

SCROLL TO THE BOTTOM TO VIEW OUR WEEKEND BRUNCH MENU

Shared

- TRUFFLE FRIES | \$10**
  - crispy fries, truffle oil, parmesan cheese, parsley, garlic aioli
  - ALLERGENS: EGG, MILK, SOY, SULPHITES, MUSTARD
- CRISPY FRIED HUMBOLDT SQUID | \$17.25**
  - jalapeno, red pepper, dill, tzatziki, lime
  - ALLERGENS: WHEAT, GLUTEN, MILK, SHELLFISH (SQUID)
- CHICKEN LETTUCE WRAPS | \$19**
  - sweet chili sauce, julienne carrot, green onion, cilantro, fried wonton, sesame seeds
  - ALLERGENS: WHEAT, GLUTEN, SESAME, SOY, SULPHITES, EGG

- BAO BUNS**
  - pickled carrot, daikon, cucumber, jalapeno, cilantro
  - Pulled Pork with Char Siu Aioli \$13.75
  - Crispy Hoisin Tofu \$12
  - ALLERGENS: WHEAT, GLUTEN, SOY, SULPHITES, EGG & SESAME (PORK BAO)
- ADD** pork bao bun \$6.25 | Add crispy tofu bao \$5.50
- PULLED PORK POUTINE | \$18.25**
  - crispy fries, pulled pork, cheese curds, gravy, scallion, crème fraiche
  - ALLERGENS: MILK, SOY, SULPHITES

Soups & Salads

ADD: chicken \$10 | grilled tofu \$6 | grilled salmon \$12 | NY Steak \$22

- ACADIAN SALAD\* | \$16.50**
  - fresh greens, avocado, tomatoes, cucumber, feta cheese, candied pecans, sliced apple, lemon thyme vinaigrette
  - ALLERGENS: MILK, MUSTARD, SULPHITES, TREE NUTS (PECANS), EGG
- CAESAR SALAD | \$11.25**
  - parmesan panko crumble, crispy capers, pickled red onion
  - ALLERGENS: GLUTEN, WHEAT, MILK, FISH (ANCHOVY), MUSTARD, EGG, SULPHITES
- SOUP | \$8.25**

- HOUSE SALAD | \$11.25**
  - fresh greens, tomatoes, feta, cucumber, lemon thyme vinaigrette
  - ALLERGENS: MILK, MUSTARD, SULPHITES
- SOUP & CAESAR SALAD | \$13.25**
  - parmesan panko crumble, crispy capers, pickled red onion
  - ALLERGENS: GLUTEN, WHEAT, MILK, FISH (ANCHOVY), MUSTARD, EGG, SULPHITES
- SOUP & HOUSE SALAD | \$13.25**
  - fresh greens, tomatoes, feta, cucumber, lemon thyme vinaigrette
  - ALLERGENS: MILK, MUSTARD, SULPHITES

Pasta, Bowls & Mains

ADD: chicken \$10 | grilled tofu \$6 | grilled salmon \$12 | NY Steak \$22

- CHIMICHURRI STEAK FRITES | \$33**
  - Canadian AAA New York Striploin, fries, chimichurri sauce
  - ALLERGENS: SOY, SULPHITES
- RED THAI CURRY**
  - Jasmine rice, bean sprouts, bok choy, crispy wonton, green onion, cilantro, lime
- Chicken \$18.25 | Crispy Tofu \$17
  - Salmon \$20
  - ALLERGENS: GLUTEN, WHEAT, SULPHITES, SOY (TOFU), FISH (SALMON)

- GNOCCHI POMODORO | \$18.25**
  - Fior di latte cheese, tomato, basil, grana padano
  - ALLERGENS: WHEAT, GLUTEN, MILK
- LEMON GRASS CHICKEN | \$19**
  - Jasmine rice, iceberg lettuce, carrots, cucumber, mint, bean sprouts, lime, nuoc cham
  - ALLERGENS: SOY, SULPHITES
- SPAGHETTI AGLIO OLIO E PEPERONCINO | \$17**
  - garlic, chilies, chicken stock, grana padano cheese, parsley
  - ALLERGENS: GLUTEN, WHEAT, MILK

HAPPY HOUR!

