



BRUNCH

Variety of Mini Danishes | 8

Complemented with house made jams

Lemon Curd Breakfast Parfait | 8

Greek yogurt, toasted banana bread and lemon curd

West Coast Bagel | 11

House cured salmon, dill aioli, citrus cream cheese, sliced cucumbers and red onion

Strawberry Shortcake Pancakes | 12

Buttermilk pancakes, strawberry compote and Chantilly cream

Classic Belgium Waffle | 13

Berry compote, Chantilly cream and maple syrup
With seasonal fruit | gluten free available

Gasoline Alley Breakfast | 13

Two fried eggs, maple bacon, hash browns
and an *Alberta Bakery* biscuit
With seasonal fruit

Eggs Benedict | 15

Applewood smoked pork loin, brown butter hollandaise
and hash brown potatoes



BRUNCH

Executive chef
LEIGHTON SMYTH

Chef de cuisine
TOBIAS LARCHER

Bison Whiskey Sausage Hash | 14

Caramelized onions, sautéed peppers, soft poached egg, brown butter hollandaise sauce over hash brown potatoes

Selkirk Brunch Burger | 17

House ground 6oz burger, fresh arugula, red onions, fried egg, hollandaise on a brioche bun
Served with hash brown potatoes or fresh fruit

Sunday Inspired Gluten Free Quiche | 15

Ask your server for details

Prices do not include GST. All parties of 8 or more are subject to an 18% gratuity.

Dietary restrictions can be accommodated. Please speak with your server and our Chef will customize a meal for you.

Separate bills are available for parties of up to 10 guests.

Baby Romaine Salad | 14

Grilled baby romaine hearts, shaved Grana Padano, toasted chick peas, soft poached egg and lemon garlic dressing

Mediterranean Style Pulled Chicken Wrap | 16

Spinach tortilla, jalapeño and cilantro hummus, arugula, tomatoes, red onions, peppers and tzatziki dressing
Sea salted fries or small house salad