



VIN ROOM
YYC AIRPORT

BREAKFAST MENU

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Croque Monsieur 24

Classic Ham, cheese medley (Canadian smoked cheese, fontina, provolone, mozzarella, and Parmesan), House-made bechamel sauce, Dijon mustard. Served with hash browns.

GF+ Egg BLT 18

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

Substitute gluten free bun option 4
Add additional farm fresh egg 3

GF+ Two Eggs Any Style 18

Two eggs, pork bacon, pork sausages, Texas toast, hash browns.

Substitute gluten free toast option 4
Substitute No Meat with Fruit 3

Breakfast Poutine 19

Poached egg, hashbrowns, house made Certified Angus beef ragu, fontina and provolone, arugula pesto.

Add additional farm fresh egg 3

GF+ Omelette 17

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

Gluten free toast option 4

Add Side:

Pork bacon strips 5
Pork Sausages 5
Tomato 4
Avocado Purée 4
Smoked Salmon 7

Sweet Belgium Waffle 17

Slow cooked cinnamon apples in maple syrup and Chantilly cream.

Add Side:

Pork bacon strips 5
Pork Sausages 5
Add additional farm fresh egg 3

GF Gluten Friendly

GF+ Gluten Friendly Upon Request

GF+ Steak and Eggs 26

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

Gluten free toast option 4
Add sautéed mushrooms 2.5

Make My "Benny" Day 20

Two poached eggs on an English muffin, hollandaise sauce, hash browns.

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

Add additional farm fresh egg 3

GF+ Breakfast Burger with Farm Fresh Fried Egg 22

6 oz. Certified Angus beef patty, mayo, on brioche bun.

Add additional fried egg 3
Add bacon 2.5
Add Canadian applewood smoked cheddar 2.5
Add garlic sautéed mushrooms 2.5
Substitute gluten-free bun 4
Add Hollandaise 4
Add additional farm fresh egg 3

GF Mixed Seasonal Fruit 7

With Mint Limoncello and Honey.

Yogurt and Granola 9

With house made mixed berry jam.

GF Chia Seed Pudding 15

Chia seed with Oat milk, seasonal flavour (please ask your server)

Kids Menu (12 and under)

GF+ One egg, any style 11

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

Substitute gluten free bun option 4

Belgium Sweet Waffle with Maple syrup 10

Add two rustic crispy chicken strips 5

Drink This...my favourites...

Coffee and Baileys 1 oz	9.5
Vin Mimosa 6 oz (Orange juice, ruby grapefruit, pineapple, or cranberry)	12
Double Vin Mimosa 12 oz (Orange juice, ruby grapefruit, pineapple, or cranberry)	22
Vin Caesar 1 oz (Vodka, gin, or tequila)	10
Sangria 6oz Wine, Spirits, Juice Choice of Red, White, or Rosé	12
Migration Mimosa 6oz (Grand Marnier, sparkling wine, lemon juice, orange juice)	14

Drink This... Beer...

Coors Original 355ml	8
Budweiser 341ml	8
Bud Lite 341ml	8
Corona 330 ml	8.5
Kokanee 341ml	8
Seasonal IPA 473ml (ask your server)	12
Guinness 473ml	13
CR*FT, Pale Ale, 0.3% 473ml	10

and Wine! Full Wine List available

Sommelier's feature Red or White Wine	6 oz 10 13 oz 20
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GF Gluten Friendly

GF+ Gluten Friendly Upon Request

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"TO GO" ITEMS FOR YOUR FLIGHT

RAPID RE-FUEL BOX \$ 25Includes: bottled water, hand sanitizer -
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	4.5
Espresso	5
Americano	5

