
BRUNCH

Shareables

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**

Breakfast Pastry Basket

Assortment of house baked breakfast pastries **14**

Salads

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**

Tomato Burrata Salad G

BC tomatoes, fresh Italian burrata cheese, Okanagan basil, olive oil, beet and balsamic reduction **Starter 14 / Full 21**

Specialty Fruit Salad G V

Seasonal fruit and fresh berries, mint and orange zest **12**
Add yogurt and house made granola **4**

Kids

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

Kids Pancakes

3 pancakes, syrup, whipped cream, fruit

Chicken Fingers and Fries

Cheeseburger and Fries

Mains

Brunch Burger G*

Prime beef, topped with 2 fried eggs, sourdough bread, lettuce, tomato, pickle, garlic aioli. Local havarti cheese and pan 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 hash browns, choice of toast **18**

Classic Eggs Benedict G*

Two poached free run eggs, aged Armstrong cheddar cheese biscuits, shaved country ham. Hollandaise sauce and pan 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**

Breakfast Poutine G

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

Breakfast BLT G

Grilled sourdough, Fraser Valley bacon, Okanagan grilled peaches, iceberg lettuce, local tomato, served with either fried or scrambled egg and pan fried hash browns **21**

The Countess Bubna Muesli and Local Berries

Prairie quick oats, fresh yogurt and milk, Okanagan Ambrosia apples, lime juice, local honey, fresh seasonal berries, housemade sourdough **19**

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**



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 Bobby sparkling wine, orange juice

Craft Mosa

Lager, The Hatch - I am Bob Bobby 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's Dessert

Tasting Share Plate 14

Eldorado Crème Brûlée

Citrus custard, apple chips, candied orange
dried fruit biscotti 11

Housemade Ice Cream and Sorbets 12

Ice cream - Honeycomb, Summer Berry, Death By Chocolate
Sorbets - Raspberry, White Peach, Orange
With apple chips, chocolate flakes, fresh berries