

ROASTERY MENU

EAT

COCONUT OATMEAL	6
Steel cut oats, toasted almonds and coconut, organic raisins, Mexican vanilla-infused maple syrup	
WILDFIRE TOAST & HOUSE-MADE JAM	4
HOUSE-MADE GRANOLA	8
Pecans, pumpkin seeds, raisins, Tree Island yogurt, honey, seasonal fruit, local rhubarb compote	
SKIP TO IT	4
Cold medium-boiled farm egg, house-made pickled vegetables, tomato	
KINGS TOAST	8
Guacamole, aged cheddar, local greens, tomato, WildFire Island Wheat toast	
BAGEL & LOX	8
Cold-smoked wild BC Sockeye, Mount Royal sesame bagel, cream cheese, pickled shallots	
- Just a bagel & cream cheese 4 -	
- Cinnamon bagel w/ whipped sweet cream cheese 4.5 -	
BREAKFAST SANDWICH	9
Fried farm egg, guacamole, melted cheddar, local greens, tomato	
- add Whole Beast sliced bacon 3 -	
QUINOA BOWL	12
Organic red & white quinoa, local green beans, roasted sweet potato, pickled beets, toasted almonds, tahini vinaigrette	
GINGER CHICKEN SANDWICH	13
Ginger-soy marinated thighs, pickled carrot & cucumber, jalapeno-lime mayo, slaw, w/ side salad	
BLACK BEAN RICE BOWL	10
Garlic-ginger black beans, salsa fresca, jalapeno-lime mayo, slaw, organic brown rice, sunnyside farm egg	
- Add chicken or tofu 3 / Kids Bowl 7 -	
FANTASTICO SUMMER SALAD	12
Local greens, house-made pickled vegetables, local green beans, medium-boiled farm egg, tahini vinaigrette	
VEGGIE BURGER	13
Black bean & sweet potato burger, jalapeno-lime mayo, tomato, slaw, w/ root vegetable chips	

DRINK

BEER		3.75/6
Pilsner	<i>Hoyme Brewing. Victoria BC</i>	
Juxtapose Wild IPA	<i>Four Winds. Delta BC</i>	
Vienna Red Lager	<i>Hoyme Brewing. Victoria BC</i>	
New Growth Pale Ale	<i>Driftwood Brewing. Victoria BC</i>	
Hazey Pale Ale	<i>Gladstone Brewing. Courtenay BC</i>	
Naughty Hildergard ESB	<i>Driftwood Brewing. Victoria BC</i>	
Fruity Mother Pucker	<i>Axe & Barrel Brewing Company, Victoria BC</i>	
Dark Matter	<i>Hoyme Brewing Company, Victoria BC</i>	
Beer flight 3x 7oz glasses		7.5
CIDER from SEA CIDER FARMS		6.5/25
Kings & Spies		
Pippins		
Bramble Bubbly		
Ginger Perry		
Sassamanash		
WINE		
Vidal 2015 White	<i>Stag's Hollow. Okanagan Falls BC</i>	5.5/27.5
Damasco White	<i>Zanatta Winery. Cobble Hill BC</i>	7/30
Quill 2015 Red	<i>Blue Grouse Estate. Duncan BC</i>	7/32
Clarinet 2015 Red	<i>Alderlea Winery. Cowichan BC</i>	8/36
Pinot Noir Red	<i>Blue Grouse Estate. Duncan BC</i>	57
Quill 2017 Rose	<i>Blue Grouse Estate. Duncan BC</i>	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	12
Two cheeses, house-made pickled veg, grainy Dijon, Wildfire bread - Add meat stick 4 -	
HUMMUS AND TAPENADE	9
Hummus and tapenade with sourdough flatbread, all house-made	
GINGER CHICKEN SKEWER	7
Grilled ginger-soy marinated thigh, tahini mayo, pickled carrot & cucumber	
CRISPY GREEN BEAN BITES	8
Chana-battered local beans, jalapeno-lime mayo	
ROOT VEGETABLE CHIPS	6
Crisp BC root vegetable chips w/ cumin and cayenne	
SOURDOUGH FLATBREAD	14
Ask your server for the daily feature toppings	
OKONOMIYAKI	10
Savory Japanese pancake with cabbage, crisp bacon lardons, green onion, tonkatsu sauce	
QUINOA BOWL	12
Organic red & white quinoa, local green beans, roasted sweet potato, pickled beets, toasted almonds, tahini vinaigrette	
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