3-6PM DINE IN ONLY

- TRUFFLE FRIES | \$7**
  - crispy fries, truffle oil, parmesan cheese, parsley, garlic aioli
  - ALLERGENS: MILK, SULPHITES, SOY, EGG, MUSTARD
- BAO BUNS**
  - pickled carrot, daikon, cucumber, jalapeno, cilantro
  - Pulled Pork with Char Siu Aioli \$11.25
  - Crispy Hoisin Tofu | \$10.50
  - ALLERGENS: WHEAT, GLUTEN, SOY, SULPHITES, EGG & SESAME (PORK BAO)
- ADD** pork bao bun \$5.50 | Add crispy tofu bao \$4.75
- CRISPY STEAK BITES | \$14.25**
  - Sirloin steak, horseradish aioli, parsley
  - ALLERGENS: EGG, SULPHITES, MUSTARD
- CRISPY FRIED HUMBOLDT SQUID | \$14.25**
  - jalapeno, red pepper, dill, tzatziki, lime
  - ALLERGENS: WHEAT, GLUTEN, MILK, SHELLFISH (SQUID)
- CHICKEN LETTUCE WRAPS | \$16**
  - sweet chili sauce, julienne carrot, green onion, cilantro, fried wonton, sesame seeds
  - ALLERGENS: WHEAT, GLUTEN, EGG, SESAME, SOY, SULPHITES
- **SUBSTITUTE CRISPY TOFU**
- 2 POINT O BURGER | \$16**
  - beef chuck patty or lemon rosemary chicken breast
  - Point sauce, lettuce, tomato, red onion, dill pickle, ketchup, mustard, salted fries
  - ALLERGENS: WHEAT, GLUTEN, EGG, MUSTARD, SOY, SULPHITES

**BEER & WINE**

<b>BEER</b> \$5.00 (\$2 OFF)	<b>ROTATING WINES</b> 6oz \$5.00 (\$3 OFF)
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**TMRW PLANT-BASED BURGER \$16**

- vegan mayo, red relish, lettuce, tomato, red onion, ketchup, mustard, salted fries
- ALLERGENS: WHEAT, GLUTEN, MUSTARD, SOY, SULPHITES



Handhelds

All Burgers & Sandwiches Served With Fries

ADD bacon or gravy \$3 | cheddar cheese \$2 | beef patty \$7  
 SUBSTITUTE house salad, caesar salad, truffle fries or gluten free bun | \$2.25

- CRISPY CHICKEN SANDWICH | \$21**
  - parmesan panko chicken, red onion, dill pickle, lettuce, tomato, sambal mayo, salted fries
  - ALLERGENS: WHEAT, GLUTEN, EGG, MILK, SOY, SULPHITES, MUSTARD
- 2 POINT O BURGER | \$20**
  - beef chuck patty or lemon rosemary chicken breast
  - Point sauce, lettuce, tomato, red onion, dill pickle, ketchup, mustard, salted fries
  - ALLERGENS: WHEAT, GLUTEN, EGG, SOY, SULPHITES, MUSTARD
- CANADIAN BURGER | \$23**
  - beef chuck patty or lemon rosemary chicken breast
  - Point sauce, bacon, cheddar, lettuce, tomato, red onion, dill pickle, ketchup, mustard, salted fries
  - ALLERGENS: WHEAT, GLUTEN, EGG, MILK, SOY, MUSTARD, SULPHITES

