

# ROASTERY FOOD



## Winter Spiced Oatmeal | \$5.5

Winter spiced steel-cut oats, organic raisins, toasted walnuts, Mexican vanilla-infused maple syrup

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

### House-made Granola | \$7

Tree Island Yogurt, Pecans, pumpkin seeds, raisins, cranberries, organic rolled oats, apple-ginger compote

### Sweet Bagel | \$4.5

Mount Royal cinnamon bagel with cardamon-orange whipped sweet cream cheese

### Skip to It | \$4

Cold medium-boiled farm egg, house-made pickled vegetables

### Toast to Carlos | \$8

Guacamole, aged cheddar, lemon zest, Island Wheat toast

### Bagel & Lox | \$7

Toasted Mount Royal sesame bagel, cream cheese, pickled shallots, cold-smoked salmon, deep-fried capers

- Just a bagel & cream cheese \$4 -

### Breakfast Sandwich | \$8

Fried farm egg, guacamole, melted aged cheddar, local greens

- Add Whole Beast bacon \$2.5 -

### South Indian Rice Bowl | \$9.5

Local winter squash, parsnip, chickpeas, coconut milk, spicy chilies, ginger, toasted coriander, turmeric, tart apple raita

- Add chicken or tofu \$3 / Kids Bowl \$7 - Make it breakfast, add an egg! \$2

### Harvest Quinoa Bowl | \$11

Red & white quinoa, roasted cauliflower and root veg, kale, chickpeas, pickled beet, toasted walnuts, lemon-shallot vinaigrette

### Chicken Sandwich | \$12

Yogurt-marinated chicken thighs, house-made bread & butter pickles, slaw, curry mayo side salad

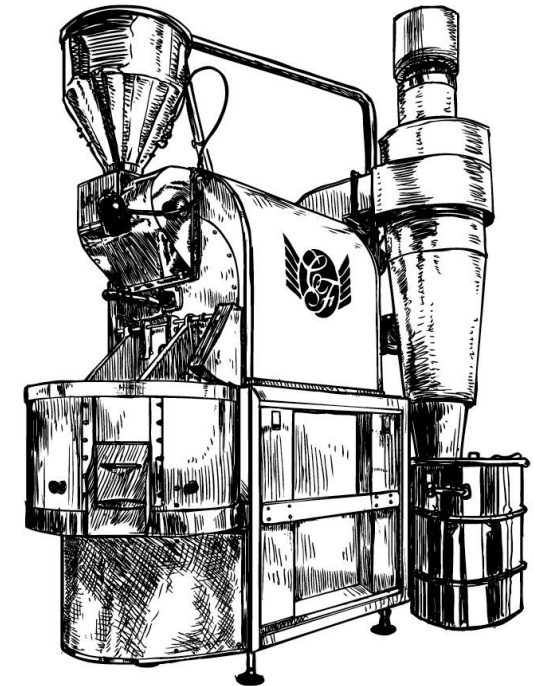
### Kale Caesar Salad | \$12

Local kale, Wildfire croutons, medium-boiled egg, deep-fried capers, Manchego

- Add chicken \$3 -

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

### **Pilsner**

Hoyne Brewing, Victoria

### **New Growth** Canadian Pale Ale

Driftwood Brewing, Victoria

### **Four Winds** Wild IPA

Delta, BC

### **Gladstone** Hazy Pale Ale

Courtenay, 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

Kings & Spies / Pippins / Bramble Bubbly / Wolf In The Woods / Sassamanash

## == WINE ==

### **Vidal 2015** White \$5.5 | \$27.5

Stag's Hollow, Okanagan Falls, BC

### **Damasco** White \$7 | \$30

Zanatta Winery, Cobble Hill, BC

### **Quill 2017** Rose \$7 | \$32

Blue Grouse Estate Winery, Duncan, BC

### **Quill 2015** Red \$7 | \$32

### **Clarinet 2015** Red \$8 | \$36

Alderlea Winery, Cowichan Valley, BC

### **Pinot Noir** Red | \$57

Blue Mountain Winery, 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

## **Cheese Board | \$10**

Two cheeses, house-made pickled veg, grainy Dijon, Wildfire bread  
- Add meat stick \$4 -

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

Hummus and tapenade with sourdough flatbread, all house-made

## **Chicken Caesar Skewer | \$7**

Grilled lemon marinated chicken, deep fried capers,  
house-made caesar dressing

## **Crispy Cauliflower Bites | \$7**

Fried cauliflower florets, spiced chickpea batter, curry mayo

## **Okonomiyaki | \$8**

*Savoury Japanese pancake with cabbage, crisp bacon lardons,  
green onion, tonkatsu sauce*

## **Feature Flatbread | \$13**

*House-made sourdough flatbread, always great for sharing!  
See chalkboard for today's feature*

## **South Indian Rice Bowl | \$9.5**

*Local winter squash, parsnip, chickpeas, coconut milk, spicy chilies,  
ginger, toasted coriander, turmeric, tart apple raita*  
- Add chicken or tofu \$3 / Kids Bowl \$7 -

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

*Red & white quinoa, roasted cauliflower and root veg, kale,  
chickpeas, pickled beet, toasted walnuts, lemon-shallot vinaigrette*

## **Chicken Sandwich | \$12**

*Yogurt-marinated chicken thighs, house-made bread & butter  
pickles, slaw, curry mayo side salad*

## **Kale Caesar Salad | \$12**

*Local kale, Wildfire croutons, medium-boiled egg,  
deep-fried capers, Manchego - Add chicken \$3 -*

