

BRUNCH

SERVES UNTIL 4:00PM

MIMOSA 10
SMOOTHIE 10/12
FRESHLY SQUEEZED 8

DELIGHT

CHIA SEED YOGURT PARFAIT 15

chia seed, coconut milk, yogurt, orange blossom honey, berries & fruits, shredded coconuts, toasted pumpkin seeds

OPEN FACE AVOCADO TOAST 20

guacamole, bruschetta, ricotta, sun-dried tomatoes, pine nuts on citrus soda bread
add a soft poached egg + \$3.5

BREAKFAST FEAST

TWO EGGS ANYWAY 25

poached/boiled/scrambled/over easy/
over hard/sunny side up/omelette

CHOOSE YOUR PROTEIN

blueberry pork sausage
chicken & roasted pear sausage
bacon
crab cake
beet cured trout gravlax
avocado & forest mushroom

CHOOSE A SIDE

rösti / citrus dill soda bread / croissant

FRIED CHICKEN & WAFFLE 23

smoked jalapeño honey, maple butter & apple fennel slaw

WAFFLE IN HEAVEN 19

seasonal berries & fruits, vanilla ice cream, chocolate syrup & chantilly

BLUEBERRY OATMEAL PANCAKES 19

house fruit compôte, maple syrup & yuzu ricotta

FRENCH TOAST 19

Brioche layered with peanut butter & house made jam, served with toasted almond, maple syrup, maple butter & rose cream foam

THE MISSION SALAD 22

brussel sprouts, apple, quinoa, edamame, walnuts, feta cheese, pomegranates with shallot champagne vinaigrette

JAPANESE BEEF SANDWICH 20

sliced rib eye, melted cheese, pickled cabbage on toasted baguette

EGGS BENEDICT

BLUEBERRY PORK PATTY 19

PULLED PORK 19

CHICKEN & ROASTED PEAR PATTY 19

JAPANESE BEEF 19

CRAB CAKE 21

BEEF CURED TROUT GRAVLAX 21

AVOCADO & FOREST MUSHROOM 19

CHOOSE YOUR BASE

rösti / citrus dill soda bread / croissant

OMELETTE

MUSHROOM MELT 19

AVOCADO MELT 19

STEAK & CHEESE 24

OMELETTE OF THE WEEK 22

CHOOSE A SIDE

apple fennel slaw / rösti / citrus dill soda bread

CRÊPE

PAPILLON 23

sunny side up egg, blueberry pork sausage, cheese, caramelized onions

BOURGUIGNON 23

red wine beef stew, mushroom & pearl onions

BANANA PARADISE 19

banana brûlée, dulce de leche, almond, chantilly, shaved chocolate & coconut

STRAWBERRY & ALMOND 19

fresh strawberry, toasted almond, chantilly, vanilla ice cream, house made strawberry syrup

ADD-ON

Bangers (Chicken/Pork) / Bacon 6

Avocado / Mushrooms 4

Crab Cake / Trout Gravlax 8

4oz Steak / Jumble Shrimp 10

Organic Free-range Egg 3.5

2 Blueberry Pancakes 7

Side Fries / Potato Rösti 5

ALL DAY MENU

THE MISSION EATERY

STARTERS

DAILY SOUP (CUP/BOWL) 13/18
POUTINE 12
add kimchi &(or) bacon +3

ENTRÉE SALAD

THE MISSION 22

brussel sprouts, apple, quinoa, edamame, walnuts, feta cheese, pomegranates with shallot champagne vinaigrette

CHICKEN CAESAR 22

chicken breast, kale, nappa, pickled shallots, boiled egg, garlic crouton, toasted pumpkin seeds

QUEEN SALAD 22

roasted kabocha squash, grilled cauliflower, mushroom & red onion, rosemary pear, fried tofu, quinoa, toasted pumpkin seeds with strawberry balsamic vinaigrette

