



# LORETTE

- brasserie -

## BREAKFAST

9AM - 1PM

### WAFFLE OF THE DAY

ask your server

### BRIOCHE FRENCH TOAST 20

caramelized pineapple, lemon curd, candied nuts

### LORETTE BREAKFAST 25

2 free-range eggs any style, butcher cut bacon, sausage, creamy mushrooms, potato tartlet, toast

### HANGOVER SANDWICH 18

butcher cut bacon, sausage, fried free-range egg, hashbrown, cheese, sriracha mayo

### CROQUE MADAME 24

toasted sourdough, country ham, gruyère, dijon bechamel, fried free-range egg

### EGGS & AVOCADO 26

smashed avocado, goat cheese scrambled eggs, toasted sourdough, potato tartlet

### - EGGS BENEDICT -

served with potato tartlet

### CLASSIC 23

country ham, buttered muffin, poached free-range eggs, brown butter hollandaise

### BUTTERMILK FRIED CHICKEN 27

buttered muffin, poached free-range eggs, buffalo hollandaise

### CHAMPIGNON 24

creamy mushroom, buttered muffin, poached free-range eggs, brown butter hollandaise

### ROYALE 27

salmon rilette, pickled onion, buttered muffin, poached free-range eggs, brown butter hollandaise

### - SOMETHING LIGHTER -

### FRUIT SALAD 10

star anise, mint

### BANANA-BERRY SMOOTHIE 18

granola, toasted coconut

### AVOCADO TOAST 16

smashed avocado, seed granola, sumac, toasted sourdough

### - ADDITIONS -

POTATO TARTLET 7

COUNTRY HAM 7

BUTCHER CUT BACON 8

SAUSAGE 8

SMASHED AVOCADO 7

GOAT CHEESE 5

FREE-RANGE EGG 5

CREAMY MUSHROOMS 5

BROWN BUTTER HOLLANDAISE 5

TOAST 5



Please advise your server of any allergies & we will do our best to accommodate your needs. Parties of six or more subject to a 20% service charge.

A 1.5% Employee health benefit (ehb) fee is added to every check. Please note that this fee is not a service charge. Please see our website for more information



## - EYE OPENERS - & JUICES

### - COFFEE & TEA -

COFFEE	4
ESPRESSO	4.5
AMERICANO	4.5
CAPPUCCINO	5
LATTE	5.5
CHAI LATTE	5.75
MOCHA	5.75
CARAMEL LATTE	5.75
ASSORTED TEAS	4
earl grey/green/mint/lemon/chamomile	
HOT CHOCOLATE	5
+ OAT/ALMOND MILK	1
+ SPIKE YOUR COFFEE (1.5oz)	8
baileys / brown butter washed rye	

### - COCKTAILS -

MIMOSA	10
CAESAR 2oz	16
APEROL SPRITZ 2oz	15
HARVEY WALLBANGER 1oz	8

### - WINE -

SPARKLING	5oz	BTL
BLUE GROUSE	13	60
charme de l'île, cowichan valley, bc		
LOUIS ROEDERER	38	190
collection 244, champagne		
ROSE	6oz	9oz 12oz BTL
DOMAINE L'OSTAL	11	17 22 45
grenache, syrah pays d'oc, france		
WHITE		
CHATEAU SANCERRE	15	22 29 60
petit connetable, val de loire, sauvignon blanc		
RED		
LAURENT MIQUEL	14	20 27 60
solas pinot noir, languedoc		

### - JUICES -

FRESH ORANGE JUICE	6.5
FRESH GRAPEFRUIT JUICE	6.5
PINEAPPLE JUICE	5.5
APPLE JUICE	5.5
TOMATO JUICE	5.5
POP	3.5
MORNING ELIXER	8
ask your server if you require spirits	

### - BEERS -

DRAFT	
<i>"Brewed with orange peel and coriander in collaboration with Coast Mountain Brewing"</i>	
COAST MOUNTAIN, LORETTE EN BLANC, 5.4% 16oz	9

BOTTLE / CAN	
VAN STEENBERGE, GULDEN DRAAK BREWMASTER	
Belgian Strong Golden Ale 10.5% 330ML	12

GLUTENBERG, AMERICAN PALE ALE, (GF) 5.5% 473ML	12
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LES TROIS MOUSQUETAIRES, DOUBLE IPA CITRA, 8% 473ML	12
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COAST MOUNTAIN, CRYSTAL CHAIR PILSNER 5% 473ML	10
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BSA BLONDE PILSNER, <0.05% 473ML	10
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### CIDER

LA PETITE ABEILLE, PEAR CIDER, 375ML	16
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