
BRUNCH

Mains

Local Cheese and Charcuterie **G***

Fraser Valley Johnston's calabrese salami and Hungarian salami. Armstrong gouda and Little Qualicum Beach brie. Olives, grainy mustard, seasonal fruit chutney, served with fresh bread and rosemary raisin pecan crisp crackers **\$26**

Wedge Caesar Salad **G***

Romaine hearts, house made croutons, double smoked bacon lardons, white anchovies. Roasted garlic caesar dressing, parmesan reggiano cheese and fresh lemons

Starter \$11 / Full \$17

Campari Tomato Salad **G**

BC vine ripe tomatoes, bocconcini cheese, arugula, basil purée, Sicilian extra virgin olive oil, and local balsamic reduction

Starter \$11 / Full \$17

Crab Cake

Rock crab, kale slaw, basil puree, sriracha aioli **\$20**

Spirit of the El Mussels **G**

Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic, and fresh herbs. Served with fries and garlic aioli **\$26**

Brunch Burger **G***

Prime beef, topped with 2 fried eggs, housemade bun, lettuce, tomato, pickle, garlic aioli. Local havarti cheese and fried hash browns **\$20**

Add bacon **\$2**

Add mushrooms **\$2**

Add caramelized onions **\$2**

Sub gluten-free bun **\$3**

The Eldorado Breakfast **G***

Two free run eggs any style, choice of bacon, farmer's sausage, or country ham. Pan fried potatoes, choice of toast **\$18**

Classic Eggs Benedict **G***

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

Smoked Salmon Benedict **G***

Two poached free run eggs, Aged Armstrong cheddar cheese biscuits, smoked salmon. Hollandaise sauce and pan fried hash browns **\$20**

Ham & Cheese Omelet **G***

Three free run eggs, ham, mushrooms, aged cheddar, chives. Pan fried hash browns and choice of toast **\$18**

Specialty Fruit Salad **G V**

Seasonal fruit and fresh berries, mint and orange zest **\$11**
Add yogurt and house made granola **\$4**

Breakfast Poutine **G**

Armstrong cheese curds, bacon and Hollandaise sauce and demi, two poached eggs **\$19**

Oatmeal **V**

Fresh berries and dried fruits **\$14**

Kids

Ages 0-12 **\$11 per item**

Kids Pancakes

3 pancakes, syrup, whipped cream, fruit

Chicken Fingers and Fries

Cheeseburger and Fries

G Gluten Free

G* Gluten Free Option

V Vegan

V* Vegan Option



Cocktails 2oz \$12

The El Caesar

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

Classic Old Fashioned

Wild Turkey bourbon, orange Angostura bitters, brown simple syrup

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

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

Non-Alcoholic

Cappuccino \$5

Latte \$5

Espresso \$5

Mother Love Kombucha \$9

Seasonal Selection

Partake Blonde or Pale Ale \$6

Craft Non-Alcoholic Beer

Wine

Hotel Eldorado Heirloom White VQA

Mission Hill

6oz \$9 / 9oz \$12

Hotel Eldorado Red Wine VQA

Mission Hill

6oz \$9 / 9oz \$12

Hotel Eldorado Regatta Rose

Quails Gate

6oz \$12 / 9oz \$17

Desserts

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

Fresh Baked Pastry Basket

Assortment of house baked breakfast pastries \$14

Seasonal Fruit Bowl \$10

Add vanilla whipping cream \$2

Add house-made ice cream scoop \$2