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# BRUNCH

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## Shareables

### Crab Cake

With kale slaw and siracha aioli \$19

### Smoked BC Salmon

With horseradish, onion, capers, toast \$22

### Albacore Tuna

With orange salad, wasabi pea shoots \$21

### Local BC Cheese Selection

With seasonal Okanagan fruits chutney, bread and crackers \$20

### Fresh Baked Pastry Basket

Assortment of house baked breakfast pastries \$14

### Tomato-Bocconcini Salad

Olive oil and local balsamic reduction \$16

Add shrimp 5pc \$10

### Local BC Cured Meats

Olive, pickles, vegetables, mustard, bread and crackers \$19

### Wedge Caesar Salad

Romaine hearts, house made croutons, double smoked bacon lardons, anchovies. Roasted garlic Caesar dressing, parmesan Reggiano cheese and fresh lemons \$17

## Main

### Eldorado Muesli Bowl

Made with fresh BC fruits and roasted almonds, bread and Fraser Valley butter \$16

### Steak and Eggs

Served with fried hash browns and Café de Paris \$27

### Brunch Burger

Prime beef, topped with 2 fried eggs, sourdough bread, local havarti cheese and fried hashbrowns \$20

Add Bacon \$2

Add Mushrooms \$2

Add Caramelized Onions \$2

Sub Gluten Free Bun \$3

### Ham and Cheese Omelet

Three farm run eggs, aged Armstrong cheddar cheese, chives. Fried hash browns and sour dough toast \$18

### Classic Eggs Benedict

Two poached free run eggs, aged Armstrong cheddar cheese biscuits, shaved country ham. House made hollandaise sauce and fried hash browns \$19

### Salmon Eggs Benedict

Two poached free run eggs, aged cheddar cheese biscuits, smoked salmon. House made hollandaise sauce and fried hash browns \$21

### Spirit of the EL Mussels and Frites

Atlantic mussels, Mission Hill cream sauce, shallots, garlic, fresh herbs. Served with fries and garlic aioli \$25

### The Brunch Ciabatta Sandwich

Pulled beef, blackberry, mozzarella, kale slaw, tomato, BBQ sauce, pulled beef, fried hash browns \$20

### Brunch Poutine

Crispy pork belly, 2 fried eggs, hollandaise, veal demi, mozzarella \$19





## Desserts

### Seasonal Fruit and Berry Bowl \$10

Add vanilla whipping cream \$2

Add housemade ice cream scoop \$3

### Pastry Chef Bikram Dessert Tasting Plate (sharing) \$14

## Cocktails 2oz \$12.00

### The El Caesar

Absolut vodka, signature spice mix, Clamato, pepperoncini, olive and celery accompaniments

### The EL Capozzi Negroni

Bulldog gin, Campari and sweet vermouth with a grapefruit infused ice cube and orange swath

### Dark and Stormy

Goslings dark rum, ginger beer, lime juice, Angostura bitters

### Classic Old Fashioned

Wild Turkey bourbon, orange Angostura bitters, brown simple syrup

### Traditional Mimosa

The Hatch - I am Bob Bobbly sparkling wine, orange juice

### Craft Mosa

Lager, The Hatch - I am Bob Bobbly sparkling wine, Absolut mandarin vodka, triple sec, orange juice

## Wine

### Hotel Eldorado Heirloom White VQA

Mission Hill 6oz \$19 / 9oz \$12

### Hotel Eldorado Red Wine VQA

Mission Hill 6oz \$19 / 9oz \$12

### Hotel Eldorado Regatta Rose

Quails Gate 6oz \$12 / 9oz \$17

## Non-Alcoholic

### Cappuccino \$5.00

### Latte \$5.00

### Espresso \$5.00

### Mother Love Kombucha \$9.00

Seasonal Selection

### Partake Blonde or Pale Ale \$6.00

Craft Non-Alcoholic Beer

