

ROASTERY MENU

EAT

WINTER OATMEAL	6
Steel cut oats, dried cranberries, sweet and salty sunflower and pumpkin seeds, Mexican vanilla-infused maple syrup.	
WILDFIRE TOAST & HOUSE-MADE JAM	4
HOUSE-MADE GRANOLA	8
Pecans, pumpkin seeds, raisins, toasted coconut, Tree Island yogurt, honey, seasonal fruit, rhubarb compote.	
KINGS TOAST	8
Guacamole, aged cheddar, local greens, WildFire Island Wheat toast.	
BAGEL & LOX	8
Cold-smoked wild BC Sockeye, Mount Royal sesame bagel, cream cheese, deep-fried capers, pickled shallots. - Just a bagel & cream cheese 4 -	
BREAKFAST SANDWICH	9
Fried farm egg, guacamole, melted cheddar, local greens. - add Whole Beast sliced bacon 3 -	
QUINOA BOWL	12
Organic red & white quinoa, roasted parsnip and carrots, kale, plumped raisins, sweet and salty sunflower and pumpkin seeds, cumin-orange vinaigrette.	
CHICKEN SANDWICH	13
Citrus marinated thighs, braised red cabbage, caramelized purple onion, greens, roasted garlic aioli, side slaw.	
BLACK BEAN RICE BOWL	10
Garlic-ginger black beans, salsa verde, cumin-orange mayo, slaw, organic brown rice, sunnyside farm egg. - Add chicken or chickpea tofu 3 / Kids Bowl 7 -	
KALE CAESAR SALAD	13
Roasted garlic dressing, Wildfire baguette croutons, deep-fried capers, kale, medium-boiled egg, manchego. - add Whole Beast bacon lardons 3 -	

DRINK

BEER		3.75/6
Pilsner	Hoyme Brewing. Victoria BC	
Juxtapose Wild IPA	Four Winds. Delta BC	
Wolfvine Ale	Hoyme Brewing. Victoria BC	
New Growth Pale Ale	Driftwood Brewing. Victoria BC	
Hazey Pale Ale	Gladstone Brewing. Courtenay BC	
Persephone Pale Ale	Persephone Brewing. Gibsons BC	
Fruity Mother Pucker	Axe & Barrel Brewing Company, Victoria BC	
Dark Matter	Hoyme Brewing Company, Victoria BC	
Beer flight 3x 7oz glasses		7.5
CIDER from SEA CIDER FARMS		6.5/25
Kings & Spies	Sea Cider. Victoria BC	
Pippins	Sea Cider. Victoria BC	
Sassamanash	Sea Cider. Victoria BC	
Ruby Rose	Sea Cider. Victoria BC	
Humulus	Valley Cider. Duncan BC	
Lupulus	Valley Cider. Duncan BC	
Ginnish	Valley Cider. Duncan BC	
Love Potion	Valley Cider. Duncan BC	
WINE		
Vidal 2015 White	Stag's Hollow. Okanagan Falls BC	5.5/27.5
Damasco White	Zanatta Winery. Cobble Hill BC	7/30
Quill 2015 Red	Blue Grouse Estate. Duncan BC	7/32
Clarinet 2015 Red	Alderlea Winery. Cowichan BC	8/36
Pinot Noir Red	Blue Grouse Estate. Duncan BC	57
Quill 2017 Rose	Blue Grouse Estate. Duncan BC	7/32
Frizzante Sparkling white		8/30

JOIN US FOR

HAPPY

H O U R **MON**
SAT

SPECIALS | 4PM - 5PM

Please notify staff of any allergies. No modifications please.

ROASTERY SNACKS

EAT

CHEESE BOARD Two cheeses, house-made pickled vegetables, grainy Dijon, WildFire bread. - Add meat stick 4 -	12
HUMMUS AND TAPENADE Hummus and tapenade with sourdough flatbread, all house-made.	8
CHICKEN SKEWER Citrus marinated thigh, roasted garlic aioli, deep-fried capers.	7
SOFT SOURDOUGH PRETZEL Soft and chewy, grainy honey-dijon.	4
SOURDOUGH FLATBREAD Ask your server for the daily feature toppings.	14
CAULIFLOWER BITES Chana-battered cauliflower with coriander and cayenne, cumin-orange mayo.	10
HOUSE PASTA Rich tomato sauce with caramelized onions and roasted garlic, fried capers, kale, manchego.	13
QUINOA BOWL Organic red & white quinoa, roasted parsnip and carrots, kale, plumped raisins, sweet and salty sunflower and pumpkin seeds, cumin-orange vinaigrette.	12
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