

# Brunch

## START + SHARE

### 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**

### Tomato Burrata **G**

British Columbia tomatoes, fresh Italian burrata cheese, Okanagan basil, olive oil, kale, local grapes, beet purée, balsamic reduction

**Starter 14 / Full 21**

### Vegan Pepper Jelly Brie **V G\***

Organic cashew brie, pepper jelly, preserved Okanagan cherries and plums, sourdough **23**

## SALADS

### Wedge Caesar Salad **G\***

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

**Starter 11 / Full 17**

### Specialty Fruit Salad **V G**

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

## Kids Ages 0-12 **11 per item**

### Kids Pancakes

3 pancakes, Maple Syrup, whipped cream and fruit

### Chicken Fingers and Fries

### Cheeseburger and Fries

## MAINS

### The Eldorado Breakfast **G\***

Two free run eggs any style, choice of bacon, country ham, or farmer's sausage. Pan fried hash browns, choice of toast **19**

### 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 **19**

### 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, havarti cheese, and pan fried hash browns **21**

### Countess Bubna Oatmeal with Stone Fruit **V\***

Prairie rolled oats, cooked with cream and maple syrup, Okanagan stone fruits and fresh berries **15**

### Nutella Stuffed French Toast

Two slices of housemade sourdough bread, stuffed with Nutella, nutmeg, cinnamon and orange. Served with maple syrup, whipped cream, and fresh strawberries **19**

### Add ons **4 each**

Bacon 3 pcs **4**

Sausage **4**

Ham **4**

# Drinks & Desserts

## COCKTAILS 2 oz / 12

### The El Caesar

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

### Traditional Mimosa

Sparkling wine, orange juice

### Craft Mosa

Lager, sparkling wine, Absolut mandarin vodka, triple sec, orange juice

### Classic Old Fashioned

Wild Turkey bourbon, orange Angostura bitters, brown simple syrup

### The EL Capozzi Negroni

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

### Dark and Stormy

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

## NON-ALCOHOLIC

**Cappuccino 5**

**Latte 5**

**Espresso 5**

**Coffee or Tea 3**

**Mother Love Kombucha 9**

Seasonal selection

**Partake Blonde or Pale Ale 6**

Craft non-alcoholic beer

## WINE

**Hotel Eldorado  
Heirloom White VQA**

**6oz 9 / 9oz 12**

**Hotel Eldorado  
Heirloom Red VQA**

**6oz 9 / 9oz 12**

**Rosé**

Mt Boucherie  
**6oz 12 / 9oz 18**

## DESSERTS

**Pastry Chef Bikram's Weekly Special  
Pie or Tart 12**

Vanilla ice cream, fresh fruit, chocolate

**Eldorado Crème Brûlée 11**

Citrus custard, cinnamon, star anise, apple chips, candied orange, dried fruit biscotti

**Housemade Ice Cream and Sorbets 11**

With apple chips, chocolate stick, fresh fruit

**Ice Cream** - Honeycomb, Cinnamon Maple, Milk Chocolate

**Sorbets** - Pear Ginger, White Peach, Raspberry