

# ROASTERY FOOD



## **Cinnamon Raisin Oatmeal | \$5.5**

*Oatmeal, fermented steel cut oats, toasted smashed almonds, Mexican vanilla maple syrup*

## **Toast & House-made Jam | \$4**

## **Housemade Granola | \$7**

*Pecans, pumpkin seeds, raisins, Tree Island yogurt, honey, and local rhubarb compote*

## **Millennial Toast | \$7**

*Sliced Avocado, lemon zest, aged cheddar, Red Fife Toast*

## **Indonesian Rice Bowl | \$9.5**

*Mild coconut curry, brown rice, house-made carrot slaw, sunny-side egg*

- Add chicken skewer or chickpea tofu **\$3** - Vegan Bowl **\$9.5** / Kids Bowl **\$7** -

## **Fantastico Hash | \$12**

*Roasted local Winter root veg, farmhouse sausage, caramelized red onion, fresh rosemary, aged balsamic house zitar spice, sunny side egg*

## **Yuppie Quinoa Bowl | \$11**

*Maple-rosemary roasted local root veg, organic quinoa, preserved lemon, sweet and salty almonds, light herb vinaigrette*

- Add chicken skewer or chickpea tofu **\$3** / Add Bacon **\$2.5** -

## **Breakfast Sandwich | \$8**

*Local farm fresh fried egg, guacamole, melted aged white cheddar, local greens*

- Add Whole Beast sliced bacon **\$2.5** -

## **Fantastico Burger Pop | \$13**

*Grass-fed organic beef, aged cheddar stuffed burger patty, bacon jam, tomato relish in a crispy fried steam bun*

## **Grilled Butter Chicken Sammi | \$12**

*Marinated Vancouver Island Chicken, house-made slaw, cilantro, shallots, lime, local greens, and curry mayo*

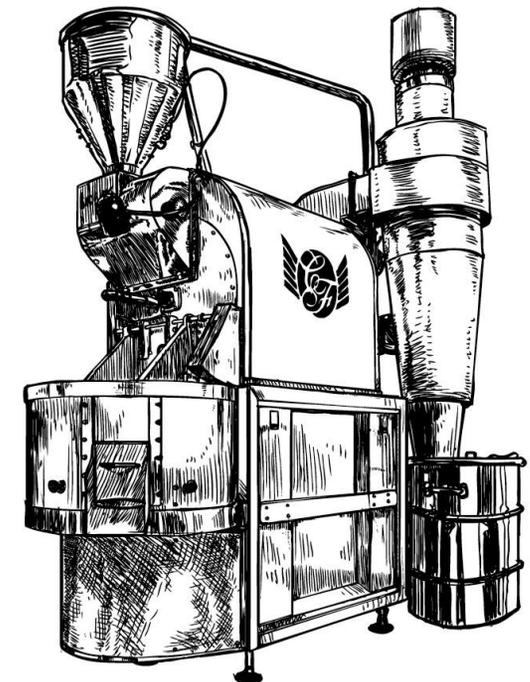
## **Bagel and Lox | \$7**

*Toasted Mount Royal bagel, served with cream cheese, pickled shallots, and cold smoked salmon*

- Just a bagel & cream cheese **\$4** -

Why not pair with a  
glass of craft beer,  
BC wine or cider?

