

TIMBER BRUNCH

SAT/SUN
11-3PM

SNACKS

soup of the day	\$4
smoked pickled egg	\$3
deep fried cheese curds	\$7
pepperoni stick	\$4
house chips	\$4

BRUNCH

CANADIANA eggs any style, choice of meat, (bacon or sausage), potatoes, toast, and baked beans	\$13
B.E.L TIMBER SANDWICH bacon, lettuce, tomato, and sunny fried egg sandwich with potatoes	\$12
DUCK HASH duck confit, squash, kale, and potato hash with poached eggs	\$15
MUSHROOM TOAST foraged and cultivated mushroom on toast, poached eggs, Okanagan goat cheese on sourdough	\$14
WANT MORE? house chorizo, mushrooms, bacon, turkey sausages	add \$4

TIMBER FAVES

chicken wings <i>salt and pepper OR spicy maple glaze</i>	\$12
Turtle Valley Ranch bison burger, caramelized onion, bacon, cheddar, pickle <i>with fries OR salad</i>	\$18
Canadian shore lunch, fried market Ocean Wise fish, TIMBER ale batter, fries, tartar sauce	\$19
Montreal style smoked meat sandwich; gouda, russian dressing, sauerkraut <i>with fries OR salad</i>	\$17
roasted squash and kale salad pickled squash vinaigrette, salted pumpkin seed praline, dried cranberry, chanterelle mushroom <i>add house chorizo for \$4</i>	\$16

UP AND AT 'EM BOOZY BEVERAGES

MIMOSA (@terrythegoose fave) BC sparkling wine with fresh orange, apple, or grapefruit juice	\$10
BREWMOSA (@deanerthebeaver fave) craft draft beer with fresh orange juice	\$10
RADLER craft draft beer with fresh grapefruit juice	\$8

**STICK AROUND FOR HAPPY
HOUR EVERYDAY 3-6PM**



MOGLIANA COFFEE

A family owned, and operated farm in Brazil, this coffee company puts sustainability first. 20% of the farm is kept as untouched forest to conserve valuable resources under land management. A small but efficient turbine on the property allows for the farm to operate completely off the grid 11 months out of the year. Waste water management and re-using spent resources as fuel and fertilizer makes this a very sustainable coffee in your cup! It's delicious, roasted locally, and we're proud to serve it!

www.mogianacoffee.com



RABBIT RIVER FARM EGGS

Organic eggs? They literally wrote the book. Rabbit River Farms authored the original Canadian certified organic egg production standards (COABC) and today maintain their certified organic status through a third party certifier - Pro-Cert Organic Systems, Canada's foremost national certifier of organic food products. They were also the first SPCA (Humane) certified farm in Canada. This family farm in Richmond produces certified organic, free range and free run eggs.

www.rabbitriverfarms.com

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