea biscuit, covered in hollandaise

Smoked Salmon 15.95

smoked salmon, two poached eggs and house-made dill cream cheese, served on a buttermilk biscuit, topped with hollandaise and fried capers

SoCal 14.95

spiced chicken, two poached eggs, avocado, salsa ranchera and sweet corn relish, served on a buttermilk biscuit, topped with hollandaise and crispy jalapeños

The Wooden 14.95

maple bacon, two poached eggs and caramelized onions, served on a buttermilk biscuit, topped with hollandaise and bacon gremolata

LUNCH

all sandwiches are served with your choice of fries, kettle chips, or salad. feel like spooning? make it a side of soup \$1.75

Cajun Chicken Burger 16.21

cajun pan-seared chicken breast, cheddar cheese, bacon, arugula, tomato jam and smokey garlic aioli, served on a brioche bun

Triple Cheese Grilled Cheese 14.75

Crispy cheddar on the outside, thick texas toast, gooey cheddar, swiss and double-cream brie in the centre **ADD bacon \$2 / 2 onion rings \$1.75 / smoked meat \$3.75 / tomato jam \$1 / THE WORKS \$7.75**

Seared Tuna Sandwich 15.95

seared tuna, jalapeño & cilantro dressing, caramelized onions, pickled ginger, carrot & cabbage slaw, served on focaccia

Chicken Sandwich 16.87

pan-seared chicken breast, double-cream brie, arugula, onion jam, okanagan apples and balsamic mayo, served on focaccia

Montreal Smoked Meat Sandwich 15.87

beef brisket, crunchy dill pickles, swiss cheese, arugula, pickled red onion and grainy dijon horseradish mayo, served on focaccia

Spoon Burger 16.95

beef & pork burger, maple bacon, aged cheddar, crispy onion ring, arugula, pickles, tomato jam and smokey garlic aioli, served on a brioche bun

ADD fried egg \$2 / crispy jalapeños \$1.75

Mac & Cheese 13.75

three cheeses, truffle oil, topped with gremolata & arugula **ADD bbq pulled pork \$4**

Spring Spoon Salad 14.55

organic greens, arugula, strawberries, blueberries, goat cheese, cucumbers, cherry tomatoes, candied walnuts, dressed with honey raspberry vinaigrette

ADD tuna \$7 / chicken \$5 / prawns \$5 / bacon \$2 / hard-boiled egg \$2 / avocado \$2

Tequila Chicken Salad 17.95

cajun chicken, organic greens, avocado, bacon, red peppers, shallots, cheddar cheese, tortilla chips and black bean salsa, dressed with tequila lime vinaigrette

Banana Bread & Yogurt 11.95

warm banana bread served with a side of maple butter, coconut yogurt topped with granola & seasonal fruit compote. The perfect pair.

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BRUNCH BUBBLES & COCKTAILS 8.75

Bourbon Punch

jim beam whiskey, house-made wild berry syrup and mango juice with lime make this drink a tasty blend of summer and fun

Dusk In Moscow

raspberry stoli, mint, fresh blueberries... are you intrigued? combine this with the perfect blend of citrus, syrup, and soda, see what happens, and remember: when it's brunch in white rock, it's dusk in moscow

Grapefruit Mojito

this is our twist on a classic! grapefruit infused bacardi, simple syrup, lime juice, grapefruit juice, mint leaves, and soda

Mom's Breakfast

we made this breakfast a little peachy. peach schnapps, aperol, peach pear juice, simple syrup and lemon juice, topped with sparkling wine and finished with red wine syrup

Coronation Street

if there's anything as famous in england as coronation street, it's probably gin (or fish & chips). so we put it together with crème de cassis, lime juice, and orgeat for this cheeky little number (the gin, not the fish)

Spoon Caesar

your choice of bourbon, vodka, gin or tequila (\$1), spoon caesar mix (our secret recipe), & walter's clamato. trust me: you see one, you'll want one

BEER & CIDER

REGULAR FORMAT 6.75

- Vancouver Island Brewery Pipers Pale Ale
- Lone Tree Apple Cider
- Parallel 49 Gypsy Tears Ruby Ale
- Steamworks Pilsner
- Four Winds IPA
- Whistler Forager Gluten Free Lager
- Whistler Honey Lager

LARGE FORMAT 12

- Bridge Lemon Gin Saison
- Driftwood Fat Tug IPA
- Moody Ales Chipper Blonde Ale
- Persephone Pale Ale
- Wards Picker's Hut Apple Cider

DRAUGHT BEER

- Spoon Lager (by Russell Brewing) 4
- Whistler Function Junction Pale Ale 4
- 2 Other Seasonal Taps, Ask Your Server 4.95

COFFEE

Salt Spring Island French Press Coffee
1/2 press 4 / full 7.75

Spike Your Personal Press

- 5.75 single 7.75 double
- Sneaky Nonna - spice box & bailey's
- Sneaky Nonno - jim beam & disaronno

WINE & CHAMPAGNE

WHITE BY THE GLASS

6oz - 8.75 9oz - 13 Bottle - 35

- Caliterra, Reserva Sauv Blanc, Chile
- Enigma, Chardonnay, CA
- Dirty Laundry, Riesling, BC
- Dunavar, Pinot Grigio, Hungary

REDS BY THE GLASS

6oz - 8.75 9oz - 13 Bottle - 35

- Red Rooster, Merlot, Naramata, BC
- Bridlewood, Cabernet Sauvignon, CA
- Santa Julia, Malbec, Argentina
- McWilliam's Hanwood, Shiraz, Australia

WHITE RESERVES

Church & State, Lost Inhibitions, BC	45
Haywire Switchback, Pinot Gris, BC	55
Hester Creek, Rosé, BC	50
Hillside, Rosé, BC	40
La Crema, Chardonnay, Sonoma, CA	65
La Frenz, Viognier, BC	50
Lake Breeze, Spice Jar (white blend), BC	50
Sandhill, Pinot Blanc, BC	40
Whitehaven, Sauvignon Blanc, NZ	45
William Hill, Chardonnay, North Coast, CA	45
Wonderwall, Sauv. Blanc Semillon, Australia	40

RED RESERVES

Church & State, Lost Inhibitions, BC	50
Duck Pond, Pinot Noir, Oregon	60
Heathcote, Shiraz, Australia	55
Hester Creek, Cabernet Franc, BC	55
Louis M. Martini, Cab. Sauv., Sonoma, CA	45
Meiomi, Pinot Noir, CA	60
Pedroncelli, Zinfandel, Dry Creek, Sonoma	45
Tribunal, Zinfandel Blend, Sonoma, CA	45
Radio Boka, Tempranillo, Spain	40
Truchard, Cab. Sauv., Carneros, Napa, CA	70
Valle Las Acequias, Malbec, Argentina	55
Zuccardi Q, Malbec, Mendoza, Argentina	50

CHAMPAGNE

Marquis de la Tour, Brut, France	7.75/ 35
Haywire Baby Bub, Rosé, BC 375ml	30
Moët & Chandon, Champagne, France	110
Pol Roger, Champagne, France	115
Veuve Clicquot, Champagne, France	120
Moët & Chandon, Rosé, Champagne, France	130

NON-ALCOHOLIC

- Namaste Organic Tea 3.75 Mocktails 3.75
- Soft Drinks & Juice 3.75 Milk 3.75
- Badoit Fizzy Water 5.75 Evian Water 5.75