

# BREAKFAST

7:00am – 11:00am, Seven Days a Week


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| <b>BERRY PARFAIT</b>    | <b>\$13</b> |
| vanilla yogurt, berry compote + house granola   |             |
| <b>STEEL-CUT OATS</b>   | <b>\$15</b> |
| steel-cut oats, chia seeds, fresh banana, caramelized pecans + maple syrup drizzle  |             |
| <b>VANILLA FRENCH TOAST</b>    | <b>\$16</b> |
| vanilla egg mixture, texas cut sourdough, maple syrup, caramelized apple + whipped cream  |             |
| <b>PANCAKE STACK</b>   | <b>\$16</b> |
| three buttermilk pancakes, berry compote, chocolate drizzle + whipped cream   |             |
| <b>AVOCADO TOAST</b>    | <b>\$18</b> |
| choice of toast, whipped avocado, tomato bruschetta, two poached eggs + topped with arugula, side hashbrowns  |             |
| <b>JUST THE WAY YOU LIKE IT</b>    |             |
| eggs any style. choice of bacon, ham or turkey sausage. hashbrowns or ratatouille. local toast option. fruit garnish.   |             |
| <b>1 egg Small \$14   2 eggs Regular \$17   3 eggs Large \$20</b>   |             |
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## BREAKFAST ADDITIONS

add bacon, ham or turkey sausage \$5  
side hollandaise \$3, side fruit cup \$4

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| <b>CLASSIC EGGS BENNY</b>  | <b>\$20</b> |
| toasted english muffin, ham, hollandaise, eggs, served with hashbrowns or ratatouille  |             |
| <b>SMOKED SALMON ROSTI</b>   | <b>\$22</b> |
| potato rosti, smoked salmon, dill hollandaise, capers, eggs, pickled onion, arugula, served with hashbrown or ratatouille  |             |
| <b>TOMATO + AVOCADO ROSTI</b>   | <b>\$19</b> |
| potato rosti, roma tomato bruschetta, smashed avocado, hollandaise, eggs, served with hashbrowns or ratatouille  |             |
| <b>THE MEDITERRANEAN</b>   | <b>\$18</b> |
| omelette or frittata. three eggs, goat cheese, spinach, olives, mushroom, onion, peppers. side hashbrowns  |             |
| <b>THE FARMERS</b>    | <b>\$20</b> |
| omelette or frittata. three eggs, bacon, ham, sausage, onion, peppers, cheddar. side hashbrowns  |             |
| <b>THE PACIFIC</b>    | <b>\$22</b> |
| omelette or frittata. three eggs, smoked salmon, capers, herb cream cheese, onion. side hashbrowns   |             |
| <b>BRISKET SKILLET</b>    | <b>\$24</b> |
| beef brisket, diced tomatoes, green onion, grainy mustard hollandaise, two eggs any style + over hashbrowns  |             |
| <b>DENVER SKILLET</b>   | <b>\$20</b> |
| ham, peppers, onion, green onion, mushrooms, cheddar, two eggs any style + over hashbrowns   |             |

 GLUTEN FREE: Please inform server, some items MUST be modified

 VEGETARIAN: Please inform server, some items MUST be modified



## STARTERS

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### WILD MUSHROOM BISQUE \$13

wild mushrooms, white wine, cream, chili oil,  
herb croutons, cream fraiche

### RED CURRY PRAWNS \$19

tiger prawns, peppers, onions, red curry cream,  
baked with mixed cheese, side bread

### STEAMED MUSSELS \$25

1lb pei mussels, butter, white wine, shallots,  
side bread

### ZESTY SEAFOOD CAKE \$18

housemade, cod, prawns, salmon, panko crusted,  
roasted corn salsa, chipotle crema

### NANA'S MEATBALLS \$16

ground beef & pork, marzano tomato ragout,  
parmesan cheese, side bread

### THINGS ON TOAST \$18

trio of toast creations: roasted mushroom & herb cream,  
tomato bruchetta & feta, smoked salmon & caper

## SALADS

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### HOUSE \$20

organic greens, cucumber, tomato, smashed avocado,  
peppers, feta, egg, sunflower seeds, maple dijon dressing  
**ADD:** grilled chicken \$7, 4oz salmon \$9, 6oz sirloin \$16

### ROCKET BEET \$25

breaded parmesan crusted chicken, arugula, goat cheese,  
roasted beets, prosciutto, lemon herb dressing