ARUGULA SALAD 22

arugula, romaine, cherry, pear, tomatoes, pickled shallots, shaved parmesan, pine nuts with strawberry balsamic vinaigrette

SOBA NOODLE 24

Japanese buckwheat noodle, tofu, chicken breast, assorted veggies, pickled shallots, edamame, soft poached egg with sweet & spicy sesame gochujang dressing

ADD-ON

CHICKEN BREAST / CRAB CAKE 8
JUMBLE SHRIMP / 4OZ STEAK 10
MUSHROOM / AVOCADO 4
1 ORGANIC FREE-RANGE EGG 3.5

SANDWICH

20

CRAB CAKE

apple fennel slaw, melted cheddar

FRIED CHICKEN

buttermilk fried chicken, apple fennel slaw

JAPANESE BEEF

sliced rib eye, melted cheese, pickled cabbage on toasted baguette

CROQUE MONSIEUR

French style ham & cheese sandwich

ROASTED PEAR & BRIE

roasted pear, arugula, pickled shallots & melted brie on toasted baguette

OPEN FACE AVOCADO TOAST

guacamole, bruschetta, ricotta, sun-dried tomatoes, pine nuts on citrus soda bread
add a soft poached egg + \$3.5

PASTA & RICE BOWL

CHICKEN ALFREDO 26

chicken breast, mushroom, arugula, sun-dried tomatoes, tarragon alfredo sauce

SEAFOOD SPAGHETTI 29

shrimp, scallop & squid with white wine tomato sauce

GYU DONBURI 24

sliced rib eye braised in Japanese style sauce, serves with egg, pickled ginger over a bed of steamed rice

VEGAN DONBURI 22

tofu, avocado, mushroom, edamame & seasonal veggies over a bed of stemed rice

GLUTEN-FREE PASTA +1

THE MISSION EATERY

COFFEE

Iced +\$0.5

House Drip	\$3.5
Espresso	\$4
Americano	\$4.5
Macchiato	\$4.5
Cappuccino	\$5
Flat White	\$5
Cortado	\$5
Latte	\$5.5
London Fog	\$5.5
Mocha	\$6
Seasonal Latte	\$7.5

please ask server for details

Irish Coffee	\$9.5
1/2 oz Irish Whisky	
BS2	\$9.5
1 oz Grand Marnier, Irish Cream	
French Connection	\$9.5
1/2 oz Cointreau, Kahlua	
Café Amore	\$10.5
1 oz Cognac, Amaretto Liqueur	
Keoke Coffee	\$10.5
1/2 oz Brandy, Kahlua, Creme de Cacao	

BOTTLES & CANS

Soda	\$2.5
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda	
Smart Water	\$3.5
Juice	\$4
Orange Juice, Grapefruit Juice, Apple Juice	
San Pellegrino	
Sparkling Beverage 330ml	\$4
San Pellegrino	
Carbonated Water 750ml	\$7

SPECIALTY

OJ Iced Coffee	\$8
Mission Iced Tea	\$8
Signature Lemonade	\$8
Lychee Rose Soda	\$9
Jasmine Iced Coffee	\$9
Pineapple Ocean Coffee	\$9
Iced Dirty Blue Coconut Latte	\$9
Vegan Mango Lassi	\$9
Freshly Squeezed	\$8
Strawberry Banana Smoothie	\$10
Green Smoothie	\$12
Hot Chocolate	\$5
Hot White Chocolate	\$5.5
Matcha Latte	\$6.5

DAMMANN TEA \$4

Herbal:

Chamomile, Citrus Rooibos,
Carcadet Nuit d'été, Menthe

Flavoured Black:

The Noir Darjeeling,
Jardin Bleu, Earl Grey Yin Zhen

Flavoured Green:

Thé Vert à La Menthe Touareg,
Jasmine, L'Oriental

Alternative Milk +\$1 Flavoured Syrup +\$1