



CLASSIC BENNIES

2 eggs poached the way you like, on a toasted English muffin and smothered in hollandaise sauce. Served with shredded hashbrowns. Make your benny triple awesome! Add an extra benny for 5.75

BLACKSTONE

With 2 strips of maple bacon and freshly sliced tomato. 19.75

BC

With maple bacon and Canadian Cheddar. 19.75

CALIFORNIA

With smashed avocado and freshly sliced tomato. 19.75

TRADITIONAL

With Black Forest ham. 19.75

SIGNATURE BREKKIE-BOWLS

Classic Bowls: Three enormous bowls heaped with our red skin breakfast potatoes with sautéed peppers and onions, topped with 3 scrambled eggs, a trio of cheese, diced tomatoes and green onions, smothered in ranchero-hollandaise sauce. Served with your choice of toast.

CHORIZO SAUSAGE 18.75

MEAT LOVERS

Maple bacon, Bavarian and breakfast sausage. 21.00

BLACKSTONE

Maple bacon and more tomatoes. 20.00



SPECIALTY FRENCH TOAST

FONDUE FRENCH TOAST

Fresh and sophisticated; three thick slices of brioche French loaf grilled to perfection, then crowned with fresh strawberries, blueberries, bananas, layered with mounds of real whipped cream. Drizzled with chocolate and accompanied by a chocolate ganache fondue for dipping. A breakfast feast suitable for royalty. 20.50

APPLE COBBLER FRENCH TOAST

A classic fashioned breakfast treat that is always a popular favorite here. Fresh baked apples in warm cinnamon sauce and topped with a delicious oat crumble topping and soft vanilla ice cream. So darn good! 20.50

BANANAS FOSTER FRENCH TOAST

Rich and classic; thick slices of brioche French loaf grilled to perfection, then surrounded with flambéed bananas, hints of crunchy coconut and smothered in an authentic Caribbean rum butter sauce and drenched in real whipped cream. Your vacation for the tastebuds. 20.50

INDULGENT BENNIES

CANADIAN BENNY

Toasted English Muffin topped with real Canadian back bacon, caramelized onions and cheese curds. A real Canadian Hoser breakfast that would make Bob and Doug proud eh. 19.75

PULLED PORK BENNY

The ultimate breakfast experience. A truly Southern style pulled pork stacked high on an English muffin, layered with poached eggs and golden crown of rich Hollandaise makes for a sensational eggs benedict. 19.75

THE POPE BENEDICT

Our take on the Italian Benny. A crisp English muffin base layered with rich pesto, Italian prosciutto, fresh mozza, warm caramelized onions, poached eggs blessed with heavenly hollandaise and topped with Angel Hair chilly threads and Italian sweet peppers to crown. *Corinthians 4:16-18* 19.75

INTERNATIONAL BOWLS

THE KOREAN "SEOUL"

Korean style bulgogi beef on a bed of shredded hash brown with tomatoes, onions and cheese, then layered with sunny side eggs, hollandaise, drizzled with a sweet and spicy gochujang sauce and delightfully paired with pickled veggies. 20.00

THE BRISKET STEAK BOWL

A fresh take on an ageless favourite. Tender smoked BBQ Brisket fused with shredded hash, onion tanglers, topped with eggs and finished off with Ranchero hollandaise and toast. 20.50

BUDDHA

Riced cauliflower evenly sautéed with corn, edamame beans and our secret chefs mix. Add to this, poached eggs, avocado, ranchero hollandaise and a drizzle of our original buddha sauce. This Buddha bowl truly defines an inner spirit of enlightenment and transcends karma for the perfect breakfast zen that will leave you rubbing your belly. 20.00

ENDLESS PANCAKES & MORE

ENDLESS PANCAKES/WAFFLES AND FRENCH TOAST!

Enjoy your choice of our colossal pancakes, thick Brioche French toast or home-made golden waffles. All served with berry compote and real whipped cream, finished with a sprinkling of icing sugar, hint of cinnamon and creamy butter.

Add sausage or bacon to your pancakes or waffles

ENDLESS PANCAKES 16.75

ENDLESS FRENCH TOAST 17.50

ENDLESS BELGIAN WAFFLES 17.50





FAMOUS BIG BREAKFAST



YUKON BIG BITE

3 eggs, 3 strips of maple bacon, Black Forest ham and your choice of Bavarian or chorizo sausage, with toast and red skin breakfast potatoes with sautéed peppers, onions and seasoning. 21.50

CHICKEN & WAFFLES

3 plump and juicy hand-battered chicken tenders with 2 maple bacon strips and a crispy golden waffle drizzled with syrup. 21.50

GRAND FORKS BREAKFAST

3 eggs, 3 strips of maple bacon, 3 sausage links and 3 buttermilk pancakes, toast and red skin breakfast potatoes with sautéed peppers, onions. 21.50

WAFFLE BIG BREAKFAST

3 eggs, 3 strips of maple bacon, 3 sausage links, half a waffle and our famous stuffed hashbrowns. 21.50

EL GRANDE BREAKFAST BURRITO

A massive feast to last you all day. Enjoy slow roasted pulled pork, combined with scrambled eggs, cheese, sautéed onions, blended peppers, Pico de Gallo and Spanish rice. All wrapped in a grilled tortilla and finished with Smoky ranchero hollandaise and Cilantro lime. This bodega-style breakfast is delish any time-of-day meal! 19.00

PEROGY AND EGG PLATTER

3 eggs, 7 perogies with grilled onions, your choice of Bavarian or chorizo sausage and toast. 21.50



SIDES

STUFFED HASHBROWNS

Shredded hashbrowns stuffed with 3 cheeses, maple bacon, sour cream and green onions.

BAVARIAN OR CHORIZO

MAPLE BACON, BREAKFAST SAUSAGE OR BLACK FOREST HAM

HASHBROWNS TOAST

HOLLANDAISE OATMEAL SIDE
FRUIT BOWL
small | large

OMELETTES

Our fresh 3-egg omelettes are served with your choice of toast and shredded hashbrowns OR 3 buttermilk pancakes. Substitute egg whites for \$1.75

CHEESE LOVERS

Canadian Cheddar, Mozzarella & Monterey Jack. 17.50

THE WORKS

Black Forest ham, mushrooms, tomatoes, peppers, onions and 3 cheeses, topped with a strip of maple bacon. 20.00

FARMHOUSE

With sausage, mushrooms, tomatoes, green onion and 3 cheeses. 19.75

CHICKEN AVOCADO

Sliced chicken breast, smashed avocado, peppers, onions and Pepper Jack cheese; topped with sliced avocado, salsa and sour cream. 20.50



EGGCETERA

TWO BY FIVE

2 eggs, 2 sausage links, 2 strips of maple bacon, 2 buttermilk pancakes and 2 slices of toast. 18.50

CLASSIC DOUBLE EGGER

2 eggs, with shredded hashbrowns and toast OR 3 pancakes. 16.00

QUICK COMMUTE

1 egg with 2 strips of maple bacon, shredded hashbrowns and 1 slice of toast. 16.50

AVOCADO TOAST

Toasted garlic & pepperloaf topped with avocado smashed with chefs mix and lime juice, tomatoes, mixed greens and a soft poached egg. 15.50

