



SPECIALTIES

AIRPORT BREAKFAST

choice of bacon, ham, sausage, or farmer's sausage
with two eggs, hash browns, and toast | 18

BREAKY BOWL

bacon, ham, sausage, or farmer's sausage
over nugget hash browns, green onion, tomato,
bell peppers, scrambled eggs, and shredded cheddar,
served with toast | 20

FRENCH TOAST

three thick slices of french bread dipped in
homemade cinnamon mix, topped with butter,
fresh berries, and icing sugar | 15

BREAKY SANDWICH

toasted english muffin with cheddar, a fried egg,
and choice of bacon, ham, or sausage,
served with hash browns | 11

TWO EGGS

two eggs any style, served with hash browns
and toast | 12

CORN FRITTERS

with smashed avocado, poached eggs,
chilli-lime cream | 22

BREAKFAST WRAP

flour tortilla loaded with scrambled eggs, cheddar,
mixed peppers, onion, tomato, and your choice of
sausage, bacon, or ham, served with hash browns
and fresh pico | 19

STEAK 'N' EGGS

prime 6 oz sirloin with two eggs any style,
served with hash browns and toast | 30

PANCAKES

three jumbo pancakes topped with butter | 15

BENNYS

all bennys come with hash browns

TRUFFLE MUSHROOM BENNY

toasted english muffin, poached eggs, spinach,
mushroom, truffle béarnaise | 17

SMOKED SALMON BENNY

butter-toasted English muffin, smoked salmon,
poached eggs, creamy hollandaise | 22

ORIGINAL BENNY

toasted english muffin, poached eggs,
sliced ham, creamy hollandaise | 17

FLORENTINE BENNY

toasted english muffin, poached eggs, spinach,
tomato, creamy hollandaise | 17

OMELETTES

all omelettes come with hash browns and toast

CLASSIC CHEDDAR

three eggs with cheddar cheese | 14

AVOCADO

two eggs with avocado, cilantro crema,
tomato, and spinach | 17

CAJUN CHICKEN

two eggs with cajun chicken, cheddar,
and bell peppers | 17

GARDEN HARVEST

three eggs with peppers, mushrooms, spinach,
broccoli, tomato, and cheese | 17

LOADED BREAKFAST

three french toast slices or pancakes with choice of
bacon, ham, sausage, or farmer's sausage,
and two eggs with hash browns | 25

B R E A K F A S T

ADD-ONS

BACON 4PC | 6

SAUSAGE 4PC | 6

FARMER SAUSAGE 3PC | 7

FRENCH TOAST 1PC | 4.5

PANCAKE 1PC | 4.65

HOLLANDAISE | 4.25

STARTERS

POUTINE

crisp battered fries, house gravy, and cheese curds | 14

FRENCH FRIES

golden, crispy battered fries | 8

SWEET POTATO FRIES

crispy sweet fries served with chipotle aioli | 10

POTATO SKINS

loaded skins with cheddar, bacon, and green onion, pico and sour cream | 12.5

ONION RINGS

fried golden and crispy, served with parmesan ranch | 13

FISH TACO

battered fish, mesclun mixed greens, mango salsa, and chipotle mayo | 16

COCKPIT CHEDDAR SLIDERS

slow-cooked pulled beef brisket, brioche bun, gruyère cheese, onion marmalade, and smoky bbq sauce | 18

SCALLOPS & PORK BELLY

sweet soy glaze, scallions, and sesame | 15

WINGS

breaded deep fried wings, choice of flavor: hot, bbq, honey garlic, salt & pepper | 17

MAINS

BARON BEEF DIP

slow-roasted roast beef, horseradish aioli, house-made hoagie served with au jus | 19

CHICKEN STRIPS & FRIES

crispy chicken strips, battered fries, choice of plum or honey mustard | 15

HALIBUT & CHIPS

beer-battered fish, golden fries, apple cider cabbage coleslaw, house-made tartar sauce with a lemon | 28