- TMRW PLANT-BASED BURGER | \$19**
  - vegan mayo, red relish, lettuce, tomato, red onion, ketchup, mustard, salted fries
  - ALLERGENS: WHEAT, GLUTEN, MUSTARD, SOY, SULPHITES
- WILD SOCKEYE SALMON BURGER | \$24**
  - chimichurri mayo, lettuce, tomato, red onion, dill pickle
  - ALLERGENS: WHEAT, GLUTEN, EGG, SOY, SULPHITES, MUSTARD, FISH (SALMON)
- GRILLED CHICKEN WRAP | \$18.50**
  - lettuce, bacon, tomato, garlic aioli, spinach tortilla
  - ALLERGENS: WHEAT, GLUTEN, EGG, SOY, MUSTARD, SULPHITES
- BREAKFAST SANDWICH | \$17.50**
  - fried egg, bacon, cheddar, lettuce, tomato, red onion, mayo, crispy fries
  - ALLERGENS: WHEAT, GLUTEN, EGG, MILK, SOY, MUSTARD, SULPHITES

Add Ons & Sides

- ADD CANADIAN AAA NEW YORK STEAK | \$22**
  - ALLERGENS: NO KNOWN PRIORITY ALLERGENS
- ADD GRILLED CHICKEN BREAST | \$10**
  - ALLERGENS: NO KNOWN PRIORITY ALLERGENS
- ADD WILD SOCKEYE SALMON | \$12**
  - ALLERGENS: FISH (SALMON)
- ADD GRILLED TOFU | \$6**
  - ALLERGENS: SOY
- ADD SIDE HOUSE SALAD | \$6.25**
  - ALLERGENS: MILK, MUSTARD, SULPHITES

- ADD SIDE CAESAR SALAD | \$6.25**
  - ALLERGENS: GLUTEN, WHEAT, MILK, FISH (ANCHOVY), MUSTARD, EGG, SULPHITES
- ADD SIDE FRIES | \$4.75**
  - ALLERGENS: SOY
- ADD AVOCADO | \$4**
  - ALLERGENS: NO KNOWN PRIORITY ALLERGENS

Desserts

- CRÈME BRULÉ | \$11**
  - Tahitian vanilla bean, caramelized sugar, fresh berries
  - ALLERGENS: MILK, EGG
- CHOCOLATE LAVA CAKE | \$12**
  - Tahitian vanilla ice cream, fresh berries
  - ALLERGENS: EGG, MILK, SOY
- CHURROS | \$11.25**
  - cinnamon, sugar, dulce de leche
  - ALLERGENS: GLUTEN, WHEAT, EGG, MILK, SOY, SULPHITES
- VANILLA GELATO | \$8**
  - Tahitian vanilla bean gelato
  - ALLERGENS: MILK, EGG

Drinks

WHITES	6oz.	9oz.	BOTTLE	MOCKTAILS
<b>ROTATING HOUSE WHITE</b> <i>(ask your server for daily selection)</i>	\$8	\$11	\$30	<b>SHIRLEY TEMPLE   \$4.5</b> Ginger ale, grenadine and lemon
<b>WILD GOOSE AUTUMN GOLD</b> <i>(Riesling, Gewurztraminer and Pinot Blanc)</i>	\$10	\$14	\$38	<b>SOFT DRINKS &amp; JUICES</b>
<b>REDS</b>				<b>HOT BEVERAGES</b>
<b>ROTATING HOUSE RED</b> <i>(ask your server for daily selection)</i>	\$8	\$11	\$30	<b>COFFEE   \$3</b>
<b>SANDHILL, CABERNET MERLOT VQA</b>	\$12	\$15	\$40	<b>ESPRESSO   \$3.5</b>
<b>ROSE</b>				<b>AMERICANO   \$3.5</b>
<b>DIRTY LAUNDRY HUSH</b>	\$10	\$14	\$38	<b>HOT CHOCOLATE   \$4</b>
<b>SPARKLING</b>				<b>DOUBLE ESPRESSO   \$5</b>
<b>MT. BOUCHERIE BRUT</b>	\$9 (50Z.)		\$42	<b>CAPPUCCINO   \$5</b>
<b>BEER &amp; CIDER ON TAP</b>	16oz.		PITCHER (60oz.)	<b>LATTE   \$5</b>
<b>PHILLIPS PILSNER</b>	\$7		\$20.5	<b>MOCHA   \$5</b>
<b>WILDEYE NEON NECTAR HAZY IPA</b>	\$7		\$20.5	
<b>ROTATING TAP</b> <i>(ask your server for daily selection)</i>	\$7		\$20.5	
<b>ROTATING CIDER</b> <i>(ask your server for daily selection)</i>	\$8		\$23.5	
<b>SELTZER</b>				
<b>ROTATING WHITE CLAW   \$8 (355ML)</b> <i>(ask your server for daily selection)</i>				
<b>COCKTAILS</b>				
<b>APEROL SPRITZ   \$10 (10Z.)</b> Aperol, Mt. Boucherie Brut, soda, served with orange slice				
<b>CAESAR   SINGLE \$9 (10Z.)   DOUBLE \$11 (20Z.)</b> Vodka, clamato, lime and spices				
<b>FRENCH 75   \$9 (10Z.)   DOUBLE \$11 (20Z.)</b> Gin, Mt. Boucherie Brut, lemon juice, syrup				
<b>MIMOSA   \$10</b> Mt. Boucherie Brut, orange juice				
<b>THE POINT BREEZE   \$12 (20Z.)</b> Coconut rum, pineapple juice, cranberry juice, orange juice				
<b>HIGHBALLS   SINGLE \$8 (10Z.)   DOUBLE \$10 (20Z.)</b> Vodka, gin, whisky, tequila with your choice of soft drink or juice, served with lime and ice				