See reverse for full list >>



Please notify staff of any allergies // No modifications please

## == BEER ==

10oz **\$3.5** | 16oz **\$5.5** | Flight (3x7oz) **\$7**

**Hoyner Pilsner** Crisp Pilsner  
Hoyne Brewing, Victoria

**New Growth** Canadian Pale Ale  
Driftwood Brewing, Victoria

**Four Winds** Wild IPA  
Delta, BC

**Persephone** Pale Ale  
Gibsons, BC

**Vienna** Red Lager  
Hoyne Brewing, Victoria

**Naughty Hildergard** ESB  
Driftwood Brewing, Victoria

**Fruity Mother Pucker** Sour  
Axe & Barrel Brewing, Victoria

**Dark Matter**  
Hoyne Brewing, Victoria

## == CIDER ==

**Sea Cider Farm** Glass \$6 / Bottle \$23  
Wild English / Pippins / Bramble Bubbly / Ruby Rose

## == WINE ==

**Vidal 2015** White **\$5.5** | **\$27.5**  
Stag's Hollow, Okanagan Falls, BC

**Quill** Red **\$7** | **\$32**  
Blue Grouse Estate Winery, Duncan, BC

**Damasco** White **\$7** | **\$30**  
Zanatta Winery, Cobble Hill, BC

**Clarinet 2015** Red **\$8** | **\$36**  
Alderlea Winery, Cowichan Valley, BC

**Blue Mountain** Pinot Noir | **\$57**  
Okanagan, BC (bottle only)

**Frizzante** Sparkling White **\$8** | **\$28**  
**FANTASTICO** Exclusive vintage wild ferment naturale Petite Milo

## ROASTERY HAPPY HOUR 4pm-5pm

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Draught Beers **\$3** / **\$4.50**

All BC Wines & Cider **\$1 off**

Small coffee & choc mousse **\$5**

Snack Menu Items **\$1 off**

# ROASTERY SNACKS

Served 2pm - 6:30pm

## **Fantastico Dip Duo | \$8**

Hummus and tapenade served with naan bread, all made in-house

## **Chicken Satay Snack | \$4**

Red curry marinated Free-range chicken with sweet & spicy peanuts,  
mild red curry sauce

## **Chana Fries | \$6**

Crispy chickpea fries, Moroccan ketchup

## **Pan Fried Brussel Sprouts | \$6**

Coffee infused honey, Manchego, lemon zest, roasted almonds

## **Sweet Potato Pakoras | \$8**

Onion, brussel sprouts, sweet chilli jam

## **Indonesian Rice Bowl | \$9.5**

*Mild coconut curry, sunnyside egg, brown rice,  
house-made carrot slaw*  
- Add chicken skewer or chickpea tofu **\$3** -

## **Yuppie Quinoa Bowl | \$11**

*Maple-rosemary roasted local root veg, organic quinoa, preserved  
lemon, sweet and salty almonds, light herb vinaigrette*  
- Add chicken skewer or chickpea tofu **\$3** / Add bacon **\$2.5** -

## **Grilled Butter Chicken Sammi | \$12**

*Marinated Vancouver Island Chicken, house-made slaw,  
cilantro, shallots, lime, local greens, and curry mayo*

## **Fantastico Burger Pop | \$13**

*Grass-fed organic beef, aged cheddar stuffed burger patty,  
bacon jam, tomato relish in a crispy fried steam bun*

## **Cheese & Pickle Plate | \$9**

*2 cheese (from **FANTASTICO** bar-deli!),  
house pickles, mustard, bread.* - add meat stick **\$4**



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*Oatmeal, fermented steel cut oats, toasted smashed almonds, Mexican vanilla maple syrup*

**Toast & House-made Jam | \$4**

**Millennial Toast | \$7**

*Avocado smash, lemon zest, aged cheddar, Red Fife toast*

**Housemade Granola | \$7**

*Pecans, pumpkin seeds, raisins, Tree Island yogurt, honey, and local rhubarb compote*

**Indonesian Rice Bowl | \$9.5**

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- Add chicken skewer or chickpea tofu **\$3** Vegan Bowl **\$9.5** / Kids Bowl **\$7** -

**Fantastico Hash | \$12**

*Roasted local Winter root veg, farmhouse sausage, caramelized red onion, fresh rosemary, aged balsamic house zitar spice, sunny side egg*

**Coconut Pancakes | \$12**

*Two griddled pancakes, fresh banana, toasted coconut, whipped cream, maple vanilla syrup, side of peanut butter*

**Yuppie Quinoa Bowl | \$11**

*Maple-rosemary roasted local root veg, organic quinoa, preserved lemon, sweet and salty almonds, light herb vinaigrette.*

**Breakfast Sandwich | \$8**

*Local farm fresh fried egg, guacamole, melted aged white cheddar, local greens.*  
- Add Whole Beast sliced bacon **\$2.5** -

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- Just a bagel & cream cheese **\$4** -