



FRESH & LIGHT

AÇAÍ BOWL 23 GF,V

Açaí semifreddo | local berries | house-made granola with nuts and seeds | banana

PEANUT BUTTER & RASPBERRY JAM TOAST 19 V

Artisan sourdough | whipped peanut butter | raspberry preserve | fresh berries

BURRATA WITH BURNT ORANGES 25

Pemberton maple beets | pistachios | extra virgin olive oil

MEDITERRANEAN BOWL 23 V

Quinoa | mixed greens | hummus | cherry tomatoes | cucumber | grilled peppers | olives | falafel | add crispy pita 5

THE CLASSICS

AKURI ON TOAST 27

Soft scrambled eggs | asparagus | peppers | spiced tomato | shallots | cilantro | toasted bread

SHAKSHUKA WITH MERGUEZ 28

Spiced lamb sausage | rich tomato sauce | soft poached egg | yogurt | fresh herbs | warm pita

HUEVOS RANCHEROS 26

Crispy tortillas | fried egg | black beans | pico de gallo | avocado | cilantro

DUNGENESS CRAB BENEDICT TARTS 29

Dungeness crab | flaky pastry tarts | avocado | poached egg | hollandaise

BUTTERMILK FRIED CHICKEN & WAFFLES 24

Crispy fried chicken | mini waffles | hot honey | sumac spice

NEW YORK STEAK & EGG 32

NY strip steak | blond miso | sunny-side egg | breakfast potatoes | chimichurri

ADD A SIDE 16

Smoked salmon | Breakfast potatoes | Streaky bacon

BUBBLES & SMILES

POP, POUR & BRUNCH 85

Create your own mimosa with crisp bubbles and fresh citrus at the table.

MIMOSAS

Passion Fruit & Pineapple
Peach & Lychee
Cucumber & Granny Smith

STEM	FLT
18	50

STONEBOAT BRUT NV

Okanagan Valley, British Columbia

EXHILARATION ROSÉ SPARKLING

Okanagan Valley, British Columbia

BILLECART SALMON BRUT

RESERVE NV

Champagne, France

STEM	BTL
19	90

22	100
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46	220
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FLATBREADS

SPICY CALABRESE 23

San Marzano tomato | 'nduja | arugula | fior di latte | parmesan

MAÍZ DORADO 21

Charred sweet corn | pico de gallo | guajillo chili | aged manchego | pepitas | avocado | cilantro

SWEET TOOTH

CROISSANT BAKLAVA 18

Buttery mini croissants | pistachio | molasses | honey | vanilla ice cream

GELATO & BERRIES 16 GF

 #MeetAtReflections

V Vegan GF Gluten-Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALL PRICES ARE IN CAD AND SUBJECT TO APPLICABLE TAX(ES). AN 18% GR ATUITY WILL BE APPLIED TO GROUPS OF EIGHT OR MORE.

WINES

WHITE

	STEM	BTL
ATTEMS PINOT GRIGIO Friuli-Venezia Giulia, Italy	16	75
CEDARCREEK 'ESTATE' CHARDONNAY Okanagan Valley, British Columbia	17	80
CLOUDY BAY SAUVIGNON BLANC Marlborough, New Zealand	26	125

RED

CEDARCREEK 'ESTATE' PINOT NOIR Okanagan Valley, British Columbia	21	100
CHÂTEAU TOUR BAYARD, MONTAGNE- SAINT-ÉMILION Bordeaux, France	24	110
BRANCAIA NO.2 CABERNET SAUVIGNON Toscana, Italy	30	140

ROSÉ

UNSWORTH PINOT NOIR Okanagan Valley, British Columbia	19	90
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HOPS & BARLEY

DRAUGHT 20 OZ

STELLA ARTOIS 14
Pilsner, Belgium

STANLEY PARK SUNSETTER 12
Peach Wheat Ale, Vancouver

BOTTLED BEER

33 ACRES OF LIFE 10
Lager, Vancouver, 330 ml

33 ACRES OF OCEAN 10
West Coast Pale Ale, Vancouver, 330 ml

HEINEKEN 0.0 10
Non-alcoholic Beer, Netherlands, 330 ml

CANNED BEER

SUPERFLUX HAPPYNESS 12
West Coast IPA, Vancouver, 473 ml

SUPERFLUX EASY TIGER 12
Pale Ale, Vancouver, 473 ml

COCKTAILS



BLOODY CAESAR 20
Ketel One, Clamato Juice, Worcestershire sauce



HEART OF GLASS 28
Ketel One, Champagne, Clarified Milk, Tio Pepe



BOOTMAKER 24
Flor de Caña 12yr, Lime, Pineapple Cantaloupe
Falernum Pimento Bitters, Black Salt



SANSGRIA 18 "LOW ABV"
Red Sparkling, Peach Schnapps,
Pineapple, Lemon



BAYSIDE SPRITZ 22
Pimm's, St. Germain, Passionfruit
Lemon, Agave



GREEN THUMB 22
Espolon Blanco, Green Juice, Lime

MOCKTAILS



GOLDEN HOUR 16
Kombucha, Lemon Ginger
Basil, Honey Orange



CAFÉ TORAZO 16
Zero-Proof Amaretto, Espresso
Fever Tree Elderflower Tonic



ZERO-HOTEL GEORGIA 18
Zero-Proof Gin, Lemon, Orgeat
Egg White, Orange Blossom