

WEEKEND BRUNCH

Canella Puccini <i>Canella Sparkling Wine, Sicilian Mandarin</i>	50
Island Fizz <i>Prosecco & Seasonal Okanagan Juice</i>	12
Café Espresso Martini <i>Vodka, Kablua, Licor 43, Espresso, Chocolate Bitters</i>	15
Okanagan Orchard Pressed Juice	6
Hot Okanagan Pressed Apple Cider	6

Monogram Coffee <i>(Served with Vital Green Farms Organic Milk)</i>	
Brewed Coffee	4.5
Espresso, Americano	4.5
Cappuccino	6
Latte	6.5
Fair Trade Hot Chocolate	7

Selection of Teas <i>Orange Pekoe, Chamomile, Sencha Green Peppermint, Earl Grey Mountain Berry Herbal</i>	5
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TO SHARE

PASTRY TRIO <i>Fresh Every Morning From Our Bakery</i>	15
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FRESH SHUCKED OYSTERS <i>House Made Hot Sauce & Seasonal Mignonette Pickled Mans Organic Ginger</i>	30/HALF DOZEN
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RED LENTIL HUMMUS <i>Okanagan Sumac, Basil & Spinach Pistou Flax Seed Lavosh</i>	17
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FISH & GAME BOARD <i>Selection of Cured Meats Seasonal Potted Seafood, Smoked Salmon River Café Pickles, Preserves & Flax Seed Crackers (Serves 2)</i>	35
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SELECTION OF ARTISAN CHEESE <i>Sylvan Star Grizzly Gouda, Red Deer, Alberta Avonlea Clothbound Cheddar, PEI Tiger Blue, Penticton, BC River Café Pickles, Preserves & Flax Seed Crackers</i>	33
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SIDES

ONE BUTTERMILK PANCAKE	9
POPLAR BLUFF POTATO HASH	6
YOGURT, SEASONAL BERRIES, GRANOLA	8
SINGLE FRESH BAKED PASTRY	5
3 FENNEL & CORIANDER LAMBTASTIC SAUSAGES	16
HILLVIEW HERITAGE FARM SMOKED BACON.....	8
HILLVIEW HERITAGE FARM HONEY HAM	6

MAINS

MANS FARM EGGS <i>Soft Poached, Scrambled or Over Easy Poplar Bluff Potato Hash, Sourdough Toast</i>	
CHOICE OF:	
<i>Creamed Spinach & Oyster Mushrooms</i>	21
<i>Hillview Heritage Farm Double Smoked Bacon</i>	23
<i>Fennel & Coriander Lambtastic Sausage</i>	24
<i>Hillview Heritage Farm Honey Ham</i>	22

EGGS BENEDICT <i>Roasted Garlic & Herb Biscuit, Soft Poached Eggs Hollandaise, Poplar Bluff Potato Hash</i>	
CHOICE OF:	
<i>Oyster Mushrooms, Spinach & Cheese Curds</i>	23
<i>Braised Beef Short Rib & Caramelized Onion</i>	25
<i>Cured Arctic Char, Crispy Shallot, Dill</i>	24

Haida Gwaii Halibut Cakes <i>Brandade, Deepwater Farms Kale Trout Roe, Beurre Monté, Soft Poached Eggs</i>	24
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SMOKED SALMON TARTELETTE <i>Forno Roasted Cherry Tomatoes, Mans Farm Egg Fairwinds Farm Goat Feta, Hollandaise</i>	25
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HAM & CHEESE QUICHE <i>Hillview Heritage Farm Honey Ham Avonlea Cheddar, Caramelized Onions Frisée, Mustard Vinaigrette</i>	26
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BENCHMARK BEEF BURGER <i>Fried Mans Farm Egg, Bacon Mortadella Sylvan Star Gouda, Pickle Mayo, Challah Bun</i>	29
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BUTTERMILK PANCAKE <i>Hazelnut Whipped Cream, Chocolate Sauce Seasonal Fruit Preserve</i>	18
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RIVER CAFÉ

PRINCE'S ISLAND PARK

Canadian Seasonal Cuisine

Supporting regional and local purveyors, farmers and coastal fishermen practicing responsible stewardship of the land, rivers and sea.



All seafood selections are the best sustainable choices as recommended by Vancouver Aquarium's Ocean Wise Program.

One Dollar from every Red Lentil Hummus will go to BB4CK to connect kids to the food they need to l earn, grow & play.