### SEARED TUNA \$26

sesame crusted rare ahi tuna, organic greens, peppers,  
daikon, miso ponzu dressing

## BOWLS

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### LOADED FALAFEL BOWL \$24

housemade chickpea falafel, rice, hummus, olives, feta,  
cucumber, olive tapenade, bruchetta, tabouli, tzatziki

### TUNA POKE BOWL \$26

raw ahi tuna, rice, mango chutney, pickled ginger,  
edamame, wonton crisps, smashed avocado, ponzu soy

# CASUAL

## BEER BATTERED COD

\$27

two piece alaskan ling cod, house beer battered then fried, cabbage slaw, tartar sauce, charred lemon

## NOIR BURGER

\$25

two 3oz angus smash pattys, herb cream cheese, prosciutto tomato bruschetta, garlic confit aioli, crispy onions, arugula

## CHICKEN TENDERS

\$20

four gluten free battered tenders, honey mustard dip

## FRIED CHICKEN SANDWICH

\$22

buttermilk fried chicken, b&b pickles, cabbage slaw, valentina hot sauce

## LETTUCE WRAPS

\$22

marinated chicken or tofu, hoisin sauce, onions, peppers, crispy noodles, peanuts, romaine lettuce

## CASUAL SIDES

YOUR CHOICE OF:  
french fries, soup or salad

UPGRADE: gluten free bread \$1  
yam fries or caesar salad \$3

# MAINS

## SPAGHETTI DI MARE

\$32

black squid ink pasta, prawns, mussels, parmesan cheese, fire roasted napoli ragout, side bread

## BRISKET TAGLIATELLE

\$28

24 hour smoked beef brisket, roasted vegetables, red wine, parmesan cheese, side bread

## GRILLED CHICKEN

\$34

char grilled chicken breast, wild mushroom, mushroom jus, orzo salad, gnocchi

## BONELESS SHORT RIBS

\$48

63 acre beef, espresso rubbed, braised in red wine, with potato side & grilled vegetables

## ARCTIC CHAR

\$36

white bean cassoulet, sauteed spinach, lemon caper buerre blanc

## CHICKEN BAGARA

\$30

chicken thighs, mild house curry sauce, spiced basmati rice, naan bread

## 6OZ STEAK + SEAFOOD

\$48

certified angus beef sirloin steak, montreal steak seasoning, bordelaise sauce, creole butter sauteed mussels & prawns, potato side & grilled vegetables

## NOIR STEAKHOUSE

certified angus beef sirloin steak, montreal steak seasoning, bordelaise sauce, potato side & grilled vegetables

6OZ SIRLOIN STEAK.....\$32  
8OZ SIRLOIN STEAK.....\$38  
6OZ FILET MIGNON.....\$48

# PIZZA

5:00pm – Close, Seven Days a Week

## MARGHERITA

**\$ 20**

house dough, tomato sauce, mozzarella, basil pesto  
ADD: extra mozzarella \$2

## PEPPERONI

**\$ 24**

house dough, tomato sauce, pepperoni, mozzarella  
ADD: mushroom or onion \$1

## HAWAIIAN

**\$ 25**

house dough, tomato sauce, pineapple, ham, mozzarella  
ADD: bbq sauce drizzle \$1

## PROSCIUTTO & ARUGULA

**\$ 26**

house dough, tomato sauce, prosciutto, onion, mushroom,  
mozzarella, topped with fresh arugula salad

# KIDS

For Kids 12 & Under

## KIDS BREAKFAST

**\$10**

during breakfast service time only, choice of:  
2 pancakes, berries & whip or small 1 egg classic breakfast

## KIDS GRILLED CHEESE

**\$12**

sourdough & cheddar, grilled to perfection  
side french fries or salad

## KIDS BURGER

**\$14**

beef or chicken, loaded or plain, cheese or no cheese  
side fries or salad

## KIDS CHICKEN TENDERS

**\$14**

three crispy chicken tender with honey mustard  
side french fries or salad

# DESSERT

## NEW YORK CHEESECAKE

**\$12**

with berry compote, whipped cream

## APPLE TART

**\$12**

with vanilla ice cream

## TIRAMISU IN A JAR

**\$12**

coffee soaked lady fingers, marscapone cheese, cocoa

## MOLTEN LAVA CAKE

**\$12**

warm chocolate cake with a liquid chocolate center



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