Apr 13, 2018

BREAKFAST MENU

Executive Chef Keith Pears | Restaurant Chef Michael Hawryluk

SOCO KITCHEN + BAR

WEEKDAY BUFFET | 33

WEEKEND BUFFET | 29

We are proudly supporting "Children's Miracle Network" with a $1 donation from every breakfast buffet sold

CLASSIC | 18
two free range eggs any style, smoked bacon or peameal or country pork sausage, breakfast potatoes or fresh cut fruit, grilled tomato, choice of toast, preserves

BUILD YOUR OWN OMELET | 18
choose any 3 toppings
smoked ham, roasted peppers, white onions, emmenthal, tomato, bacon, scallions, breakfast potatoes or fresh cut fruit, choice of toast, preserves

EGG WHITE OMELET I 19 (V)
spinach, tomatoes, feta cheese, avocado, caramelized onions, breakfast potatoes or fresh cut fruits

VEGGIE BENNY I 18 (V)
chickpea beet & kale cake, wilted spinach, two poached eggs, ancho pepper hollandaise

PEAMEAL BENNY | 18
two poached eggs, English muffin, breakfast potatoes or fresh cut fruit, citrus hollandaise

SMOKED SALMON BENNY | 18
Norwegian smoked salmon, two poached eggs, English muffin, breakfast potatoes or fresh cut fruit, citrus hollandaise

AVOCADO TOAST | 18 (V)
roasted tomato chutney, whipped ricotta, poached eggs, pickled mustard seeds, herb salad

BUTTERMILK PANCAKES | 14
fresh berries, maple syrup, whipped cream

FRENCH TOAST | 14 (V)
house baked brioche, fresh berries, maple syrup, whipped cream

BREAKFAST BURGER I 17
chorizo patty, aged cheddar, arugula, tomato aioli, hash brown, over easy egg, breakfast potatoes or fresh cut fruit

HUEVOS DIANA I 18
corn tortilla, black beans, sunny eggs, chicken chili con queso, avocado salsa, breakfast potatoes or fresh cut fruit

SHAKSHOUKA | 16
rich pepper stew, two poached eggs, spicy lamb merguez sausage, breakfast potatoes or fresh cut fruit

OATMEAL | 11 (V)
fresh berries, organic honey

HEALTHY START | 12 (V)
fresh fruit, house made power bar, yogurt parfait

COCONUT CHIA BOWL I 13 (V)
house made granola, pineapple, almonds, banana

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SIDES

CHICKEN SAUSAGE | 6

SPICY LAMB MERGUEZ SAUSAGE | 6

SMOKED SALMON | 6

SMOKED BACON, PEAMEAL, POR SAUSAGE | 5

BOWL OF FRESH FRUIT AND BERRIES | 7

AVOCADO I 2

SPICY MAPLE SYRUP I 2

BEVERAGES

DAILY SMOOTHIE | 6

FRESH FRUIT SMOOTHIE | 6

ORANGE, GRAPEFRUIT, APPLE CRANBERRY OR V8 JUICE| 4

MILK CHOCOLATE, HOT CHOCOLATE I 4

STARBUCKS™ COFFEE, TAZO™ I 4

LATTE, CAPPUCCINO I 5

MOCHA, CARAMEL MACCHIATO I 6

AMERICANO, ESPRESSO I 4

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Ask your server for Gluten Free Options

Ocean Friendly (V) Vegetarian (GF) Gluten Free

Automatic 18% gratuity will be added on the final bill of groups of 8 or more. Some of our menu items here at SOCO Kitchen+Bar have raw or undercooked ingredients. Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food borne-illness.