CHICKEN QUESADILLA

crispy tortilla loaded with peppers, jalapeño, cheddar, tomato, onions, and chicken, served with fresh pico and sour cream, choice of side | 20

GRILLED SALMON BOWL

brown rice, avocado, roasted vegetables, and sesame-soy dressing | 24

VEGAN BUDDHA BOWL

roasted chickpeas, quinoa, avocado, seasonal vegetables, and tahini dressing | 22

FISH OF THE DAY

fresh, locally inspired preparation using today's best market fish, ask your server for today's selection.

SALADS

CHEF SALAD

tossed greens, ranch, bacon, cheddar, tomato, ham, peppers, boiled egg, and turkey | 18

CLASSIC CAESAR SALAD

large and crisp with bacon bits, croutons, parmesan cheese, tossed in homemade caesar dressing | 17

SPINACH SALAD

fresh spinach tossed with bacon bits, mushrooms, poppy seeds, dried cranberries, and shredded egg | 17

HANDHELDS

AIRPORT BURGER

house-made beef burger, cheddar cheese, bacon, lettuce, tomato, onion, pickle, and burger sauce on sesame black and white bun | 19

THREE CHEESE MUSHROOM BURGER

sautéed mushrooms, swiss, cheddar, and parmesan wafer on beef patty, with burger sauce on sesame black and white bun | 21

BLACK 'N' BLUE BURGER

blackened cajun burger patty topped with blue cheese, lettuce, tomato, onion, pickle, and burger sauce on sesame black and white bun | 21

CRISPY CHICKEN

breaded chicken, swiss cheese, lettuce, tomato, onion, and pickle on sesame black and white bun | 19

PULLED PORK

slow-braised pork, texas bbq, and crisp coleslaw on sesame black and white bun | 19

TURKEY CLUB

three toasted layers of bacon, cheddar, tomato, lettuce, ham, turkey, and mayo, choice of bread | 19



WINE BY THE GLASS

HOUSE WHITE & RED BY PELLER ESTATES

Kelowna, BC, Canada

6oz | 9 9oz | 13

Chardonnay, Sauvignon Blanc, Pinot Grigio, Rosé,
Shiraz, Cabernet, Merlot

SPARKLING WINE

BRILLA ROSÉ

Veneto, Italia 2023 | Bottle 42

STELLER'S JAY BRUT

Okanagan Valley, BC, Canada 2019 | Bottle 40

CHÂTEAU LA COSTE ROSÉ

France 2022 | Bottle 59

CIDERS & COOLERS

LONE TREE | 7

STRONGBOW | 7

GROWER PEACH OR APPLE | 6

CAESAR | 8

MARGARITA | 8

WHITE CLAW | 7

MOCKTAILS + COCKTAILS

AIRPORT CAESAR 355ml | 8

MIMOSA | 9

SHIRLEY TEMPLE | 7

AIRPORT CLASSIC MARTINI | 12

LEMON DROP MARTINI | 12

D R I N K S

BEER

BUDWEISER | 6.5

CANADIAN | 6

COORS LIGHT | 6

CORONA | 7

GUINNESS 0.0 | 8

HEINEKEN | 7

HONEY LAGER | 6

KOKANEE | 6.5

KNOTTY BLONDE | 6.5

MANGO WHEAT | 6

PALE ALE | 6.5

SLEEMANS | 6

STELLA | 8

WESTCOAST IPA | 6

BEVERAGES

COFFEE OR TEA | 3.5

JUICE | 3.5

HOT CHOCOLATE | 4.5

BOTTLED WATER | 2

2% MILK | 4

SODA | 4.5

LEMONADE | 4.5

ICED TEA | 4.5

CHOCOLATE MILK | 4

CLAMATO | 4

FLOATS | 7

MILKSHAKE | 8

ALL PRICING DOES NOT INCLUDE TAX