BONFIRE
restaurant

hours of operation

breakfast	7:30am– 11am
all day menu	11am– close
lunch	11am– 5pm
dinner	5pm—close

for reservations call 250.707.1810

breakfast

7:30am to 11am

house crafted granola 6

house crafted honey, orange, almonds, mixed grains
choice of milk, almond–pear milk or yogurt

hot oatmeal 5

boiled in milk served with fresh fruit & brown sugar

buttermilk or whole wheat pancakes 10

with fresh fruit, whipped butter, maple syrup

santa fe breakfast wrap 14

scrambled free run eggs, tomato salsa, jack cheese, avocado, charred peppers,
with fresh fruit, hash browns

eggs benedict 15

2 poached free run eggs, english muffin, hollandaise with hash browns & fresh fruit
choice of house smoked salmon, rosemary ham or spinach & tomato

bonfire breakfast 13

2 free run eggs “any style” with buttered toast, preserves, hash browns & fresh fruit
choice of bacon, sausage, ham or back bacon

corned beef hash 13

corned beef sautéed with onions, potatoes & probably too much butter
2 poached free run eggs & fresh fruit

breakfast

7:30am to 11am

build your own omelette — 10

3 free run whole eggs or egg white omelette
with hash browns, buttered toast, preserves & fresh fruit

omelette additions

3 per item	2 per item
cheddar cheese	hollandaise
swiss cheese	avocado
brie cheese	salsa
bacon	spinach
ham	green onions
chorizo sausage	peppers
house smoked salmon	broccoli
	mushrooms

breakfast sides — 3 per item

country sausage	2 mini croissants
bacon	toast & preserves
tri color hash browns	cereal & milk
bacon	yogurt
ham	fresh fruit bowl

all day menu

11am to close

antipasto

forno baked hearth bread	4

proteins

ahi tuna steak	4
prawn skewer	5
house smoked salmon	5
seasonal pate	5
prosciutto	4
bc lamb t-bone	5
chorizo sausage	4

artisanal cheeses

please ask server for our daily varieties

carmelis hard cheese	5
carmelis soft cheese	7
popular grove cheese	7
brie	4
cheddar	3

house crafted tapenade

olive, pepper, onion & garlic	4
roasted garlic & goat cheese	4
spinach & artichoke	4
hummus	4

fruit & vegetable

mafioso olive blend	3
portabellini mushroom	3
roasted red pepper	3
sliced hothouse tomato	3
five fresh fruit	3

pizza

white, whole wheat or gluten free 18

wild boar bacon, leek, roasted garlic, pear, tomato sauce, carmelis 'goatgonzola', house blend pizza cheese

house smoked salmon, red onion, capers, dill, tomato sauce, mascarpone cheese

asparagus, prosciutto, herb paste, goat cheese, house blend pizza cheese

fresh tomato, basil, artichoke hearts, onions, roast garlic, fresh mozzarella

all day menu

11am to close

small & medium bites

desolation sound oysters — 2.50 per oyster

freshly shucked, served on the half shell, cucumber mint salsa

desolation sound mussels — 18

stewed with coconut milk, red curry, tomatoes, ginger, lemongrass, french bread

five spice scented chicken skewers — 13

asian style salad with carrot, peppers, leeks, peanut sauce, fried rice stick noodles

local organic greens — 12

apples, pears, oranges, almonds, strawberries, red bell peppers, soft goat cheese,
house crafted tarragon & honey dressing

bonfire caesar — 13

romaine lettuce, focaccia croutons, bonfire blend cheese, house crafted blue cheese
& port wine caesar dressing

bonfire burgers — 14

choice of local greens, bonfire caesar, soup, roasted potatoes or fries
burgers topped on a sourdough kaiser bun, tomato, red onion, iceberg, green leaf lettuce

house crafted beef burger

bacon, mushrooms, cheddar, pickle, mayonnaise, mustard

fire grilled chicken breast

monterey jack cheese, roasted red pepper, basil mayonnaise

house crafted falafel burger

cucumber, tatziki, olive & pepper tapenade

tempura battered pacific cod filet — 17

house made tartar sauce
choice of local greens, bonfire caesar, soup, roasted potatoes or fries

house crafted beef cannelloni — 14

spinach, tomato sauce, ricotta cheese, basil topped with béchamel, parmesan, fontina,
provolone cheese