Brunch

ADD bacon or sausage \$3 | egg \$2 | avocado \$4 | crispy potato \$3.50 | toast \$2.50  
 house salad or caesar salad \$6.25  
 SUBSTITUTE house salad or caesar salad \$2.25

- EGGS BENEDICT**
  - back bacon, English muffin, hollandaise, chives, crispy potato | \$19
  - ALLERGENS: WHEAT, GLUTEN, EGG, MILK, SOY, SULPHITES
- smoked salmon, English muffin, dill, hollandaise, chives, crispy potato | \$20
  - ALLERGENS: WHEAT, GLUTEN, EGG, MILK, SOY, SULPHITES, FISH (SMOKED SALMON)
- carrot lox, English muffin, cucumber, dill, pickled red onion, chives, avocado, crispy potato | \$20
  - ALLERGENS: WHEAT, GLUTEN, EGG, MILK, SOY, SULPHITES
- POINT BREAKFAST | \$18.75**
  - two eggs, bacon or sausage or avocado, crispy potato, toast
  - ALLERGENS: WHEAT, GLUTEN, EGG, MILK, SOY, SULPHITES
- PULLED PORK BREAKFAST POUTINE | \$19**
  - pulled pork, crispy potato, cheese curds, gravy, poached egg, hollandaise, chives
  - ALLERGENS: EGG, MILK, SOY
- BREAKFAST SANDWICH | \$17.50**
  - fried egg, bacon, cheddar, lettuce, tomato, red onion, mayo, crispy potatoes
  - ALLERGENS: WHEAT, GLUTEN, EGG, SULPHITES, MILK, SOY

- HAM & CHEESE CREPE | \$17**
  - Little Qualicum gruyere cheese, back bacon, Dijon, arugula salad
  - ALLERGENS: WHEAT, GLUTEN, MILK, MUSTARD, SULPHITES, SOY, EGG
- CHICKEN & WAFFLES | \$21**
  - pickled chicken breast, Liege waffles, maple syrup
  - ALLERGENS: MILK, WHEAT, GLUTEN, EGG, SOY
- LEMON CURD & WAFFLES\* | \$17**
  - Liege waffles, raspberries, lemon curd, pistachio, whipping cream
  - ALLERGENS: WHEAT, GLUTEN, EGGS, MILK, SOY, NUTS (PISTACHIO)
- STRAWBERRY SHORT CREPE | \$15**
  - macerated strawberries, balsamic, whipping cream, icing sugar
  - ALLERGENS: WHEAT, GLUTEN, MILK, SULPHITES, EGG, SOY

Brunch Handhelds

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