

BREAKFAST

WARMED BASQUE QUICHE	\$10
asparagus, piquillo peppers, manchego cheese, simple mixed greens	
EGGS FLORENTINE *	\$13
wilted spinach, poached eggs, hollandaise sauce, house potatoes, toasted brioche	
OMELET SANDWICH	\$11
green onion and gruyere cheese omelet, roasted garlic spread, baby greens, toasted sour dough, house potatoes	
LENTIL BLINIS *	\$12
house-made salmon pastrami, lentils, yogurt, lkura, onion, hard egg	
BREWERS' BREAKFAST *	\$13
house bratwurst, two eggs, house potatoes, toasted sour dough	
FRENCH TOAST	\$11
stout soda bread, powder sugar, vanilla IPA strawberry jam	
STOUT SOAKED STEEL CUT OATS	\$8
nutella, vanilla yogurt, fresh berries, tart dried cherries (hot or cold)	

SHAREABLES

FRESH PRETZEL	\$7
esb mustard, beer cheese	
MIXED SPRING VEGETABLE	\$12
herbs, hard egg vinaigrette	
CRISPY CHICKEN WINGS	\$13
fresh celeriac, blue cheese crumbles, brewers' sauce	
SCRATCH NACHOS	\$13
house chorizo, re-fried beans, cotija cheese, epazote crema, chayote and jalapeno lime slaw	
TRIO OF DIPS	\$11
cucumber dill yogurt, herb chickpeas, piquillo pepper hummus, olives, garlic flat bread	

* The consumption of raw or under-cooked potentially hazardous foods may result in food-borne illness

SALADS

- BABY GREENS** **\$8**
mixed vegetables, tahini vinaigrette
- CRUSHED FALAFEL ASPARAGUS SALAD** **\$13**
house-made falafel, spring asparagus, shaved fennel,
tahini vinaigrette, scratch fennel salt
- WEDGE** **\$11**
crisp head lettuce, pepper bacon, tomatoes, hard boiled eggs,
creamy herb dressing, blue cheese crumbles
- MAYTIME SALAD** **\$11**
quinoa, zucchini, chives, tomatoes, chervil,
malted barley syrup

SOUPS

- SPRING VEGETABLES MINISTRONE** *cup \$6 / bowl \$9*
cavatappi pasta, parmesan, garlic flat bread
- CREAMY TOMATO** *cup \$6 / bowl \$9*
Italian plum tomatoes, basil pesto, garlic flat bread
- ANDREW'S CHOWDER** *cup \$6 / bowl \$9*
hot smoked sockeye salmon, pepper bacon,
potatoes, vegetables, corn, garlic flat bread

SANDWICHES

- SOCKEYE BLT *** **\$15**
grilled alaskan sockeye, pepper bacon, roasted garlic aioli, toasted ciabatta
- CAP HILL BURGER *** *¼ lb. \$10 / ½ lb. \$13*
natural beef, white american cheese, lettuce, tomato, burger sauce
- PUB BURGER *** **\$15**
house ground ¼ lb. natural beef, black pepper crusted, blue cheese crumbles,
house steak sauce, lettuce, tomato
- CHICKEN SALAD CLUB** **\$13**
gruyere, pepper bacon, baby kale, tomato, toasted brioche
- MUSHROOM MELT** **\$16**
mixed organic mushrooms, gruyere, fried celeriac, baby greens,
garlic spread, toasted ciabatta

SIDES

TWO BACON	\$4
TWO FRIED EGGS *	\$4
SOURDOUGH TOAST	\$3
BREAKFAST POTATOES	\$6
HOUSE CUT FRITES & BREWERS' SAUCE	\$6
CREAMY POLENTA	\$6
GRILLED ASPARAGUS	\$6
WILTED SPINACH	\$6
YOGURT	\$4

KIDS' MENU

KIDS' NOODLES choice of beer cheese, butter & parmesan, or marinara	\$7
1/4 LB. CHEESBURGER & FRIES (may sub veggies for fries)	\$7
KIDS FISH & CHIPS (may sub veggies for fries)	\$7
FRIED CHICKEN STRIPS	\$7

DESSERT

CHOCOLATE POT DE CRÈME	\$6
ICE CREAM SANDY	\$6
SORBET	\$6

CHEF : ANDREW GRIBAS
GM : AARON SHERMAN