lunch menu

11am to 5pm

starters

ahi tuna poke cocktail 15

mango, macadamia nuts, wakame, sesame oil, chilies, wonton chips

baked french garlic soup 8

caramelized garlic, onions & vegetable broth topped with french bread, carmelis gruyere cheese, puff pastry cap

british columbia oyster & halibut chowder 8

potatoes, leeks, onions, fish veloute, cream, white wine, garden herbs

vegan raw 'chop' salad 12

spring greens, yellow squash, zucchini, asparagus, broccoli, string beans, parsnip, carrot, red cabbage, turnip, fennel with cashew nut miso 'mayonnaise'

little creek garden's organic greens 14

grilled vegetable & carmelis goat cheese terrine, walnut oil, banyuls vinegar

sandwich bites

haida gwaii salmon & shrimp clubhouse 16

tarragon mayonnaise, tomato, leaf lettuce, micro greens
choice of local greens, bonfire caesar, soup, roasted potatoes or fries

bc hothouse tomato, basil, portabellini & bocconcini melt 15

grilled focaccia with spinach, extra vigin olive oil, balsamic syrup
choice of local greens, bonfire caesar, soup, roasted potatoes or fries

cajun turkey & roasted vegetable wrap 14

greens, zucchini, peppers, onions, mayonnaise, flour tortilla
choice of local greens, bonfire caesar, soup, roasted potatoes or fries

lunch menu

11am to 5pm

main bites

prairie heritage beef tenderloin stack 20

grilled house baked bread, vegetable medley, mushroom, onion, fresh tomato, red wine demiglace

haida gwaii halibut in thai red curry broth 17

zucchini, onion, corn, thai basil, coconut milk, grilled polenta

ethical harvest gulf white prawn creole 13

sauté of wild mushrooms, peppers, onions, olives, tomato, garlic, basmati rice

grilled chicken breast & chorizo penne 17

tomato sauce, julienne vegetable, garlic, white wine, cream, fresh garden herb medley

dinner menu

5pm to close

starters

prairie heritage beef tenderloin carpaccio 16

pumpkin chips, fresh morel mushrooms, cashew miso mayonnaise, roasted sesame, micro radish sprouts

fraser valley duckling leg confit & foie gras 17

borrett's farm tulameen blackberry & red onion marmalade, truffle risotto crackers, arugula chiffonade

salmon & humboldt squid 'tiger eye' 15

ramps, braised kale, 2012 cove garden tomato coulis, basil coulis

ahi tuna poke cocktail 15

mango, macadamia nuts, wakame, sesame oil, chilis, wonton chips

baked french garlic soup 8

caramelized garlic, onions & vegetable broth topped with french bread, carmelis gruyere cheese, puff pastry cap

british columbia oyster & halibut chowder 8

potatoes, leeks, onions, fish veloute, cream, white wine, garden herbs

sake & lime compressed watermelon salad 12

fester's organic micro greens, xxx chilies, extra virgin olive oil, fresh horseradish root

little creek garden's organic greens 14

grilled vegetable & carmelis goat cheese terrine, walnut oil, banyuls vinegar

dinner menu

5pm to close

main bites

haida gwaii spring salmon cylinders & bc spot prawn tempura 32

orange fennel broth & bok choy, shiitake & garlic in oyster sauce, soy ginger sabayon & sesame fried maki

steamed fresh bc halibut 32

2012 cove garden tomato sauce, fresh tomato, carrot, celery, leek, ginger, garlic, fish broth, white wine, tarragon & shoestring potato

shuswap specialty chicken breast 29

marinated in lemon, chili & fenugreek, pan roasted with onions, black-eyed peas, zucchini, avocado relish

yarrow meadows duckling breast 33

scalloped potatoes, season vegetable medley & stoney paradise organic coronation grape compote

prairie heritage beef tenderloin 39

wrapped with bc wild boar bacon, morel mushroom, roasted potato, seasonal vegetable medley, brandy demiglace

british columbia peace river region lamb trio 45

persian style braised shank with pomegranate, licorice stick, fenugreek, baby spinach
lamb belly with caramelized onion, green pea puree, peach preserves
lamb rack chop with potato 'dominos', mint coulis

sun-dried tomato & bocconcini ravioli 29

reduced vegetable stock finished with butter, forno fired vegetable medley & five cheese blend

vegetable wellington 29

grilled peppers, portabellini mushrooms, zucchini, eggplant, mushroom duxelles, bean mash, wrapped in vegan flour tortilla, topped with tomato, basil, garlic sauté