

TEAHOUSE

IN STANLEY PARK

BRUNCH

Croissants ⑤

freshly baked croissants, house-made seasonal jam **12**

Waffles ⑤

liege waffle, seasonal fruit & berries, pure maple syrup, dulce de leche whipped cream **21**

Shrimp Louie Salad ⑥

artisanal mixed greens, asparagus, grape tomato confit, hard boiled egg, celery, avocado, cucumber, scallions, red onion, Louie dressing **29**

Cobb Salad ⑥

artisanal mixed greens, crispy prosciutto, buffalo blue cheese, hard boiled egg, avocado, red onion, chicken breast **27**

Teahouse Benedict

grilled baguette, prosciutto, sauce hollandaise, tomato & arugula salad **25**

Oeufs en Meurette

mixed mushroom tart, poached eggs, sauce meurette, duck confit **29**

Crab & Shrimp Omelette

classic folded omelette, crab & shrimp meat, roasted fingerling potatoes, tomato & arugula salad, grilled baguette **29**

Garden Vegetable Omelette ⑤

classic folded omelette, asparagus, red pepper, zucchini, eggplant, spinach, hollandaise sauce, tomato & arugula salad, grilled baguette **23**

Salmon Latkes 🌱

classic potato latke, smoked salmon, poached eggs, hollandaise, tomato & arugula salad **27**

Shakshuka ⑤

san marzano tomato sauce, chickpeas, cracked pepper, grilled baguette, poached eggs **21**

Stanley Park Breakfast

free run eggs, poached or scrambled, grilled herb butter baguette, tomato & arugula salad, grilled tomato, roasted fingerling potatoes, choice of Oyama maple sausage or double smoked bacon **27**

Spaghetti alla Carbonara

crispy guanciale, pecorino romano, cracked black pepper, poached egg **23**
* gluten free pasta available on request

Grilled 8oz Prime Striploin

caramelized onions, grilled garlic baguette, house-made compound butter, tomato & arugula salad **37**
* add an egg **3**

Pan Seared Steelhead Salmon 🌱 ⑥

lois lake steelhead, roasted fingerling potatoes, ratatouille, chimichurri **33**

EYE OPENERS

Classic Mimosa, 11
prosecco, orange
or grapefruit juice

Raspberry Mimosa, 11
prosecco, raspberry purée

Moonwalk, 12.5
pink grapefruit liqueur,
Grand Marnier, prosecco

Sbagliato, 12.5
prosecco, campari,
sweet vermouth, orange

Rise & Shine, 12
prosecco, tequila, grenadine,
orange juice

Spring Lily, 15
Lillet Blanc, prosecco, Absolut vodka,
pineapple juice

Bramble, 13
Beefeater gin, lemon juice, casis

Signature Caesar, 13
Absolut vodka, pickle juice,
fresh lime, horseradish

SPECIALTY COFFEES

Canadian Coffee, 11.5
Cabot Maple Cream, brewed
coffee, whipped cream

The Shaft, 13.5
Absolut vodka, Baileys, Kahlua,
chocolate syrup

SPIRIT FREE

Espresso, 3.5

Americano, 4

Cappuccino, 4.5

Latte, 4.5

Perdo's Organic Brewed Coffee, 4

Meraki Artisan Tea, 4

Early Grey, English Breakfast, Orange Pekoe,
Green, Peppermint, Chamomile

Cranberry Jenny, 6.25

ginger beer, cranberry juice, ginger syrup, lime

Raspberry Lemonade, 6.25

lemonade, raspberry puree, soda

DESSERT

Chocolate Milano Cake ^{GF}
raspberry coulis, fresh berries **12**

Crème Brûlée ^{GF}
vanilla **12**

Lemon Tart
candied lemon, fresh berries **12**

Seasonal Sorbet ^{GF}
locally made **12**

THE TEAHOUSE STORY

The Teahouse Restaurant was originally built as a garrison and officer's mess during the second world war when Ferguson Point was a military installation. After the war, the house was used as a residence for the military and then in the 1950's it was opened as the Ferguson Point Tea Room in the summer. In a state of disrepair, it was closed by the city in 1976 until 1978 when the present owner renovated it, and opened it as the Teahouse Restaurant.