

Upper Liard Lodge **BRUNCH** *Every Sunday 11-3*

EGGS BENEDICT

Two fresh eggs prepared poached on top of lightly toasted english muffins

Drenched in our rich hollandaise sauce

Served with Yukon Gold hash browns and fresh seasonal fruit

Choose from:

Traditional – Black Forest Ham	16
Canadian – Bacon and Tomato	16
Montreal – Smoked Meat Brisket	16
Salmon – Smoked Sockeye Wild Salmon	16
Neptune – Smoked Wild Sockeye Salmon & Cream Cheese	17
Add side Nutella Crepes	5

LOX ON A BAGEL **14**

Smoked salmon, Italian capers, red onion, a bagel and cream cheese

Served with fresh seasonal fruit

NUTELLA CREPES **14**

Homemade crepes spread with hazelnut Nuttella, bananas, strawberries and whip cream

Served with fresh seasonal fruit

JAM CREPES **14**

Homemade crepes spread with Goldie's golden apricot jam and rosehip jam

Served with fresh seasonal fruit

FRENCH TOAST **14**

Cinnamon Amaretto scented French toast served with fresh seasonal fruit and whip cream

Add side bacon **3**

LIGHT BREAKY **13**

Two poached eggs served with fresh seasonal fruit and hot buttered toast

or English muffin with jam

FRUIT PLATE **10**

Fresh seasonal fruit served with hot buttered toast or English muffin and jam

BRUNCH BOOZE

MIMOSA	6
Sparkling champagne and orange juice	
BAILEYS AND COFFEE	6.5
Baileys' Irish cream and coffee	
B-52 COFFEE	7
Grand Marnier, Baileys, Kahlua and coffee	
MONTE CRISTO COFFEE	7
Kahlua, Grand Marnier and coffee	
NUTTY IRISHMAN	7
Amaretto, Baileys and coffee	
BLUEBERRY TEA	8
Grand Marnier and Amaretto served with earl grey tea	
CAESAR	6.5
Spiced clamato juice and vodka in a celery salt rimmed glass	
THE TRIFECTA	12.5
A Baileys' coffee, a mimosa and a water	