

# ROASTERY FOOD



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

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

## **Toast & Jam | \$4**

*Two slices local WildFire Island wheat toast, house-made jam*

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

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

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

*Black beans, tomatillo salsa, cilantro, avocado, organic brown rice, & a farm fresh fried egg*

- Add chicken skewer or chickpea tofu **\$3** -

- Vegan Bowl **\$9.5** / Kids Bowl **\$7**

## **Ploughman's Lunch | \$13**

*Artisan cheese, bread, mustard, seasonal fruit, soft-boiled egg*

## **Warm Farro Bowl | \$12**

*Warm Canadian Farro, roasted root vegetables, squash, shallot-garlic vinaigrette, winter greens*

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

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

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

## **Spicy Steak Tacos | \$13.5**

*4oz Flat Iron steak grilled and sliced, 3 corn tortilla shells, house-made slaw, guacamole, tomatillo salsa, pickled onions*

## **Grilled Chicken Sandwich | \$11**

*Grilled Vancouver Island Chicken, house-made slaw, cilantro, shallots, lime, local greens, and spicy aioli*

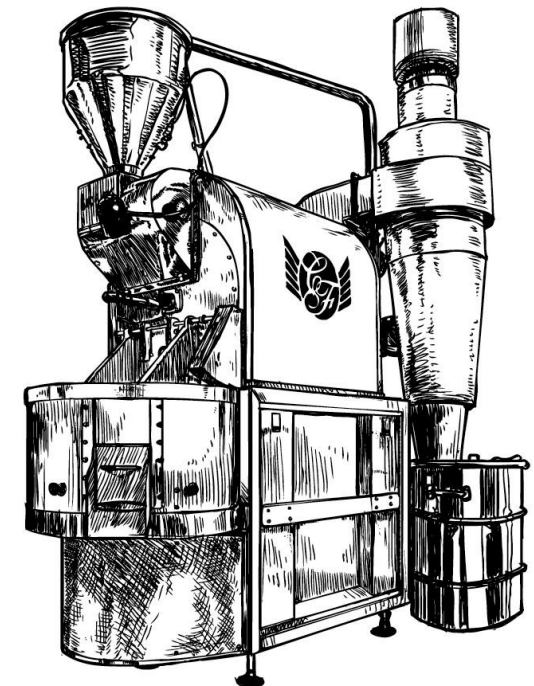
## **Bagel and Lox | \$7**

*Toasted Mount Royal bagel, served with 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 / CIDER / WINE ==

10oz \$3.5 | 16oz \$5.5

**Off The Grid** Vienna Red Lager  
Hoynes Brewing, Victoria

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

**Hoyner Pilsner** Classic Old World Crisp Pilsner  
Hoynes Brewing, Victoria

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

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

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

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

**Clarinet 2013** 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

Join us for  
**ROASTERY HAPPY HOUR**  
4pm-5pm Monday - Saturday

# ROASTERY SNACKS

Served 2pm - 6:30pm

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

A pairing of hummus and tapenade served with naan bread,  
all made in-house

## **Vancouver Island Chicken Skewer | \$4**

Grilled chicken, yakitori style, with sesame ginger dipping sauce

## **Japanese Savoury Pancake | \$5**

Okonomiyaki, Whole Beast bacon, cabbage, carrots,  
tonku sauce, mayo

## **Curried Fried Chick Peas | \$4**

Crispy fried chick peas, cilantro, house-made curry spice

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

*Black beans, tomatillo salsa, cilantro, avocado,  
organic brown rice, a farm fresh fried egg*

- Add chicken skewer or chickpea tofu **\$3** -

## **Spicy Steak Tacos | \$13.5**

4oz Flat Iron steak grilled and sliced, 3 corn tortilla shells,  
house-made slaw, guacamole, tomatillo salsa, pickled onions

## **House-made Chocolate Mousse | \$4**



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## ROASTERY HAPPY HOUR

4pm-5pm

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

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

7oz Single Origin Coffee  
& chocolate mousse **\$5**

Snack Menu Items  
**\$1 off**

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

**Savoury Eggs Benny | \$14**

*Poached farm-fresh eggs, Fraser Valley smoked ham, maple hollandaise, housemade cheddar and herb scone*

**German Apple Pancake | \$13**

*Cast-iron cooked thick apple and butter pancake, winter spices, caramel*

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