



BREAKFAST

BREAKFAST MENU

GF+ Farm Fresh Egg BLT 19

Brioche bun, pork bacon, over medium farm fresh egg, butterleaf lettuce, tomato, mayo, applewood smoked cheddar.
Served with hashbrowns.

GF+ Two Eggs, Any Style 19

Two farm fresh eggs, pork bacon, pork sausages, texas toast, hashbrowns.

Order it with no meat and substitute with seasonal fruit 3

Breakfast Poutine 20

Poached farm fresh egg, hashbrowns, house made Canadian beef ragu, fontina, provolone and mozzarella, basil pesto.

GF+ Omelette 17

Spinach, mushrooms, fontina, provolone and mozzarella cheese, texas toast.

Add side:

Pork bacon strips 5

Pork sausages 5

Sliced tomato 4

Avocado purée 4

Smoked Salmon 7

Sweet Belgian Waffle 18

Slow cooked cinnamon apples in maple syrup and Chantilly cream.

GF+ Steak and Eggs 27

5 oz Alberta AAA Petite Tender Beef, fresh farm eggs, texas toast, truffle butter, and hashbrowns.

Add sautéed mushrooms 2.5

Make My "Benny" Day 20

Two poached farm fresh eggs on an English muffin, hollandaise sauce, hashbrowns.

Choice of: Montreal smoked meat, smoked salmon, pork bacon strips, or vegetarian (tomato and sautéed spinach)

GF+ Breakfast Burger with Farm Fresh Fried Egg 22

6 oz. Canadian beef patty, mayo, on a brioche bun.

Add fried farm fresh egg 3

Add pork bacon strips 2.5

Add Canadian applewood smoked cheddar 2.5

Add garlic sautéed mushrooms 2.5

Smoked Salmon Bagel 24

Everything bagel, garlic and herb cream cheese, onions, capers, served with seasonal fruit.

Breakfast Quesadilla 17

Onion, tomato, red pepper, farm fresh eggs, and cheese, sour cream, salsa.

GF Mixed Seasonal Fruit 9

With Mint Limoncello and Honey.

GF+ Yogurt and Granola 10

With house-made mixed berry jam.

KIDS MENU (12 and under)

GF+ One Egg, Any Style 11

Hashbrowns, one piece of bacon, one sausage, texas toast.

Belgian Sweet Waffle with Maple syrup 10

Add two rustic crispy chicken strips 6

GF Gluten Friendly **GF+** Gluten Friendly Upon Request

Substitutions and Sides:

Gluten free bun/toast 4

Farm fresh egg 3

Pork bacon strips 5

Pork Sausages 5

Sliced Tomatoes 4

Avocado Purée 4

Smoked Salmon 8

Sautéed mushrooms 2.5

Hollandaise sauce 4

Salsa 3

Sour Cream 3

Texas Toast 4

Drink This... My Favourites...

Coffee and Baileys 1oz	10
Vin Mimosa 6oz	12
Orange juice, ruby grapefruit, pineapple, or cranberry	
Double Vin Mimosa 12oz	22
Orange juice, ruby grapefruit, pineapple, or cranberry	
Vin Caesar 1oz	10
Vodka, gin, or tequila	
Sangria 6oz	12
Wine, Spirits, Juice Choice of Red, White, or Rosé	
Migration Mimosa 6oz	14
Grand Marnier, sparkling wine, lemon juice, orange juice	

Drink This... Beer...

Coors Original 355ml	8
Budweiser 341ml	8
Bud Light 341ml	8
Corona 330 ml	9
Kokanee 341ml	8
Seasonal IPA 473ml	12
<i>ask your server</i>	
Guinness 473ml	13

Local Beers

Screaming Retriever Brewing Company 473ml	12
Bavarian Hefeweizen, Calgary, Canada	
Village Blacksmith 473ml	12
Black Ale, Alberta, Canada	

Zero to Less Than 0.3% ALC/VOL

CR*FT, Pale Ale, 0.3% 473ml	10
Collective Arts Brewing 355ml	10
IPA, Ontario, Canada Hazy Pale Ale, Ontario, Canada	
Guinness 0 440ml	12
Non-Alcoholic Draught Beer, Dublin, Ireland	
Bulwark 355ml	10
Cider, Nova Scotia, Canada	

"TO GO" ITEMS FOR YOUR FLIGHT**RAPID RE-FUEL BOX \$ 25**

Includes: bottled water, packed in a reusable cooler bag.

MEDITERRANEAN BITES

grilled flatbread, house-made hummus, roasted vegetable pasta salad, apple tart

-OR-**LIGHT DELIGHTS gf**

pan-seared chicken breast on sundried tomato potato salad, mixed fruit salad, limoncello-honey dressing, white chocolate pudding

Café Umbria Coffee	5
Rishi Tea	5
Espresso	5
Americano	5

Seasonal Smoothie	7
<i>ask your server</i>	

Seasonal Kombucha	7
<i>ask your server</i>	

We offer over 40 wines by the glass with a full bar and cocktail menu.

VIN ROOM
YYC AIRPORT